



WEEKLY LUNCH & DINNER SPECIALS

Lunch Special: 11:00 AM – 2:00 PM | Dinner Special: 4:30 PM – 7:00 PM

Soup of the Week: Beef Barley | Soup of the Day: Please ask your server

Sunday, July 19th

Lunch: Biscuits & Gravy – Buttermilk biscuits smothered in a rich sausage gravy, served with scrambled eggs and sausage links.

Dinner: Shepards Pie – A comforting classic made with seasoned ground beef, peas, and rich gravy, topped with creamy mashed potatoes.

Monday, July 20th

Lunch: French Dip – Thinly sliced, tender prime rib piled high on a toasted hoagie roll with melted provolone cheese, with savory au jus and potato salad.

Dinner: Teriyaki Chicken – Boneless chicken thighs grilled and glazed with our sweet teriyaki sauce, served with white rice and broccoli.

Tuesday, July 21st

Lunch: Beef Soft Tacos – Flour tortillas filled with seasoned ground beef, lettuce, shredded cheddar cheese and diced tomatoes, with a side of Spanish rice. Sour cream, guacamole and salsa upon request.

Dinner: BBQ Pork Tenderloin – Oven roasted pork tenderloin glazed with a tangy BBQ sauce, served with baked beans and coleslaw.

Wednesday, July 22nd

Lunch: Hawaiian Grilled Cheese – Grilled sourdough bread with melted Swiss cheese, ham and pineapple, served with mac salad.

Dinner: Herb Roasted Chicken – Oven roasted chicken seasoned with a blend of savory herbs and spices, served with red potatoes, carrots and chicken gravy.

Thursday, July 23rd

Lunch: Asian Shrimp Noodle Salad – Shrimp, yakisoba noodles, mix vegetables, tossed in a light sesame ginger dressing, finished with peanuts and a warm roll.

Dinner: Homestyle Meatloaf – A comforting homemade meatloaf served with mashed potatoes, brown gravy and zucchini.

Friday, July 24th

Lunch: California Burger – Grilled beef patty topped with avocado, lettuce, tomato, cheddar cheese, and served on a toasted bun. Served with sliced watermelon.

Dinner: Pizza & Beer – Choose from classic cheese pizza, pepperoni, Hawaiian or Gourmet Vegetarian served with a tossed Caesar salad and a cold beer ... Or wine!

Saturday, July 25th

Lunch: Cranberry Turkey Melt – Sliced turkey layered with melted Swiss cheese and a sweet cranberry sauce on grilled sourdough bread, served with a side salad.

Dinner: Salisbury Steak – Ground beef steak grilled and topped with mushroom onion gravy, served with mashed potatoes and green beans.