

DINNER SPECIALS

JUNE 8 - 12

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

MONDAY, JUNE 8

 **Chicken Rice Soup**

 **Cider Braised Pork Chop 13.25**

Served with whipped potatoes and roasted
carrots

Shrimp Scampi 13.00

Shrimp scampi over capellini pasta. Served with
garlic bread (gluten free available)

 **Tuscan Chicken Marsala 13.00**

Chicken breast with mushrooms, marsala wine
sauce, and fresh herbs. Served with creamy
polenta and broccoli.

***No Regular Menu Available ***

TUESDAY, JUNE 9

JAZZ NIGHT FEATURING ERIC BYRD
RESERVATIONS REQUIRED CALL 5656

  **Tuscan White Bean Soup**

 **Chicken Madiera 13.50**

Seared chicken with mushrooms and rich
Madeira wine sauce. Served with truffle mashed
potatoes and seasoned green beans.

Crab Cakes 18.00

Served with potatoes O' Brien and asparagus
with a lemon zest

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

WEDNESDAY, JUNE 10

Chicken Barley Soup

 **Marinated Flat Iron Steak 15.00**

Topped with Bearnaise sauce (Tarragon
Hollandaise). Served with roasted red potatoes
and broccolini

Stuffed Pepper 12.50

Bell pepper stuffed with ground beef and rice in
a tomato sauce. Served with macaroni & cheese

THURSDAY, JUNE 11

 **Vegetarian Lentil Soup**

Salisbury Steak with Gravy 13.00

Served with scalloped potatoes and green beans

Chili Lime Trout 13.50

Pan seared trout with chili lime rub. Served with
couscous and sugar snap peas

FRIDAY, JUNE 12


" TASTE OF DENMARK " at the Café

See **Café All Day** menu for details

Side of the Week: Potato Salad 

Cake of the Week: German Chocolate
Cake 5.00

Pie of the Week: Peach Pie 4.25

 denotes gluten avoided
 denotes vegetarian