

DINNER SPECIALS

JUNE 1 - 5

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

MONDAY, JUNE 1


-  **Pepper Pot Soup**
-  **Pineapple Glazed Ham Steak 12.35**
Served with scalloped potatoes and green
beans
-  **Grilled Flank Steak w/ Chimichurri Sauce
15.50**
Served with roasted fingerling potatoes and
brussels sprouts
-  **Baked Haddock Filet 11.50**
Baked with lemon and butter. Served with a
baked sweet potato and broccoli

***No Regular Menu Available ***

TUESDAY, JUNE 2

Chicken Orzo Soup

Traditional Stuffed Chicken Breast 12.50
Served with gravy, mashed potatoes and corn


-  **Citrus Mango Swordfish 14.50**
Seared swordfish with mango, pineapple &
cucumber salsa, chili-lime glaze. Served with
coconut jasmine rice and roasted summer
squash.

Blue Plate Special dine-in only

 denotes gluten avoided
 denotes vegetarian

WEDNESDAY, JUNE 3

Chicken Tortilla Soup


-  **Braised Chicken Cacciatore 12.50**
Slow-braised chicken simmered with tomatoes,
herbs, peppers, and red wine. Served with
parmesan polenta and roasted peppers &
onions.

Cheese Ravioli with Lobster Sauce 14.50
House ravioli stuffed with cheese with a creamy
lobster sauce. Served sautéed spinach.

THURSDAY, JUNE 4

-  **New England Clam Chowder**

Turkey Ala King 11.50
Tender chunks of turkey in a rich mushroom
cream sauce with peas and carrots. Served over
a buttermilk biscuit

-  **Pot Roast 12.00**
Slowed cooked beef served with braised
potatoes and vegetables with gravy

FRIDAY, JUNE 5 AT THE CAFÉ

See **Cafe All Day** menu for details

Side of the Week: Cucumber & Onion Salad  

Desserts of Week:

Coconut Cake 5.00
Assorted Pies 4.25