

Menu

Thursday, May 1st

S O U P

Manhattan Seafood Chowder
Curry Lentil & Vegetable (V) (GF)

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 Hummus Plate
Garlic lime hummus, pickled vegetables, and pita bread

E N T R E E

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

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

Roasted Baby Carrots (GF)
Steamed Spinach (GF)
Buttered Lima Beans (GF)

Rice Pilaf (GF)
Roasted Bliss Potatoes (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

