



# DINNER MENU

SATURDAY 10/22/2022

## APPETIZERS

Cream of Potato Soup ~ \$3 **V**

Small Salad ~ \$3 **GFVG**

*Mixed greens, carrots, cucumbers and tomatoes*

Shrimp Cocktail ~ \$7.50

*Served with cocktail sauce*

Mozzarella Caprese

Salad ~ \$4.50 **GFV**

*Fresh mozzarella, tomatoes, basil and olive oil over a bed of greens, finished with a balsamic glaze*

## SIDES

Garlic Rice **GFVG**

Braised Kale **GFVG**

Roasted Parsnips **GFVG**

Smashed Red Bliss Potatoes with

Herbs **GFV**

Fresh Broccoli **GFVG**

Sautéed Spinach **GFVG**

Pasta Salad **GFV**

## DESSERTS

Apple Pie ~ \$3

Pumpkin Pie ~ \$3

Ice Cream ~ \$2.50

*Ask your server about our dairy free & sugar free options*

Vanilla Pudding ~ \$2.50

Fresh Fruit Cup ~ \$3

## SALADS

Cobb Salad ~ \$10 **GF, DF** available

*Bacon, tomato, hard-boiled egg, avocado & cheese over greens.*

Waldorf Salad ~ \$8 **GFV**

*Pecans, grapes, apples, celery & bleu cheese over greens*

*Add Choice of:*

## ENTREES

(With Choice of 2 Sides)

Whole Wheat Penne and Butternut

Squash Sauce ~ \$13 **VG**

*Whole wheat penne tossed in a roasted butternut squash sauce with broccoli raab*

Mushroom & Pearl Onion Braised

Chicken ~ \$14

*Chicken breast braised with red wine, mushrooms, pearl onions and fresh thyme*

Lemon Shrimp, Squash & Lentil

Pasta ~ \$15

*Creamy lemon shrimp with squash, fennel, black pepper and tomato tossed with lentil pasta*

Braised Pork and Wild Mushroom

Sauce ~ \$14 **GF**

*Hearty Italian sauce with braised pork, wild mushroom pesto, tomato, fresh basil & oregano*

Herb Roasted Salmon ~ \$15 **GFDF**

*6oz Atlantic salmon rubbed with herbs then oven roasted*

## FROM THE GRILL\*

Grilled Burger ~ \$10

*Beef, Turkey, Veggie, Impossible*

Chicken Tenders (4) ~ \$7

Chicken Wings (8) ~ \$9.50

Pub Style Fish & Chips ~ \$14.50

*\*All items served with fries*

