Dining Room Sample Menu

Soup

Soup du Jour

New England Turkey Pot Pie Soup

Zucchini, Tomato and Corn Chowder

Salads

Classic Caesar Salad

Iceberg Wedge, Tomato, Bacon and Blue Cheese

Italian Antipasta Salad

Wine Roasted Apple, Walnuts, Golden Raisin and Goat Cheese over Baby Spinach

Brunch*

Eggs Benedict

Toasted english muffins, canadian bacon, poached eggs topped with hollandaise sauce

Smoked Ham and Cheddar Quiche With home fried potatoes

Thick Cut Cinnamon French Toast

Warm maple syrup, strawberries and hickory smoked bacon

* Brunch is only served on Sundays.

Entrées

Beer Braised Bratwurst

Sweet corn and pepper with olive oil roasted potatoes

Caribbean Grilled Shrimp Cake with Mango Aioli

Stir fried asparagus and peppers

Homestyle Baked Macaroni and Cheese

Buttered carrots

Lemon Pepper Grilled Chicken Breast ♥

Steamed cauliflower with yukon gold masked potato

Maine Lobster Ravioli With Sherry Chive Sauce

Basil parmesan bread

Mesquite Cheddar Turkey Burger ♥

Whole wheat bun, lettuce, tomato with sweet corn and chives

Pasta Primavera ♡

Al dente spinach penne pasta tossed with seasonal vegetable and garlic

Petite Grilled Prime Rib of Beef

Parmesan baked green squash with baked idaho potatoes

Roasted Salmon Fillet with Lemon Caper Sauce

Seasoned asparagus with whipped yukon gold potatoes

Roasted Sole Filet

Lemon white wine with sweet potato and steamed green beans

Seafood Medley over Linguini

Served in a wine infused red sauce with garlic knots

Slow Cooked Beef Stroganoff

Steamed french green beans ex pearl onions with roasted potato medley

Stir Fried Pork Be Vegetable Fried Rice

Mix of fresh cut vegetables, chinese roasted pork in a hoisin ginger stir fry sauce, sesame seeds and fresh scallions

Desserts

Coconut Custard Pie Italian Tiramisu

Fresh Cut Fruit ♥ NY Cheesecake

Italian Canoli Cake Pecan Fudge Brownie

C Heart-Healthy Option









