

Week of November 30th - December 4th

Monday November 30th

Lemongrass Chicken

pan seared chicken marinated in lemongrass and ginger served over fragrant jasmine rice and steamed vegetables

Tuesday December 1st

Baja Fish Tacos

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

Wednesday December 2nd

Chicken & Mushroom Scallopini

chicken breast medallions sauteed with cremini mushrooms and sherry served over rice pilaf and roasted green beans

Thursday December 3rd

Chicken Parmesan

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

Friday December 4th

Lamb Shepherd's Pie

classic casserole dish of tender lamb braised in red wine, herbs, and vegetables and topped with creamy mashed potatoes

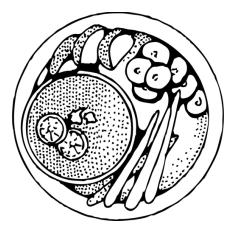
Salads

Available everyday 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





Week of December 7th - 11th

Monday December 7th

Chicken Pad Thai

stir fried rice noodles tossed with sauteed chicken, bean sprouts, carrots, cabbage, fresh herbs, and pad thai sauce

Tuesday December 8th

Carne Asada Burritos

tender grilled steak with sauteed peppers and onions, beans, rice, and cheese served with fresh pico de gallo, sour cream, and guacamole

Wednesday December 9th

Southern Fried Chicken

crisp juicy fried chicken served with mashed potatoes, roasted vegetables, and a fresh homemade biscuit

Thursday December 10th

Pan Roasted Salmon Filet

pan roasted salmon served over a caramelized onion puree, mashed potatoes, bacon lardons, and sauteed brussel sprouts

Friday December 11th

Swedish Meatballs

housemade chicken meatballs tossed with gravy and served over egg noodles and a side salad

Salads

Available every day of the week

Entree Salad of the Week

Chef Salad

ham, pepperoni, salami, hard boiled egg, cheddar cheese, tomato, red onion, black olive, pepperoncini, mesclun greens and our house made red wine vinaigrette





Week of December 14th - 18th

Monday December 14th

Classic Stuffed Pork Loin

pork loin roulade stuffed with homemade cornbread stuffing served over mashed potatoes, gravy, and vegetable du jour

Tuesday December 15th

Jamaican Chicken Roll Ups

grilled jerk spiced chicken with peppers & onions stuffed inside a tortilla with monterey jack cheese and served with a Jamaican Jerk Aioli and a side of red beans and rice

Wednesday December 16th

Buffalo Chicken Wings

classic chicken wings tossed in our homemade spicy buffalo sauce served with celery and carrot sticks, blue cheese dressing, and jo jo potatoes

Thursday December 17th

Classic Seafood Cioppino

classic seafood stew with clams, white fish, and shrimp, and vegetables served with garlic bread

Friday December 18th

Slow Roasted Beef

tender slow roasted beef brisket served with homemade yorkshire pudding, creamed spinach, and baked potato

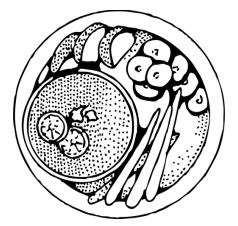
Salads

Available every day of the week

Entree Salad of the Week

Mandarin Chicken Salad

grilled chicken, romaine lettuce, cabbage, crispy wontons, mandarin oranges, carrot, cucumber, snap pea, red onion, soy lime vinaigrette





Week of December 21st - 25th

Monday December 21st

General Tso's Chicken

tender battered chicken tossed with our homemade General Tso's sauce served over sticky rice and steamed broccoli

Tuesday December 22nd

Shrimp Stuffed Sole

roulade of Dover Sole stuffed with local Oregon bay shrimp served with angel hair pasta and sauteed asparagus

Wednesday December 23rd

Pasta Bolognese classic bolognese sauce tossed with pasta and served with our house made focaccia bread

Thursday December 24th

*Closed for Holiday

Friday December 25th

*Closed for Holiday

Salads

Available every day of the week

Entree Salad of the Week

Grilled Steak Caesar Salad grilled flank steak, romaine lettuce, crouton, parmesan cheese, and house made caesar dressing

