



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 VINE RIPENED TOMATO PLATE

FRESH BASIL BALSAMIC GLAZE AND EXTRA VIRGIN OLIVE OIL

MAIN COURSE

EDGEHILL VERY BERRY SALAD

CHOPPED BOSTON LETTUCE & RADICCHIO, STRAWBERRIES, BLUEBERRIES, RASPBERRIES, & CANDIED WALNUTS RASPBERRY DRESSING 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 BEEF SHERRY BURGER

ANGUS STEAKHOUSE BURGER, SHERRY GLAZED MUSHROOMS & SWISS, LETTUCE, TOMATO & ONION

GRILLED JACK DANIEL'S SIRLOIN

JACK DANIEL'S BARBEQUE GLAZE, CRISP ONION 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

ONION RINGS

SHOESTRING FRENCH FRIES

SWEET POTATO FRIES

WEEK 4

MONDAY THROUGH SATURDAY
DECEMBER 8TH TO DECEMBER 13TH