



# dinner menu

Week of March 11th

## Specials Available Monday - Friday

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

### **Soup of the Week: Beef & Bean**

#### **Grilled Caesar w/Chicken**

Hearts of Romaine chargrilled and topped with Caesar Dressing, Parmesan Cheese and a Chargrilled Chicken Breast.

#### **Lobster Ravioli**

Squares of Saffron Pasta filled with chunks of Real Lobster, Ricotta Cheese, Shallots, Cream and Brandy tossed in a Lobster Saffron Cream Sauce.

#### **Pork Tenderloin**

Chargrilled Medallions of Pork Tenderloin, marinated and topped with a Mango Compote.

## Entrées Available Everyday

#### **Beef & Cheddar Salad**

Sliced Roast Beef, Cheddar Cheese and Fresh Vegetables over Crisp Mixed Greens. Served with the Dressing of Your Choice.

*\*Not Available Wednesday, March 13th*

#### **Mushroom Ravioli**

Hand tossed in a Boursin Mushroom Cream Sauce and topped with Parmesan Cheese.

*\*Not Available Wednesday, March 13th*

## Daily Starters

Creamy Coleslaw  
Side Salad  
Fruit  
Cottage Cheese  
Applesauce

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



## MONDAY 3/11

**Soup:** Cheddar Ale

**Bread:** Petite Croissant

**Fresh Fruit:** Pineapple & Oranges

**Entrées:** Seafood Fettuccini - or - Herb Roast Porkloin w/Gravy

**Starches:** Mashed Potatoes & Gravy - Cheesy Potatoes

**Vegetables:** Five Way Mixed Vegetables - Fresh Broccoli

**Dessert:** Strawberry Cream Cake

## TUESDAY 3/12

**Soup:** Pasta Fagiole

**Bread:** French Roll

**Fresh Fruit:** Mixed Fresh Fruit

**Entrées:** Crab Stuffed Tilapia - or - Chicken Breast Marsala w/Angel Hair Pasta

**Starches:** Mashed Potatoes & Gravy - Yukon Gold Potatoes

**Vegetables:** Roast Fresh Carrots - Green Beans

**Dessert:** Apple Pie

## MIXER DINNER 3/13

**Bread:** Scone Bites

**Entrées:** Fresh Scottish Salmon w/Colcannon (Mashed Potatoes w/Cabbage) - or - Homemade Chicken Pot Pie

**Vegetables:** Coleslaw - Copper Penny Salad

**Dessert:** Irish Cream Cheesecake

## THURSDAY 3/14

**Soup:** Chicken Tortilla

**Bread:** Herb Breadstick

**Fresh Fruit:** Watermelon

**Entrées:** Steamed Shrimp w/Cocktail Sauce - or - Roast Beef Au Jus

**Starch:** Mashed Potatoes Au Jus - Baked Potato

**Vegetables:** Fresh Asparagus - Peas & Carrots

**Dessert:** Jumbo Turtle Cookie

## FRIDAY 3/15

**Soup:** Seafood Chowder

**Bread:** French Roll

**Fresh Fruit:** Mixed Melon

**Entrées:** Crab Cake - or - Chicken Tenders

**Starches:** Mashed Potatoes & Gravy - Tuna Macaroni Salad

**Vegetables:** Zucchini & Tomatoes - Parmesan Cauliflower

**Dessert:** Mixed Berry Shortcake

## SATURDAY 3/16

**Soup:** Turkey & Homestyle Noodle

**Bread:** Wheat Dinner Roll

**Fresh Fruit:** Strawberries

**Entrées:** Scampi Glazed Shrimp Skewer - or - Italian Roast Chicken

**Starch:** Mashed Potatoes & Gravy

**Vegetables:** Green Beans - Mexicorn

**Dessert:** Blueberry Pie

## ST. PATRICK'S DAY 3/17

**Soup:** Lamb & Barley

**Bread:** Soft Yeast Roll

**Fruit:** Fruit Salad in Juice

**Entrées:** Fresh Salmon - or - Corned Beef & Cabbage

**Starch:** Mashed Potatoes & Gravy - Steamed Redskins

**Vegetables:** Baby Carrots - Beets

**Dessert:** Mint Chocolate Cake



## Daily Desserts

Hand Dipped Hershey's Ice Cream

Chocolate Fudge Pudding

Sugar Free Jell-O & Pudding