CAMPUS Inn

DINNER SPECIALS

NOVEMBER 16 - 20

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

MONDAY, NOVEMBER 16

Pepper Pot Soup

Grilled Shoulder Tender Gorgonzola 16.00
Grilled Teres Major medallions with gorgonzola cream sauce. Served with parmesan risotto and green beans

Baked Haddock Filet 11.50
Baked with lemon and butter. Served with a baked potato and broccoli

***Regular menu now available**

TUESDAY, NOVEMBER 17

Chicken Orzo Soup

Trout Meunière 13.00
Lightly flour-dusted trout finished with brown butter, lemon, and capers, served with roasted fingerling potatoes and balsamic brussels sprouts

Spinach Artichoke Stuffed Chicken 15.00
Spinach, artichokes, and Parmesan with lemon cream sauce. Served with rice pilaf and roasted zucchini

Attention: New carry-out times are now in effect 4:30, 4:45, 6:00, and 6:15 pm

G denotes gluten avoided
denotes vegetarian

WEDNESDAY, NOVEMBER 18
SURF & TURF NIGHT

Vegetarian Vegetable

Surf and Turf 32.00
Grilled 6oz beef fillet paired with a tender lobster tail, finished with garlic herb butter. Served with truffle garlic mashed potatoes and carrots

Chicken Marsala 14.00
Pan seared chicken breast topped with a rich Marsala wine sauce, sauteed mushrooms and herbs. Served with roasted red potatoes and roasted cauliflower

THURSDAY, NOVEMBER 19

New England Clam Chowder

Turkey Ala King 13.00
Tender chunks of turkey in a rich mushroom cream sauce with peas and carrots. Served over a buttermilk biscuit and buttered green beans

Pot Roast 14.00
Slowed cooked beef served with braised potatoes and vegetables with gravy. Served with mashed potatoes and roasted vegetables

FRIDAY, NOVEMBER 20
TRIVIA NIGHT AT THE CAFÉ

See **CAFÉ ALL DAY** menu for details

Side of the Week: Chickpea Salad
Desserts of Week:
Vanilla Crunch Cake 5.00
Cherry Pie 4.25

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