

Menu

Tuesday, April 29th

S O U P

Chicken Creole Soup (GF)

Cream of Mushroom (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

Arugula & Asparagus Salad (GF)

Shaved Parmesan and fresh lemon vinaigrette

E N T R E E

Chicken Parmesan

Breaded breast of chicken topped with tomato sauce and provolone cheese served over pasta

General Tso's Cauliflower (V)

Battered dipped cauliflower tossed with general Tso's sauce garnished with broccoli over jasmine rice

Stripped Bass (GF)

Pan seared and served with a pomegranate beurre Blanc

American Beef Tacos

Ground beef Tex-Mex seasoned served in hard shell tacos topped with cheddar cheese lettuce and Pico de Gallo

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

Buttered Dill Carrots (GF)

Steamed Swiss Chard (GF)

Buttered Sweet Corn

Whipped Potatoes (GF)

Baked Sweet Potato (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

Flourless Chocolate Torte

Lemon Meringue Tart

SF Carrot Cake

Assorted Ice Creams

