

DINNER SPECIALS

Includes your choice of:

Cup of Soup, Small House or Caesar Salad, Fruit Salad, Side of the Week, Coleslaw, or Applesauce

MONDAY, MAY 6

CLOSED

TUESDAY, MAY 7

Cream of Crab

Beef Bourguignon 13.00

A rich beef stew braised in red wine and beef stock, with carrots, onions and mushrooms. Served with mashed potatoes and a grilled baguette

Seafood Paella 14.00

A dish of saffron flavored rice, shrimp, mussels and clams, carrots, onions and tomatoes. Served with toasted baguette bread.

*Both entrees are gluten avoided without the bread.

WEDNESDAY, MAY 8

Potato Leek Soup

Turkey à la King 12.00

Turkey, peas, and mushrooms in a creamy sauce. Served over puff pastry

Tomato and Herb Crusted Cod 13.50

Cod with pan roasted cherry tomatoes and crusted with herbs and breadcrumbs. Served with wilted spinach and parmesan orzo

^{*}Regular menu available*



MAY 6 - 11

THURSDAY, MAY 9

Lemon Chicken Orzo Soup



Chef's Table – Vegetable Omelet 10.00

(Swiss chard, spinach, tomato) Choice of cheese – Swiss, cheddar, or American. Egg white available. Served with a side of fruit

Solution Chopped Steak with Gravy 14.00

Served with mashed potatoes and roasted balsamic portobello mushrooms

Regular menu available

FRIDAY, MAY 10 NATIONAL SHRIMP DAY SHRIMP NIGHT AT THE CAFÉ

See Café All Day Menu for Details

SATURDAY, MAY 11 NO REGULAR MENU

Pasta Fagioli Soup

Meatloaf 12.50

Served with whipped potatoes and roasted brussels sprouts

Grilled Salmon 16.45

Served with baked sweet potato and broccoli

Fried Chicken Sandwich 9.25

Breaded chicken breast with lettuce, tomato, and mayonnaise on a grilled kaiser roll

Side of the Week: Potato Salad

Desserts: Carrot Cake

4.10

Lemon Meringue Pie

3.10

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

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