



# dinner menu

Week of February 11th

## Specials Available Monday - Friday

*For choice of sides with entree, please see daily offering on page 2.*

### **Soup of the Week:** Creamy Tomato Basil

#### **Philly Cheesesteak Pizza**

Philly Beef Steak Sirloin, Fresh Peppers, Onions and a Zip Sauce served on Stone Baked Flatbread and topped with a blend of Swiss & Mozzarella Cheese.

#### **Ahi Tuna**

Citrus Marinated, Chargrilled and topped with a Lemon and Fresh Basil Compound Butter.  
(♥ Minus Butter)

#### **Beef Skewer**

Balsamic, Soy, Garlic and Herb Marinated USDA Choice Sirloin, Chargrilled and served with an Asian Dipping Sauce.

## Entrées Available Everyday

#### **Grilled Chicken, Cheddar & Crouton Salad**

Chargrilled Chicken Breast, Shredded Cheddar Cheese, Croutons and Fresh Vegetables over Crisp Mixed Greens. Served with the Dressing of Your Choice.

#### **Cheese Tortellini Marinara**

Three varieties of Garden-Fresh, Ring-Shaped Colored Tortellini filled with a blend of Ricotta, Parmesan, and Romano Cheeses. Tossed in Marinara Sauce and topped with Parmesan Cheese.

## Daily Starters

Creamy Coleslaw  
Side Salad  
Fruit  
Cottage Cheese  
Applesauce

*Alert your server to any allergies or dietary needs.*



## MONDAY 2/11

**Soup:** Sherry Chicken Chowder  
**Bread:** Soft Yeast Roll  
**Fresh Fruit:** Pineapple & Oranges  
**Entrées:** Seafood Fettuccini - or - Roast Porkloin w/Beer Braised Sauerkraut  
**Starches:** Mashed Potatoes & Gravy - Baked Sweet Potato  
**Vegetables:** Five Way Mixed Vegetables - Fresh Broccoli  
**Dessert:** Strawberry Cream Cake

## TUESDAY 2/12

**Soup:** Tomato Mac  
**Bread:** French Roll  
**Fresh Fruit:** Mixed Fruit  
**Entrées:** Honey Mustard Fresh Salmon - or - Braised Liver & Onions w/Bacon  
**Starches:** Mashed Potatoes & Gravy - Yukon Gold Potatoes  
**Vegetables:** Peas & Mushrooms - Roast Fresh Carrots  
**Dessert:** Cookies & Cream Pie

## WEDNESDAY 2/13

**Soup:** Turkey & Homestyle Noodle  
**Bread:** Turkish Stone Bread  
**Fresh Fruit:** Mixed Grapes  
**Entrées:** Crab Stuffed Tilapia - or - Stuffed Peppers  
**Starches:** Mashed Potatoes & Gravy - Baked Potato  
**Vegetables:** Parmesan Cauliflower - Beets  
**Dessert:** Kahlua Cappuccino Crunch Crepe

## THURSDAY 2/14

**Soup:** Cabbage  
**Bread:** Herb Breadstick  
**Fresh Fruit:** Watermelon  
**Entrées:** Steamed Shrimp w/Cocktail Sauce - or - Braised Lamb Shanks  
**Starch:** Garlic Redskin Mashed Potatoes - Rice Pilaf  
**Vegetables:** Fresh Asparagus - Ratatouille  
**Dessert:** Strawberries Gran Marnier

## FRIDAY 2/15

**Soup:** Chicken Corn Chowder  
**Bread:** Pumpernickel Bread  
**Fresh Fruit:** Mixed Melon  
**Entrées:** Crab Cake - or - Chicken Tenders  
**Starches:** Mashed Potatoes & Gravy - California Style Roasted Redskins  
**Vegetables:** Creamed Spinach & Artichoke Hearts - Buttered Baby Carrots  
**Dessert:** Homemade Lemon Cream Pie

## SATURDAY 2/16

**Soup:** Vegetable Beef  
**Bread:** French Roll  
**Fruit:** Tropical Fruit  
**Entrées:** BBQ Glazed Shrimp Skewer - or - Italian Roast Chicken  
**Starch:** Mashed Potatoes & Gravy  
**Vegetables:** Green Beans - Mexicorn  
**Dessert:** Blueberry Pie

## SUNDAY 2/17

**Soup:** Cheddar Potato  
**Bread:** Petite Croissant  
**Fresh Fruit:** Pineapple & Mango  
**Entrées:** Fresh Salmon - or - Yankee Pot Roast  
**Starch:** Mashed Potatoes & Gravy  
**Vegetables:** Seasoned Spinach - Broccoli & Cauliflower  
**Dessert:** Chef's Choice

## Daily Desserts

Hand Dipped Hershey's Ice Cream  
Chocolate Fudge Pudding  
Sugar Free Jell-O & Pudding

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