CAMPUS Inn

DINNER SPECIALS

Includes your choice of:
Cup of Soup, Small House or Caesar Salad, Fruit Salad, Side of the Week, Coleslaw, or Applesauce

MONDAY, JUNE 2

CLOSED

TUESDAY, JUNE 3
CHEF'S TABLE FEATURING CARY

Cream of Crab Soup

Asian Beef Noodle Bowl 14.00
Marinated flank steak, water chestnuts, Boc Choy cabbage, julienne carrots, roasted red peppers, hardboiled egg and scallions topped with sesame seeds with a cilantro lemon beef stock

(Gluten Free Available Upon Request)

Pork Tenderloin with Mushroom Sauce 14.00
Served with mashed potatoes and collared greens

Regular Menu Available

WEDNESDAY, JUNE 4

Cheddar Broccoli Soup

Lemon Asparagus Risotto with Scallops 16.00
Roasted asparagus parmesan risotto with sauteed scallops and lemon

Stuffed Chicken Breast with Chorizo Sausage and Fresh Mozzarella 13.50
Chorizo & mozzarella stuffed chicken breast w/a tomato butter sauce. Served over couscous and a side of oven-roasted zucchini & yellow squash

Regular Menu Available

denotes gluten avoided
denotes vegetarian

JUNE 2 – 7

THURSDAY, JUNE 5

Italian Sausage Tortellini Soup

Sarasota Mahi Sandwich 14.50
Mahi breaded w/cornflakes and fried, with lettuce, heirloom tomato, lemon aioli, and napa slaw on a brioche roll. Served with a white cheddar macaroni and cheese

Braised Beef Short Rib 13.00
Braised beef short rib over polenta with a side of lima beans

Regular Menu Available

FRIDAY, JUNE 6
"PORK BBQ NIGHT" AT THE CAFÉ

See Café All Day Menu for Details

SATURDAY, JUNE 7
NO REGULAR MENU

Cream of Tomato Soup

Chicken Piccata 12.35
Chicken breast with a lemon caper sauce. Served with creamy risotto and sautéed yellow squash

Kentucky Hot Brown 11.50
Roast turkey over toast with bacon and tomato smothered in a rich cheese sauce and baked golden brown, served with green beans and mashed potatoes

Baked Haddock Filet 11.50
Fresh haddock baked with lemon and butter. Served with a baked sweet potato and broccoli

Side of the Week: Macaroni Salad
Desserts:

Cherry Pie	3.10
Carrot Cake	4.10