



DINNER MENU – WINTER 2018

By Executive Chef Daniel J. Cleary

TUESDAY – SATURDAY

SALAD

Grilled Chicken & Strawberry Salad \$9.95

Grilled chicken, fresh strawberries, blueberries, bleu cheese, red onion and candied walnuts tossed with mixed greens and our strawberry dressing

ENTRÉE

Chicken Pot Pies \$11.50

Tender white meat chicken Made from scratch crust

Certified Berkshire Pork Tenderloin \$11.75

cut extra thick that are marinated overnight and seared to perfection with Bearnaise Sauces

Tortilla Crusted Tilapia \$ 12.75

White & flaky encrusted with corn tortilla chips, chipotle pepper & garlic served with rice

Pot Roast 12.50

A savory favorite, chuck roast slow-cooked for 14 hours. Served with mashed potatoes

PASTA

Chicken Tikka Masala \$12.50

Tender white chicken in a creamy tomato curry tossed with homemade egg pasta and fresh tomatoes

SPAGHETTI WITH MEATBALLS \$ 11.75

tomato, herbs, Parmigiano Reggiano tossed with homemade egg pasta



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Sandwiches

CHEESEBURGER OR GRILLED CHICKEN SANDWICH \$8.75

**Choice of potato salad, coleslaw, choice of cheese swiss, cheddar,
Served with lettuce, tomato, red onion,**

Desserts

ICE CREAM \$3.50

vanilla, or mint chocolate chip

EARLY BIRD SPECIALS 5:00PM – 5:45PM

6oz Bacon & Bleu Sirloin \$7.95

Center-cut sirloin with bacon, bleu cheese, served with seasonal vegetables, roasted potatoes