

Menu

Wednesday, May 22nd

S O U P

Crab Bisque

Cabbage Soup (V)

S T A R T E R S

Garden Salad

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

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

Roasted Eggplant with Plum Tomatoes (GF)

Steamed Cauliflower (GF)

Ratatouille (GF)

Steak House Onion Rings

Sweet Potatoes Casserole

Buttered Egg Noodle

Lyonnais Potatoes (GF)

Baked Potato (GF)

D E S S E R T S

Pineapple Upside Down Cake

Éclair

NSA Cherry Pie

Assorted Ice Creams