



DINNER

SOUP DU JOUR

CAESAR SALAD

CRISP HEARTS OF ROMAINE TOSSED IN CAESAR
DRESSING TOPPED WITH HERBED CROUTONS &
SHAVED PARMESAN

HOUSE SALAD

MIXED GREENS, TOMATO, CUCUMBER &
ONION WITH CHOICE OF DRESSING

SLICED TOMATO PLATE

FRESH BASIL BALSAMIC GLAZE AND
EXTRA VIRGIN OLIVE OIL

MAIN COURSE

VERY BERRY SALAD

BOSTON LETTUCE & RADICCHIO
STRAWBERRIES, BLUEBERRIES,
RASPBERRIES & CANDIED WALNUTS
CHOICE OF GRILLED CHICKEN OR GRILLED
SALMON

PESTO CHICKEN BREAST, ASPARAGUS & TOMATO PASTA

TOSSED WITH BOW TIE PASTA WITH
PARMESAN

GRILLED ROSEMARY PORK TENDERLOIN

VEGETABLE OF THE DAY & STARCH
OF THE DAY

GRILLED SHERRY BURGER

ANGUS STEAKHOUSE BURGER, SHERRY
GLAZED MUSHROOMS, ONIONS &
SWISS
ON A SOFT ROLL

GRILLED JACK DANIEL'S SIRLOIN

CRISP ONION RINGS
JACK DANIEL'S BARBEQUE GLAZE
VEGETABLE OF THE DAY & STARCH
OF THE DAY

PANKO CRUSTED SOFT SHELL CRAB

LEMON TARTAR SAUCE
VEGETABLE OF THE DAY & STARCH
OF THE DAY

SIDES

COLESLAW
ONION RINGS
FRENCH FRIES
SWEET POTATO FRIES

WEEK 4

MONDAY – SATURDAY
APRIL 5TH – APRIL 10TH