

## DINNER SPECIALS

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

### MONDAY, MARCH 2

  **Cream of Tomato Soup**

 **Shepherds Pie 12.00**

Ground beef casserole with peas, carrots and pearl onions. Topped with mashed potatoes and baked golden brown. Served with broccoli

 **Seafood Newburg 13.50**

Served over rice with a side of seasoned green beans

**Cornbread Stuffed Chicken Breast 13.00**

Topped with a creamy chicken gravy. Served with mashed potatoes and collard greens

**\*No Regular Menu Available \***

### TUESDAY, MARCH 3

  **Sweet Potato Bisque**

 **Pork Tenderloin w/ Sage Gravy 14.00**

Served with roasted herb fingerling potatoes and sauteed spinach

**Chicken Marsala 13.00**

Served with buttered fettuccine pasta and a side of roasted asparagus



**Dine-in Only**

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

## MARCH 2- 6

### WEDNESDAY, MARCH 4

 **Split Pea Soup**

 **Beef Bourguignon 13.00**

A rich beef stew braised in red wine and beef stock, with carrots, onions and mushrooms. Served with mashed potatoes and broccoli

**Butter Crumb Crusted Haddock 11.50**

Haddock filet baked with butter and breadcrumbs. Served with red potatoes and roasted carrots

### THURSDAY, MARCH 5

 **Manhattan Clam Chowder**

 **Creamy Tuscan Grilled Salmon 14.50**

Grilled salmon filet topped with a creamy artichoke and spinach sauce. Served with jasmine rice and green beans

 **Hog Maw 12.50**

Stuffed with potatoes, onion, and sausage. Served with mashed potatoes and peas & carrots

### FRIDAY, MARCH 6 ITALIAN NIGHT

See Café All Day Menu for Details

**Side of the Week:** Broccoli Salad 

**Desserts of Week:**

Apple Pie 4.25

Bread Pudding 5.00

 denotes gluten avoided  
 denotes vegetarian