

DINNER SPECIALS

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

MONDAY, JUNE 29

Cheesy Cauliflower Soup

Grilled Chicken Caesar Salad 10.00

Romaine lettuce, grilled chicken breast,
parmesan cheese, croutons, red onion and
Caesar dressing

Pennsylvania Dutch Ham, Green Beans, and Potatoes 12.00

Served with a dinner roll (gluten-free without the
roll)

Smoked Salmon and Prosciutto Pasta 13.00

Tossed in a sundried tomato sherry cream sauce
over cheese tortellini pasta with garlic bread

***No Regular Menu Available ***

TUESDAY, JUNE 30

Steak and Potato Soup

Sole Meunière 13.00

Delicate sole fillet sautéed in brown butter,
lemon, and parsley. Served with tarragon
potatoes and buttered peas

Pork Tenderloin Dijon 14.00

Herb-roasted pork tenderloin served with a
creamy Dijon mustard sauce. Served with
Gruyère potato gratin and roasted brussels
sprouts

JUNE 29 – JULY 3

WEDNESDAY, JULY 1

Roasted Pepper and Smoked Gouda Bisque

Baked Chicken Pie 12.00

Chicken, carrots, celery, onions, and peas
baked in a crust

Tomato and Herb Crusted Trout 13.50

Trout crusted with herbs, breadcrumbs,
alongside roasted cherry tomatoes. Served with
parmesan orzo and grilled asparagus

THURSDAY, JULY 2

Corned Beef and Cabbage Soup

Shrimp and Pineapple Fried Rice 14.50

Sautéed shrimp finished with garlic, roasted red
peppers, and scallions. Served with pineapple
fried rice and snow peas

Stuffed Shells w/ Marinara Sauce 11.50

Served with garlic bread

FRIDAY, JULY 3

“ STARS & STRIPES BUFFET” at the Café

See Buffet Flyer for Details

Side of the Week: Italian Pasta Salad

Cake of the Week: Lemon Mousse Cake 5.00

Pie of the Week: Boston Cream 4.25

 denotes gluten avoided
 denotes vegetarian