

Menu

Monday, May 20th

S O U P

Chicken Chili

Minestrone (V)

S T A R T E R

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

Peach and Burrata Salad (V & GF)

Early peaches and burrata cheese served over summer greens with aged balsamic and olive oil

E N T R E E

Tempura Lobster salad

Tempura battered Maine lobster and julienne Asian vegetables over crisp greens served with sesame ginger dressing

Roasted Vegetable Enchilada (V)

Tortilla filled with roasted vegetables and rice topped with chipotle tomato sauce

Herb Roasted Turkey Breast (GF without stuffing & gravy)

Roasted turkey breast served with stuffing, cranberry, whipped potatoes and gravy

BBQ Beef Brisket

Slow smoked angus beef brisket served with Memphis style BBQ sauce

GF (Gluten Free)

V (Vegetarian)

F R E E D O M F A V O R I T E S

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

A C C O M P A N I M E N T S

Steamed Succotash (GF)

Whipped Potatoes (GF)

Sautéed Broccoli Rabe (GF)

Rosemary Bliss Potatoes (GF)

Zucchini with Plum Tomatoes (GF)

Herb Couscous

Steak House Onion Rings

Baked Potato (GF)

D E S S E R T S

Pineapple Upside Down Cake

NSA Cherry Pie

Éclair

Assorted Ice Creams