



Tuesday, February 25th

First Course

Choice of one of the following

- Vegetable Barley **V** 
- Butternut Apple Bisque
- Caesar Salad
- Chopped Salad 

Second Course

Full Course | Entrée Only

Beef Pot Roast

22 | 19

Boneless Beef Pot Roast Slow Cooked till Tender

Red Wine Braised Statler Chicken

23 | 20

Bone in Statler Chicken Breast Marinated and Braised in Red Wine, Mushrooms, Green Olives, Prunes and Fresh Herbs

Pineapple Baked Scrod

22 | 19

Fresh Scrod Lightly Marinated, Topped with Pineapple and Baked to Perfection

Greek Pizza **V**

18 | 15

Flatbread Pizza Dough Topped with Cucumber, Black Olive, Red Onion, Tomato and Feta Cheese

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

- Garlic Mashed Potato  or Herbed Rice 
- Sautéed Mixed Vegetables  or Steamed Peas 

Desserts

Chocolate Chip Cookie

Pineapple Upside Down Cake

Sugar Free Angel Cake with Berry Sauce and 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  =Heart Healthy

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