

Menu

Saturday, May 25th

S O U P

Shrimp Creole Soup

Vegetable Rice (V)

S T A R T E R S

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

E N T R E E

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)

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

Roasted Baby Carrots (GF)

Whipped Potatoes (GF)

Steamed Chefs Blend (GF)

Candied Yams

Creamed Sweet Corn

Orzo Pilaf

Steak House Onion Rings

Baked Potato (GF)

D E S S E R T S

Chocolate Mousse

NSA Banana Peanut Butter Cake

Lemon Blueberry Poppy Seed Cake

Assorted Ice Creams