

DINNER SPECIALS

MAY 4 - 8

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

MONDAY, MAY 4

Garden Vegetable Soup

Swedish Meatballs 12.00

Meatballs in a savory gravy cream sauce served over noodles and with a side of green beans

Pecan Crusted Salmon w/ Maple Dijon Mustard 15.00

Served with mashed potatoes and lemon garlic asparagus

Honey Roasted Pork Tenderloin w/ Melba Sauce 14.00

Served with roasted red potatoes and green beans almandine

*No Regular Menu Available *

TUESDAY, MAY 5 CINCO DE MAYO

Roasted Poblano Corn Chowder



Tequila-Lime Grilled Chicken with Chimichurri Verde 13.00

Served with Arroz con elote (fluffy rice tossed with corn, cotija cheese, lime, and cilantro) and elote-style roasted vegetables (zucchini, peppers, carrots) finished with crema, cotija cheese, chili, and lime.

Slow-braised Beef Barbacoa 15.00

Chipotle, cumin, and citrus-braised beef. Served with crispy papas con chile & lime(roasted potatoes) and elote-style roasted vegetables (zucchini, peppers, carrots) finished with crema, cotija cheese, chili, and lime.

WEDNESDAY, MAY 6

Cheddar Broccoli Soup

Broccoli Risotto with Shrimp 16.00

Sautéed shrimp over parmesan risotto topped with broccoli

Brunswick Stew 12.00

A hearty southern stew with chicken, pork, corn, potatoes, lima beans & simmered in a rich and tangy tomato base broth. Served with hushpuppies

THURSDAY, MAY 7

Italian Sausage Tortellini Soup

Maryland Fried Chicken Thighs 12.35

Served with waffle fries and coleslaw

Meatloaf with Gravy 12.50

Served with mashed potatoes and lima beans

FRIDAY, MAY 8 "PIZZA NIGHT" at the Café

See **Café All Day** menu for details

Side of the Week: Waldorf Salad 

Cake of the Week: Tiramisu 5.00

Pie of the Week: Pecan Pie 4.25

 denotes gluten avoided
 denotes vegetarian