

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 19

CLOSED

TUESDAY, MAY 20 CHEF'S TABLE FEATURING MICHAEL

 **Hearty Tuscan Sausage Soup**


 **Carved Spring Ribeye w/ Horseradish sauce and Au Jus 17.00 (dine-in only)**
Served with scalloped potatoes and creamed spinach

Crab Cakes 17.00
Served with potatoes O' Brien and asparagus with a lemon zest

Regular menu available

WEDNESDAY, MAY 21

 **White Bean Chicken Chili**

 **Marinated Flat Iron Steak 14.00**
Topped with Bearnaise sauce (Tarragon Hollandaise). Served with roasted red potatoes and broccolini

PA Dutch Slippery Pot Pie 11.00

Regular menu available

 denotes gluten avoided
 denotes vegetarian

Consumer Advisory – Thoroughly cooking meats, poultry, seafood, shellfish and eggs reduces the risk of foodborne illness.

MAY 19 – 24

THURSDAY, MAY 22

  **Vegetarian Lentil Soup**

 **Salisbury Steak with Gravy 13.00**
Served with scalloped potatoes and green beans

Chili Lime Trout 13.50
Pan seared trout with chili lime rub. Served with couscous and sugar snap peas


Regular menu available

FRIDAY, MAY 23 “QUICHE NIGHT” AT THE CAFÉ

See Café All Day Menu for Details

SATURDAY, MAY 24 NO REGULAR MENU

 **Hamburger Vegetable Soup**

 **Cider Braised Pork Chop 13.25**
Served with whipped potatoes and roasted carrots

Shrimp Scampi 12.00
Shrimp scampi over capellini pasta. Served with garlic bread (**gluten free available**)

Rachel 8.00
Turkey with coleslaw, Swiss cheese, and thousand island dressing on rye bread. Served with chips and pickle (**no extra side**)

Side of the Week: Tortellini Pesto Salad w/ Creamy Basil Dressing 

Desserts:
Peach Pie 3.10
German Chocolate Cake 4.10