



Thursday, May 23

First Course

Choice of one of the following

Hearty Vegetable Soup **V**
Beef and Mushroom Soup
Caesar Salad

Caprese Avocado Salad with Olive Oil and Balsamic Vinegar

Second Course

Full Course | Entrée Only

LIVER and ONIONS

A House Favorite Topped with Caramelized Onions and Beef Gravy

22 | 19

CHICKEN PICCATA

Fresh Chicken Breast Lightly Floured, Pan Seared and Finished With Lemon Caper Sauce

22 | 19

HERB CITRUS POACHED SALMON

Fresh Atlantic Salmon Poached in a Fresh Herb Vegetable Broth

22 | 19

RICOTTA and ZUCCHINI VEGETABLE ROLLS **V**

Roasted Zucchini with Ricotta Parmesan Fresh Thyme Filling with Tomato Coulis Sauce

20 | 17

A full course meal includes your choice of soup or salad, two side offerings, dessert and a beverage
Entrée only selection includes a choice of two side offerings

Sides

Choice of two of the following

Garden Rice Pilaf or Mashed Potato
Tri-Color Cauliflower or Steamed Brussels Sprouts

Desserts

Granola Cluster Cookie
Lemon Chiffon Cake with Zested Whipped Cream
Sugar Free Fruit Trifle with Sugar Free Whipped Cream
Fruit Cup
Vanilla, Coffee, Chocolate or Our Specialty Ice Cream of the Week
Seasonal Sorbet

Menu and Price are subject to change **V** = Vegetarian

Consuming raw or undercooked meat, fish, shellfish, poultry or eggs can increase your risk of a food borne illness. Inform your server if you or anyone in your party has a food allergy