

DINNER SPECIALS

Includes your choice of:

Cup of Soup, Small House or Caesar Salad, Fruit Salad, Side of the Week, Coleslaw, or Applesauce

MONDAY, MAY 12

Closed

TUESDAY, MAY 13 JAZZ NIGHT FEATURING NICK REIDER RESERVATIONS REQUIRED. PLEASE CALL EXT. 5656

- Carrot Ginger Bisque Garnished with Fried Onions
- Braised Duck Leg w/ Mushroom and Truffle Jus 14.00

Over a potato pancake with a side of grilled asparagus

Spring Seafood Salad w/ Sherry and Tarragon Vinaigrette 16.00

Lobster, crab, shrimp, and mussels served over romaine lettuce with heirloom tomatoes, marinated and grilled red onions, and a crostini (Gluten Free Available Upon Request)

Regular Menu Available

WEDNESDAY, MAY 14

Chicken Corn Soup

Crab Stuffed Flounder with Pesto Cream Sauce 16.50

Served with oven roasted potatoes and zucchini and yellow squash sauté (Gluten Free available)

Teriyaki Peach Chicken 12.35

Grilled teriyaki chicken breast topped with peach teriyaki sauce. Served with jasmine rice and sugar snap peas

Regular Menu Available

denotes gluten avoided denotes vegetarian

MAY 12 – 17

THURSDAY, MAY 15

Beef Peperonata (Beef and Bell Pepper Soup)

BBQ Baby Back Ribs 15.00

Served with waffle fries and coleslaw

Texas Smoked Brisket 14.00

Served with braised collard greens and corn bread

Regular Menu Available

FRIDAY, MAY 16 "HORS D'OEUVRES BUFFET" AT THE CAFÉ

Refer to Café All Day For Menu Details

SATURDAY, MAY 17 NO REGULAR MENU

French Onion Soup

Potato Crusted Grouper 13.50
Served with spaghetti squash with roasted red peppers and asparagus tips

Open Face Roast Beef Sandwich 11.00

Texas toast topped with roast beef and gravy. Served with French fries

Stuffed Portobello Mushroom 11.50

Portobello mushroom with sundried tomatoes, spinach, lentils, and fresh mozzarella cheese over polenta

Side of the Week: Carrot Raisin Salad with a Creamy Yogurt Dressing

Desserts:

Key Lime Pie 3.10 Tiramisu 4.10