

DINNER SPECIALS

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

MONDAY, JULY 6

Beef Barley Soup

Pretzel Crusted Chicken Breast 12.50

Chicken breast encrusted with crushed pretzels and topped with cheddar and mustard sauce. Served with a baked potato and vegetable medley

Pork Marsala 13.50

Sautéed pork medallions with mushrooms in a rich Marsala wine sauce. Served with rice and apple braised cabbage

Caprese Flatbread 10.00

Fresh mozzarella, heirloom tomatoes, basil pesto, and balsamic reduction. Served with a house salad. **(no additional sides)**

***No Regular Menu Available ***

TUESDAY, JULY 7

Potato Leek Soup

Crab-Stuffed Flounder 15.00

Delicate flounder filled with seasoned crab and baked until golden. Served with roasted potatoes and buttered asparagus.

Chopped Steak 13.00

Smothered in a rich mushroom and onion gravy. Served with scalloped potatoes and broccoli



Dine-in Only

JULY 6 – 10

WEDNESDAY, JULY 8

Southwest Corn and Turkey Soup

Meatloaf with Gravy 12.50

Served with mashed potatoes and buttered corn

Southern Fried Catfish 13.50

Cornmeal-battered catfish with remoulade served with hushpuppies and stewed tomatoes

THURSDAY, JULY 9

Seafood Gumbo

Coconut Curry Grouper 13.50

Pan-seared grouper served with a coconut curry sauce. Served with jasmine rice and seasoned green beans.

Buttermilk Fried Chicken 13.00

Served with corn pudding and collard greens

FRIDAY, JULY 10 "SUB NIGHT" at the Café

See Café All Day Flyer for Details

Side of the Week: Cucumber, Onion, and Tomato Salad

Cake of the Week: Cherry Cheesecake Cake 5.00

Pie of the Week: Peach Crisp 4.25

 denotes gluten avoided
 denotes vegetarian