Menu

Friday, May 2nd

Garden Chili (V, GF) Italian Wedding Soup

STARTER

Garden Salad (GF)

Fresh salad greens with julienne carrots, cucumber and grape tomatoes with your choice of dressing

Caesar Salad

Crisp romaine, aged parmesan cheese, and house made croutons finished with Caesar dressing

Mediterranean Hummus Plate

Garlic lime hummus, pickled vegetables, and pita bread

ENTREE

Luau Chicken

Grilled breast of chicken topped with pineapple teriyaki sauce

Spaghetti and Meatballs

Beef meatballs simmered in tomato sauce served over spaghetti

Vegetarian Stuffed Bell Pepper (V) (GF)

Seasonal vegetables lightly roasted in a rice stuffed bell pepper

Grilled Shrimp Salad (GF)

Citrus marinated shrimp, lightly grilled over crisp greens, avocado, cucumber and cherry tomatoes served with blood orange vinaigrette

ACCOMPANIMENTS

Creamed Peas

Roasted Brussel Sprouts (GF)

Jasmue Roasted Brussel Sprouts (GF)

Parmesan Potato Wedges (GF)

Parmesan Potato Wedges (GF) Steak House Onion Rings

> GF (Gluten Friendly) V (Vegetarian)

Always Available Entrées

Grilled Chicken Breast (GF)

Breast of chicken lightly marinated and grilled.

Atlantic Salmon (GF)

North Atlantic Salmon Filet prepared your way: pan-seared, grilled or poached

Per Health Department, seafood must be cooked to a minimum temperature of 145 degrees.

Grilled Angus Burger

(GF with GF bun)

8 oz. angus patty, grilled and served with lettuce, tomato, onion & pickle.

All Beef Hot Dog

Jumbo all beef hot dog served on a soft bun

Grilled Cheese

(GF with GF bread)

Choice of wheat or white bread with cheddar or American cheese.

Rack of Lamb (GF)

(Pending Availability)

Rosemary roasted rack of lamb prepared your way and served with mint jelly.

Filet Mignon

(Pending Availability)
(GF without onion rings)

Chef carved tenderloin of beef topped with steak house onion rings.

GF—Gluten Free

DESSERTS

Strawberry Cream Cake
Chocolate Zucchini Cake
SF Chocolate Pie
Assorted Ice Creams

