

## DINNER SPECIALS

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

### MONDAY, AUGUST 31

#### 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 (Gluten Free Chicken Available)

#### Pork Marsala 13.50

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

#### Swedish Meatballs 12.00

Tender Swedish meatballs over egg noodles in a  
rich, creamy herb gravy. Served with broccoli

**\*No Regular Menu Available \***

### TUESDAY, SEPTEMBER 1

#### 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 brussels  
sprouts

**Chef Mystery Dinner Plate - Dine-in Only**

## AUG 31 – SEPT 4

### WEDNESDAY, SEPTEMBER 2

#### 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, SEPTEMBER 3

#### 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, SEPTEMBER 4 “PUB STYLE 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 5.00

**Pie of the Week:** Dutch Apple Pie 4.25

 denotes gluten avoided  
 denotes vegetarian