# 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









