

Breakfast M-F 6:30-9:00 Lunch Sun-Sat 11:00-1:30 Dinner M-F 4:30-6:00

	<u>Monday November 5</u>	<u>Tuesday November 6</u>	<u>Wednesday November 7</u>	<u>Thursday November 8</u>	<u>Friday November 9</u>
<u>Soup</u>	Broccoli and Cheese Soup	Turkey & Roasted Sweet Corn	New England Clam Chowder	Italian Style Wedding Soup	Chicken Tortilla Soup
<u>Chef Table</u> All Chef Table Entrees Include a 20 Oz Fountain Drink	<u>Classic Caesar Salad</u> Crispy, Romaine lettuce, Parmesan Cheese, House made Dressing and Croutons \$5.99	<u>Chicken Burrito</u> Filled with Chicken, Crispy Lettuce, Tomatoes, Onion, Cheddar Cheese, Salsa, Sour Cream and Black Olives, \$5.99	<u>Harvest Apple Salad with Maple Vinaigrette</u> Fresh Apples, Crisp Lettuce, Tomato, Peppers, Walnuts \$5.99	<u>Salmon Carved to Order</u> Topped Crab and Cream Cheese w/2 sides \$6.99	<u>Shrimp Po Boy Wrap</u> Fried Shrimp, Crisp Lettuce, Tomatoes, Onion, Pickle and House Made Chipotle Mayo \$5.99
<u>Blue Plate Special</u> Includes 2 Sides and a Drink \$3.75	Turkey & Dressing	Simply Grilled Salmon	Home Style Meatloaf	BBQ Chicken Leg Quarters	Herbed Crusted Cod
<u>Vegetables</u> \$1.09	Sweet Potato Casserole , Buttered corn, Yellow Squash with Roasted Red Peppers, Country-style green beans	Herbed Rice, Roasted Acorn Squash, Sautéed Spinach, Peas and Mushrooms	Whipped potatoes, Sautéed green beans, Zucchini with Fire Roasted Tomatoes, California blend vegetables	Loaded Mashed Potatoes, Roasted Squash Medley, Country Style Baked Beans, Sautéed Capri vegetables	Sautéed Greed Beans Seasoned rice, Chayote Squash, Savory carrots
<u>Value Entrée</u> \$2.49	Chicken And Dumplings	Spaghetti with Meat Sauce	Beans And Cornbread	Shepherd's Pie	Gnocchi with Roasted Vegetables
<u>Grill</u> All Grill Specials Include 1 Side \$4.25	Corndogs	Not Your Mama's Grilled Cheese	Western Burger	Pulled Pork Sandwich	Reuben
<u>Desserts</u> \$1.09	Apple Cobbler	Pumpkin Pie	Cherry Cobbler	Chocolate Cake	Bread Pudding

