



DINNER MENU

Week of August 31st - September 4th

Monday August 31st

Chicken Stir Fry

glazed tender chicken stir fried with an assortment of local vegetables gently tossed in our house made teriyaki sauce and served over basmati rice

Tuesday September 1st

Fettuccine Alfredo

sauteed chicken and broccoli tossed with fettuccine pasta in our homemade creamy alfredo sauce

Wednesday September 2nd

Chicken Bacon Ranch Wrap

thin sliced chicken, crispy bacon, cheddar cheese, lettuce, tomato, and avocado dressed with homemade ranch and served with our potato salad

Thursday September 3rd

Grilled Shrimp Scampi

grilled shrimp tossed in white wine, garlic, butter, and fresh herbs served over rice pilaf with grilled vegetables

Friday September 4th

Classic Italian Lasagna

homemade lasagna layered with our bolognese sauce and ricotta cheese served with a house side salad

Salads

Available everyday of the week

Entree Salad of the Week

Chef Salad

turkey, ham, hard boiled egg, cheddar cheese, tomato, cucumber, carrot, mesclun greens and our house made red wine vinaigrette





DINNER MENU

Week of September 7th - 11th

Monday September 7th

***Closed for Holiday**

Tuesday September 8th

Thai Green Coconut Curry

tender chicken sauteed with vegetables and stewed in our house made spicy green curry sauce served over Jasmine rice

Wednesday September 9th

Stuffed Peppers

seasoned house ground beef mixed with sauteed vegetables, rice, and cheese stuffed inside bell peppers served with a house salad

Thursday September 10th

Brazilian Grilled Steak

grilled flank steak served with our homemade chimichurri sauce, papas bravas style potatoes, and roasted asparagus

Friday September 11th

Chicken Parmesan

tender breaded chicken topped with marinara sauce and mozzarella cheese served with spaghetti and steamed broccoli

Salads

Available every day of the week

Entree Salad of the Week

Greek Salad

grilled chicken, mixed greens, cucumber, tomato, olives, red onion, feta, and house made red wine vinaigrette





DINNER MENU

Week of August 14th - 18th

Monday September 14th

Tropical Mango Chicken

grilled chicken breast topped with our homemade mango avocado salsa served with coconut rice and vegetable du jour

Tuesday September 15th

Pork Katsu

crispy breaded pork cutlet served with tonkatsu sauce over fragrant basmati rice and mac salad

Wednesday September 16th

Chicken Tenders

homemade chicken tenders served with macaroni and cheese, cole slaw, and assorted dipping sauces

Thursday September 17th

Teriyaki Salmon

salmon filet glazed with our house made teriyaki sauce and pineapple salsa served with sticky rice and sauteed local vegetable

Friday September 18th

Chicken Cacciatore

tender chicken cutlet braised with vegetables and tomato sauce served over rice pilaf and a side salad

Salads

Available every day of the week

Entree Salad of the Week

Grilled Summer Vegetable Salad

grilled chicken breast, mixed greens, fresh mozzarella, grilled summer vegetables, heirloom tomato vinaigrette





DINNER MENU

Week of September 21st - 25th

Monday September 21st

Chicken Karaage

crispy and tender marinated Japanese style fried chicken served with steamed rice and vegetables

Tuesday September 22nd

Baja Fish Tacos

battered Cod topped with fresh slaw, mango avocado salsa, and corn tortilla served with beans and rice

Wednesday September 23rd

Chicken Cordon Bleu

our take on this classic, thin breaded chicken stuffed with ham and swiss served with white cheddar mac & cheese and vegetable du jour

Thursday September 24th

BBQ Beef Brisket

slow braised succulent beef brisket tossed in our BBQ sauce served with a twice baked potato and broccoli

Friday September 25th

Miso Chicken

pan seared chicken glazed with tamari and miso served over fragrant jasmine rice and steamed local vegetables

Salads

Available every day of the week

Entree Salad of the Week

Taco Salad

seasoned ground beef, romaine lettuce, black olives, shredded cheddar, avocado, sour cream, pico de gallo

