# Menu

Friday, May 24th

# SOUP

Chicken Corn Chowder

Garden Vegetable (V)

# 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 Salad (V & GF)

Marinated artichokes over summer arugula with feta cheese, roasted red peppers and kalamata olives

## ENTREE

#### Southern Fried Chicken

Southern style chicken seasoned and lightly fried

## Rigatoni Primavera (V)

Summer vegetables sauteed with garlic and herbs finished with parmesan cream sauce over Rigatoni pasta

### Atlantic Swordfish (GF)

Grilled citrus marinated swordfish finished topped with blackberry rosemary butter

### **Beef Stroganoff**

Beef tips sauteed with mushroom, brandy, sour cream and demi glace over egg noodles

GF (Gluten Free)
V (Vegetarian)

# FREEDOM FAVORITES

### Grilled Chicken Breast (GF)

Breast of chicken lightly marinated and grilled

### Atlantic Salmon (GF)

North Atlantic salmon fillet prepared your way pan-seared, grilled or poached

### Grilled Angus Burger (GF with GF bun)

8oz angus patty, grilled & 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 (pending availability) (GF)

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

### Filet Mignon (pending availability) (GF without onion rings)

Chef carved tenderloin of beef topped with steak house onion rings

# ACCOMPANIMENTS

**Creamed Spinach** Steamed Broccoli (GF) Braised Cabbage (GF) Steak House Onion Rings

Whipped Garlic Potatoes (GF) Jasmine Rice (GF) **Sweet Potato Fries** Baked Potato (GF)

# DESSERTS

Chocolate Mousse

NSA Banana Peanut Butter Cake

Lemon Blueberry Poppy Seed Cake Assorted Ice Creams