

DINNER SPECIALS

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

MONDAY, AUGUST 10

-  **Sausage, Kale, and White Bean**
-   **Chilled Watermelon & Peach**
-  **Hot Roast Beef w/Gravy 13.00**
Slow roasted tender beef topped with rich gravy.
Served with mashed potatoes and peas

Tuna Melt 11.00

House-made tuna salad layered with melted cheddar cheese and tomatoes on toasted white bread. Served with creamy coleslaw

Spaghetti Marinara w/Meatballs 14.50

Spaghetti pasta with marinara top with hearty homestyle meatballs served with broccoli (GF Pasta Available)

***No Regular Menu Available ***

TUESDAY, AUGUST 11 JAZZ NIGHT FEATURING GREG THOMPkins RESERVATIONS REQUIRED CALL 5656

-  **Split Pea & Ham Soup**
-   **Chilled Watermelon & Peach**
-  **Chicken Oscar with Béarnaise Sauce 16.00**
Tender grilled chicken breast topped with crab meat, served with asparagus and roasted red potatoes, finished with a rich and silky béarnaise sauce
-  **Pork Tenderloin Marsala with Mushrooms 13.50**
Pan-seared pork medallions with mushrooms in a classic Marsala wine reduction. Served with roasted red potatoes and green beans

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

To place a carry out order or to preorder, use online ordering through Uniguess or call ext. 5656

AUGUST 10 - 14

WEDNESDAY, AUGUST 12

-  **Sweet Potato Bisque**
-   **Chilled Watermelon & Peach**

Ham Loaf with Apple Cider Glaze 12.00

Served with baked sweet potato and broccoli

Butter Crumb Crusted Haddock 11.50

Haddock filet baked with butter and breadcrumbs. Served with roasted fingerling potatoes and sautéed spinach

THURSDAY, AUGUST 13

-  **Manhattan Clam Chowder**
-   **Chilled Watermelon & Peach**

Chicken & Waffles 14.00

Crispy golden fried chicken tenders served over a Belgian waffle, finished with a warm maple syrup drizzle. Served with mac & cheese and creamy coleslaw

Cheese Tortellini Bolognese 13.50

Cheese filled tortellini served with a beef bolognese sauce finished with parmesan cheese. Served with honey glazed carrots and garlic bread

FRIDAY, AUGUST 14 “ CASSEROLE NIGHT ” at the Café

See **Café All Day** menu for details

Side of the Week: Broccoli Salad

Cake of the Week: Salted Vanilla Caramel Crunch Cake 5.00

Pie of the Week: Lemon Merigue Pie 4.25

 denotes gluten avoided
 denotes vegetarian