



Monday
5/20/19

Tuesday
5/21/19

Wednesday
5/22/19

Thursday
5/23/19

Friday
5/24/19

Main Plate

Roasted Eye Round

\$6.19

Tender, slow roasted eye round

Stuffed Flounder

\$5.19

Baked flounder with seafood stuffing

Chicken Picatta

\$6.19

Sauteed chicken breast served with lemon-white wine sauce

Portobello Italiano

\$5.19

Roasted Portobello stuffed with sauteed spinach, roasted red pepper, marinara and mozzarella

Pasta Bar

\$6.19



Roast Turkey

\$6.19

Slow roasted turkey with house made gravy

Shrimp Scampi

\$5.19

Shrimp tossed in a garlic butter sauce

General Tso Chicken

\$6.19

Crispy chicken tossed with tangy Asian sauce over rice

Chef Special

\$5.19

A special recipe right out of the Chef's personal cook book



Roast Beef & Cheddar

\$5.59

Roast beef with cheddar cheese, lettuce, tomato and spicy mustard

Buffalo Chicken Wrap

\$5.59

Chicken tenders with lettuce, tomato and buffalo mayo

California Egg Salad

\$5.59

Sliced egg, jalapenos, tomatoes and bacon mixed with seasoned mayonnaise

Chicken Caesar Wrap

\$5.59

Grilled chicken with romaine lettuce, shredded parmesan cheese and caesar dressing

Cajun Crab Sandwich

\$5.59

Crab flavored with cajun aioli, pickles and hot pepper relish on Ciabatta



Dijon Swiss Veggie Burger

\$6.19

Grilled veggie burger with swiss cheese, dijon mustard and sauteed mushrooms

Turkey Reuben Melt

\$6.19

Turkey with swiss cheese, cole slaw and 1000 Island dressing on grilled Italian bread

French Dip

\$6.19

Thin sliced roast beef with provolone cheese, horseradish and a side of Au jus

BBQ Pork

\$6.19

Sweet and tangy pulled bbq pork topped with cole slaw

Pizza Steak

\$6.19

Chopped beef steak with provolone cheese and marinara



Du Jour

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