

The Dining Room Lunch Menu

APPETIZERS

Tuscan White Bean and Ham Soup
or
Watermelon Basil and Feta Salad

DAILY FEATURE

Southern Fried Chicken, Mashed Potatoes
and Dill Buttered Corn, Dinner Roll

DESSERT

Fresh Baked Apple Crisp
with Whipped Cream and Fresh Berries

The Dining Room À La Carte Menu

APPETIZERS

French Onion Soup Topped with Cheesy Toast Point

ENTRÉE

All À la Carte Entrees served with choice of sides if applicable.

Traditional Greek Salad

Cucumber, Tomato, Green Pepper, Red Onion, Kalamata Olives, Feta

Rocket Salad

Arugula with Fresh Vegetable Garnish and Balsamic Dressing

Avocado Caesar

Romaine, Cherry Tomatoes, Bacon Bits, Chives, Avocado Dressing

SANDWICH BOARD

Black Forest Ham, Dijon and Swiss Cheese on a Croissant
Shrimp Bahn Mi – Seasoned Shrimp on a Baguette, Tangy Aioli
Smoked Salmon, Pickled Red Onion, Capers on a Cream Cheese Bagel
Grilled Brie and Cranberry on Marble Rye
Grilled Spiced Apple and Havarti on Brioche Bread

NUTRITIONAL INFORMATION AVAILABLE

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The Dining Room Table D'hote Menu

APPETIZERS

Seafood Chowder

or

Roast Rainbow Beet Salad, Sprinkled with Feta and Candied Walnuts

NIGHTLY FEATURE ENTRÉE

Grilled Beef Tenderloin

Grilled to your preference accompanied by Béarnaise sauce

CHOICE OF SIDES

Roasted Fingerling Potatoes or Herbed Mashed Potatoes

Roasted Brussel Sprouts with Bacon and/or Grilled Cauliflower

DESSERT

Fig and Mascarpone Cheesecake

The Dining Room À La Carte Menu

APPETIZERS

Minestrone Soup

Waldorf Salad with Crisp Apples, Toasted Nuts, Grapes, and Celery Grilled Caesar Salad, Homemade Croutons, Bacon & Shaved Parmesan Mediterranean Couscous Salad, Variety of Grilled Vegetables, Herb Dressing

ENTRÉE

Garlic Shrimp Fettuccine Alfredo

Fettuccine Pasta, Parmesan Cheese topped with Garlic Shrimps

Baked Maple Mustard and Dill Salmon

Served with Basmati Rice and Sauteed Fresh Vegetables

Grilled Marinated Chicken Breast

Served with Garlic Mashed Potatoes and Roasted Root Vegetables

BBQ N.Y. Striploin Steak with Demi and Herb Butter Rosette

Served with Rosemary Roasted Potato, Grilled Asparagus and Bell Pepper Medley

Lamb Chops Grilled to Perfection with Fresh Mint Demi Glace

Served with Roasted Fingerling Potatoes, Green Beans and Parmesan Baked Tomato

NUTRITIONAL INFORMATION AVAILABLE

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