

Menu

Saturday, April 26th

S O U P

Ham and Black Bean

Sweet Corn Bisque (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

Mediterranean Salad (GF)

Mixed seasonal greens topped with hard boiled egg, olives haricot verts, grape tomatoes and cucumber

E N T R E E

BBQ Chicken

Bone in chicken seasoned and slow roasted finished with BBQ sauce

Eggplant Parmesan (V)

Breaded eggplant layered with marinara sauce and mozzarella cheese served with pasta

PEI Island Mussels (GF)

Mussels with olive oil, garlic, white wine, Italian herbs and lemon

Beef and Broccoli

Sliced beef sauteed with ginger, onions, broccoli and soy sauce

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

Steamed Succotash (GF)

Whipped Sweet Potatoes (GF)

Roasted Kennett Mushrooms (GF)

Scalloped Potatoes (GF)

Steamed Green Beans (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 Swirl Cheesecake

Brown Butter Brownies

SF Chocolate Chip Cookie Cheesecake

Assorted Ice Creams

