



Saturday, May 25

First Course

Choice of one of the following

Hearty Vegetable Soup **V**
Smoked Haddock Chowder
Caesar Salad
Garden Salad with Balsamic Vinaigrette

Second Course

Full Course | Entrée Only

MEXICAN SHEPARD'S PIE

22 | 19

A Mexican Version of A Traditional Classic. Made with Tomatoes, Corn, Black Olives and Cornbread Topping

MUSHROOM ASIAGO CHICKEN

22 | 19

Fresh White Meat Chicken Simmer with Mushrooms and White Wine Asiago Cream Sauce

GRILLED LEMON SWORDFISH

27 | 24

Fresh Swordfish Lightly Marinated, Grilled and Topped with Lemon Wine Sauce

TOFU and VEGETABLE PRIMAVERA **V**

17 | 14

Sautéed Summer Vegetables Tossed with Tofu and Ginger

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

Mashed Potato or Citrus Steamed Brown Rice
Garlic Tossed Summer Squash or Steamed Green Beans

Desserts

Anise Biscotti
Vanilla Cake with Brown Butter Glaze
Sugar Free Fruit Trifle 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

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