



Friday, September 27

First Course

Choice of one

Soup Au Pistou **V**

Roasted Chicken and Potato Chowder

Caesar Salad

Beet and Blue Cheese Salad with Lemon Vinaigrette

Second Course

Full Course | Entrée Only

Baked Stuffed Cabbage

19 | 16

Beef and Rice Filled Cabbage Gently Braised in Sweet and Sour Sauce

Apricot Chicken

19 | 16

Fresh Chicken Quarter Braised in Flavorful Apricot Glaze

New England Baked Cod

26 | 23

Fresh Halibut Lightly Marinated, Baked and Topped with Toasted Coconut Mango Salsa

Butternut Squash and Spinach Lasagna

18 | 15

Delicious Vegetarian Lasagna that uses Butternut Squash, Spinach, Ricotta, Mozzarella and Parmesan Baked in Casserole for A Perfect Healthier Version of Lasagna

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

Sides

Choice of two

Potato Latkes or Corn on the Cob

Parmesan Spaghetti Squash with Tomato or Steamed Green Beans

Desserts

Lemon Sugar Cookie

Turtle Cheesecake with Chocolate Drizzle and Shavings

Sugar Free Peach Pie with Sugar Free Whipped Cream

Fruit Cup

Vanilla, Coffee, Chocolate or Specialty Ice Cream of the Week

Frozen Yogurt of the Week

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