CAMPUS Inn

DINNER SPECIALS NOV. 30 – DEC. 4

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

MONDAY, NOVEMBER 30

Chicken Rice Soup

Cider Braised Pork Chop 13.25
Served with whipped potatoes and roasted carrots

Lemon Pepper Haddock 12.00
Served with macaroni & cheese and stewed tomatoes

***No Regular Menu Available ***

TUESDAY, DECEMBER 1

Thai Sweet Potato & Coconut Soup

Korean Beef Bulgogi 14.00
Thinly slice beef marinated in soy, garlic, and brown sugar served with Jasmine rice and sesame green beans

Teriyaki Glazed Salmon 14.50
Oven roasted salmon finished with home made teriyaki glaze. Served with roasted fingerling potatoes and broccoli

G denotes gluten avoided
denotes vegetarian

WEDNESDAY, DECEMBER 2

Cheesy Cauliflower Soup

Beef London Broil 15.00
Tender flank steak marinated in house made marinade, grilled and sliced. Served with potato gratin and seasoned cauliflower

Pecan Crusted Chicken 12.50
With a maple glaze, served with a baked sweet potato and Brussels sprouts

THURSDAY, DECEMBER 3

White Bean Chicken Chili

PA Dutch Ham, Green Beans & Potatoes 12.00
Served with a dinner roll (gluten-free without roll)

Parmesan Crusted Tilapia 12.00
Served with baked potato and vegetable medley

FRIDAY, DECEMBER 4
PUB NIGHT AT THE CAFÉ

See Café All Day Menu for Details

Side of the Week: Cauliflower Crunch Salad with a Poppy Seed Dressing

Desserts of Week:
Blueberry Pie 4.25
Peanut Butter Chocolate Cake 5.00

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

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