



Wednesday, May 22

First Course

Choice of one of the following
Hearty Vegetable Soup **V**
Rosemary and Split Pea Soup
Caesar Salad
Greek Salad with Aegean Dressing

Second Course

Full Course | Entrée Only

LAMB PROVENCAL

A House Favorite Aussie Lamb Racks Herb Breaded and Baked To Perfection with Mint Jelly

32 | 29

STATLER CHICKEN BREAST

All Natural Statler Chicken Breast with Truffle Shitake Mushroom Demi

22 | 19

SEARED JUMBO SEA SCALLOPS

Gently Marinated U-10 Sea Scallops Pan Seared with Citrus Beurre Blanc

28 | 25

SPANIKOPITA **V**

Fresh Spinach Filled Pastry served with Choice of two Sides

21 | 18

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
Steamed Brown Rice or Fingerling Potato
Green Bean Almandine or Steamed Carrots

Desserts

Hobnob Cookie
Layered Chocolate Cake with Raspberry sauce
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.