CAMPUS Inn

DINNER SPECIALS

OCTOBER 26 - 30

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

MONDAY, OCTOBER 26
NATIONAL PUMPKIN DAY

Pumpkin Bisque Soup

Salmon Cakes with Dill Cream Sauce 14.50
Served with oven-roasted potato wedges and green beans

Liver and Onions 14.00
Served with mashed potatoes and succotash

Turkey Tetrazzini Casserole 12.00
Turkey, spaghetti noodles, mushrooms, and peas in a creamy cheese sauce topped with panko breadcrumbs and baked.

Dessert – Pumpkin Roll 2.00

***No Regular Menu Available ***

TUESDAY, OCTOBER 27
MUSIC NIGHT FEATURING
CHRIS JAMES – BLUES & ROOTS MUSIC
RESERVATIONS REQUIRED. CALL 5656

Steak & Potato Soup

Prime Rib 18.00
Slow-roasted bone-in ribeye, finished with rosemary-thyme garlic jus. Served with Au Gratin potatoes and roasted brussels sprouts with bacon & balsamic

Pan-Seared Trout Almandine 13.50
Golden brown seared trout, brown butter, lemon & toasted almonds. Served with wild rice pilaf and lemon garlic sauteed spinach

WEDNESDAY, OCTOBER 28

Roasted Pepper and Smoked Gouda Bisque

Baked Chicken Pie 12.00
Chicken, carrots, celery, onions, and peas baked in a crust

Fried Catfish 14.00
Cornmeal crusted catfish fried crisp. Served with hush puppies and collard greens

THURSDAY, OCTOBER 29

Corned Beef and Cabbage Soup

Herb Crusted Salmon 14.50
Oven roasted salmon topped with savory herb crust. Served with rice pilaf and roasted vegetables

Oven Roasted Turkey w/ Gravy 13.50
Served with stuffing and cinnamon honey roasted sweet potatoes

FRIDAY, OCTOBER 30
"HARVEST CAFÉ SOCIAL"

See **Event Flyer** for details

Side of the Week: Pineapple Carrot Raisin Salad
Cake of the Week: Tiramisu 5.00
Pie of the Week: Pecan Pie 4.25

denotes gluten avoided
denotes vegetarian

To place a carry out order or to preorder, use online ordering through Uniguest or call ext. 5656