

## DINNER SPECIALS

## MAY 18 - 23

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

### MONDAY, MAY 18

#### Beef Barley Soup

#### Baked Haddock Filet 11.50

Fresh haddock baked with lemon and butter. Served with a baked sweet potato and green beans

#### Chicken Almondine 12.00

Braised chicken thigh with toasted almond butter sauce. Served with classic cheese risotto and roasted baby carrots

#### Classic Lasagna 12.00

Layers of lasagna noodles, meat sauce, mozzarella, and ricotta cheese. Served with broccoli and garlic bread

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

### TUESDAY, MAY 19

#### Potato Leek

#### Swedish Meatballs 12.00

Served over noodles with a side of peas

#### Chili Lime Trout 13.50

Pan seared trout with chili lime rub. Served with couscous and sugar snap peas



**Dine-in Only**

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

### WEDNESDAY, MAY 20

#### Southwest Corn and Turkey Soup

#### Chicken & Waffle 12.00

PA Dutch chicken in gravy over a Belgian waffle. Served with green beans

#### Southern Fried Catfish 13.50

Cornmeal-battered catfish with remoulade served with hushpuppies, stewed tomatoes with kale

### THURSDAY, MAY 21

#### Mark's Steakhouse Chili

#### Chicken Piccata 12.00

Seared chicken thighs with savory caper sauce. Served with parsley red potatoes and roasted baby carrots

#### Beef & Rice Stuffed Pepper 13.50

Served over creamy polenta

### FRIDAY, MAY 22 "TRIVIA NIGHT" at the Café

See **Café All Day** menu for details

**Side of the Week:** Asian Salad w/ a sweet ginger dressing 

**Cake of the Week:** Coconut Cream Cheesecake 5.00

**Pie of the Week:** Key Lime 4.25

 denotes gluten avoided  
 denotes vegetarian