



WEEKLY LUNCH & DINNER SPECIALS

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

Soup of the Week: Split Pea & Ham | **Soup of the Day:** Please ask your server

Sunday, October 25th

Lunch: Cheese Blintz – Cheese filled crepes topped with a sweet berry compote. Served with scrambled eggs and sausage links.

Dinner: Beef Stew – A hearty stew of beef, peas, corn, carrots and red potatoes, served with a warm roll.

Monday, October 26th

Lunch: Tuna Salad Croissant – House made tuna salad on a flaky croissant with lettuce and tomato. Served with onion rings.

Dinner: Chicken Cordon Bleu – Chicken breast stuffed with Swiss cheese and ham, breaded and fried golden brown. Served with Dijon cream, mashed potatoes and carrots.

Tuesday, October 27th

Lunch: Beef Taco Salad – Seasoned ground beef over a bed of crisp shredded lettuce, diced tomatoes, corn, black beans and tortilla strips. Sour cream, guacamole and salsa available upon request.

Dinner: Braised Pork – Slow braised pork with apple cider, fresh herbs and garlic. Served with polenta, green beans and apple chutney.

Wednesday, October 28th

Lunch: Roast Beef Melt – Thinly sliced roast beef on grilled sourdough bread with cheddar cheese. Served with curly fries.

Dinner: Teriyaki Chicken – Grilled chicken thighs glazed in our house made teriyaki sauce. Served with jasmine rice and broccoli.

Thursday, October 29th

Lunch: Popcorn Shrimp – Golden fried crispy shrimp, served with French fries, coleslaw and cocktail sauce.

Dinner: Masquerade Ball – Come join us for our Masquerade Ball!!! Beef tenderloin, herb crusted salmon, roasted potatoes, rice pilaf, vegetable medley, pumpkin cheesecake, chocolate mousse and much more!

Friday, October 30th

Lunch: Mushroom Swiss Burger – Grilled beef patty with sauteed mushrooms, Swiss cheese, and garlic mayo on a sesame bun. Served with pasta salad.

Dinner: Lasagna – Layers of pasta, ground beef and sausage, ricotta and mozzarella cheese and marinara sauce. Served with zucchini and garlic bread.

Saturday, October 31st

Lunch: Pumpkin Soup Bread Bowl – A rich, velvety puree of roasted pumpkin, sweet cream and spices. Served inside a sourdough bread bowl.

Dinner: Liver & Onions – Beef liver pan seared with bacon, caramelized onions and marsala wine. Served with mashed potatoes and roasted beets.