

DINNER SPECIALS

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

MONDAY, SEPTEMBER 7



TUESDAY, SEPTEMBER 8 JAZZ NIGHT FEATURING SHAWN DENNISON DUO RESERVATIONS REQUIRED. CALL 5656

-  **Soupe de Butternut à la Française (Roasted Butternut Squash Soup)**
-  **Duck à l'Orange 16.50**
Roasted duck breast glazed with a classic orange reduction and Grand Marnier-style citrus sauce. Served with lyonnaise potatoes and brussels sprouts tossed in Dijon vinaigrette
-  **Steak au Poivre 18.00**
Seared beef tenderloin coated with cracked peppercorns and finished with a cognac cream sauce. Served with garlic herb red potatoes and buttered asparagus

SEPTEMBER 7 - 11

WEDNESDAY, SEPTEMBER 9

  **Cream of Mushroom**

 **Pork and Sauerkraut 12.50**
Served with mashed potatoes and succotash

Cod Piccata 13.50
Finished with a lemon caper sauce. Served with basmati rice and green beans

THURSDAY, SEPTEMBER 10

 **Seafood Chowder**

 **French Onion Chicken 13.50**
Pan seared chicken breast topped with caramelized onions, brown sauce, and gruyere cheese. Served with oven roasted potatoes and broccoli

Baked Cashew Crusted Orange Roughy 15.00
With honey ginger cream sauce. Served with baked sweet potato and seasonal roasted vegetable medley

FRIDAY, SEPTEMBER 11 "American Comfort Café" at the Café

See Café All Day Flyer for Details

Side of the Week: Southwest Pasta Salad 
Cake of the Week: Double Chocolate
Pie of the Week: Blueberry

 denotes gluten avoided
 denotes vegetarian