

🌿 DELI CREATIONS 🌿

Choose from the following items to create your own hand-crafted sandwich.
Served with mayonnaise, lettuce, tomato slices, & garnished with a dill pickle spear.

Meats: Turkey, roast beef, smoked ham.

Salads: Chicken, tuna, egg.

Breads: White, wheat, sourdough, marbled rye, hazelnut, cinnamon raisin, stadium roll, English muffin, whole wheat English muffin, bagel, gluten-free bread.

Vegetables: Lettuce, tomato, pickles, avocado, cucumber, olives, red onion, bell pepper.

Cheeses: Swiss, cheddar, cream cheese.

🌿 BURGERS & MORE 🌿

All grill entrées come with your choice of condiments & side.

***Angus Burger** – Charbroiled & served with lettuce, tomato, & mayonnaise.
Add cheese, bacon, mushrooms, or onions.

Chicken Burger – Grilled & served with lettuce, tomato, & mayonnaise.

Garden Burger – Grilled & served with lettuce, tomato, & mayonnaise.

Hot Dog – All beef frank served with relish & your choice of condiments.

Vegetarian Sandwich – Lettuce, tomato, avocado, cucumbers, black olives, & red onions served on your choice of bread.

Eggs Benedict – Sliced ham, poached eggs, & hollandaise served atop two grilled English muffin halves.

BLT – Bacon, lettuce, tomato, & mayonnaise grilled on your choice of bread.

Grilled Cheese – Served on your favorite bread with a lettuce & tomato garnish.

Steak Sandwich – Chopped sirloin, caramelized onions, & sautéed mushrooms topped with cheddar cheese & served in a grilled hoagie roll.

Turkey Cranberry Wrap – Chopped turkey, lettuce, & raisins with a cranberry cream cheese spread wrapped in a whole wheat tortilla.

Chicken Strips – Served with ranch dressing and your choice of side.

🌿 PIZZA CREATIONS 🌿

Choose from the options below or create your own personal pizza.
Gluten-free pizza crust is available.

Pepperoni ~ Hawaiian ~ Vegetarian ~ Chicken Alfredo

Sauce: Alfredo, marinara.

Meats: Pepperoni, ham, chicken, bacon, sausage.

Vegetables: Mushrooms, olives, red onions, bell peppers, pineapple, sliced tomatoes, spinach.

*Consuming raw or undercooked food may increase your risk for food-borne illness.

SALAD

Take a stroll around our salad bar for all your favorites.

SIDES

french fries
curly fries
tater tots
onion rings
potato chips
harvest cheddar sun chips
fruit cup
cottage cheese
hard-boiled egg
coleslaw
wild rice
vegetable du jour
garlic toast
whole wheat roll
sourdough roll
baked potato - after 4pm

DESSERTS

ice creams
no sugar added ice creams
sundaes
milkshakes
root beer floats
banana splits
malts
cookies
pudding
no sugar added pudding
jell-o
no sugar added jell-o
daily specialty desserts



Breakfast is available all day.
Ask your server for a menu.



SOUP

Enjoy a cup or bowl of one of our two specialty soups.

DRINKS

pepsi
diet pepsi
sierra mist
root beer
dr. pepper
lemonade
apple juice
orange juice
guava orange juice
cranberry juice
v-8 juice
2% milk
skim milk
soymilk
buttermilk
hot cocoa
sugar free hot cocoa
freshly ground coffee
freshly ground decaf coffee

TEAS

green tea
english breakfast
chai spice
orange spice
lemon ginger
chamomile
aged earl grey
green & white fusion
raspberry ice tea
unsweetened ice tea
sobe life water
lipton tea
decaf lipton tea
mango passion fruit



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🌿 FROM THE GARDEN 🌿

Chicken Strip Salad – Golden chicken strips sliced & placed on a bed of chopped romaine along with black olives, shredded cheese, & diced tomatoes.
Served with a whole wheat roll & a side of ranch dressing.

Taco Salad – Tortilla chips topped with shredded lettuce, taco meat, cheese, tomatoes, olives, & salsa. Sour cream & guacamole are available upon your request.

Shrimp Louie – Fresh baby spinach topped with grilled shrimp, cucumber, tomatoes, & a hardboiled egg. Served with 1000 Island dressing & a sourdough roll.

🌿 FROM THE SEA 🌿

Pecan Encrusted Tilapia – Served with wild rice, Chef's vegetable du jour, a side of tartar sauce, & a lemon wedge garnish.

Fish n' Chips – Hand-battered deep fried cod loin served with French fries, coleslaw, tartar sauce, & a lemon wedge garnish.

Shrimp Scampi – Shrimp sautéed in white wine & buttered garlic & served over a bed of wild rice. Accompanied by a side of crisp coleslaw & a lemon wedge garnish.

🌿 SPECIALTY SELECTIONS 🌿

All entrées come with Chef's vegetable du jour & your choice of sides.

Filet Mignon – 4oz beef tenderloin charbroiled to your specification.

Stuffed Chicken – Butter-fried chicken breast stuffed with mushrooms, spinach, tomatoes, & mozzarella cheese. Hand-breaded & served atop alfredo sauce.

Liver & Onions – Lightly floured veal liver grilled until golden, topped with sautéed onions, & a strip of bacon. Served with your choice of sides.

Rosemary Rubbed Pork Chop – Boneless pork chop marinated in rosemary olive oil & grilled to perfection. Served with your choice of sides.

Eggplant Parmesan – Breaded eggplant served atop spaghetti noodles and topped with marinara & shredded parmesan. Served with golden garlic toast.

Macaroni & Cheese – Served with tomato slices & a fruit cup.

🌿 LIGHTER SELECTIONS 🌿

Chef's vegetable du jour & wild rice may be used as a substitute.

♥ **Garden Patty** – Served with fresh fruit & cottage cheese.

♥ **Grilled Salmon** – Served with fresh fruit & cottage cheese.

♥ **Angus Beef Patty** – Served with fresh fruit & cottage cheese.

♥ **Grilled Marinated Chicken Breast** – Served with fresh fruit & cottage cheese.

🌿 BEER & WINE 🌿

Beer – Regular & Light. Ask server for selection.

Wine – White Zinfandel, Chablis & Merlot.

Please Purchase your Beer & Wine ticket at the Front Desk:

Beer \$3.00

Wine \$4.00

♥ Denotes a Heart Healthy Selection

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Ultimate Dining Menu

Dining Room Hours

7:30am - 7:00pm

