

DINNER SPECIALS

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

MONDAY, OCTOBER 19

Garden Vegetable Soup

Swedish Meatballs 12.00

Meatballs in a savory gravy cream sauce served
over noodles and with a side of green beans

Pecan Crusted Salmon w/ Maple Dijon Mustard **15.00**

Served with sweet potato and broccoli

Honey Roasted Pork Tenderloin w/ Melba Sauce **14.00**

Served with roasted red potatoes and brussels
sprouts

***No Regular Menu Available ***

TUESDAY, OCTOBER 20

Boston Fish Chowder

Mahi Mahi Oscar 16.00

Seared mahi mahi topped with lump crab,
béarnaise sauce served with mashed potatoes and
carrots

Campus Inn Style BBQ Ribs 15.00

Slow cooked pork ribs with smoky BBQ sauce
served with macaroni & cheese and collard greens

Chef's G Dinner Special (Dine-in only)

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

OCTOBER 19 -23

WEDNESDAY, OCTOBER 21

Cheddar Broccoli Soup

Broccoli Risotto with Shrimp 16.00

Sautéed shrimp over parmesan risotto and
broccoli

Brunswick Stew 12.00

A hearty southern stew with chicken, pork, corn,
potatoes, lima beans & simmered in a rich and
tangy tomato base broth. Served with a French
baguette

THURSDAY, OCTOBER 22

Italian Sausage Tortellini Soup

Maryland Fried Chicken Thighs 12.35

Served with waffle fries and coleslaw

Meatloaf with Gravy 12.50

Served with mashed potatoes and lima beans

FRIDAY, OCTOBER 23 "TRIVIA NIGHT" at the Café

See **Café All Day** menu for details

Side of the Week: Waldorf Salad 

Cake of the Week: Italian Cream Cake 5.00

Pie of the Week: Pumpkin Pie 4.25

 denotes gluten avoided
 denotes vegetarian