



# DINNER MENU

Week of July 5th - 9th

Monday July 5th

*\*Closed for the Holiday*

Tuesday July 6th

### **Chicken Fried Steak**

tender steak breaded and golden fried served with mashed potatoes and roasted vegetables

Wednesday July 7th

### **Chicken and Artichoke Tapenade \*\***

pan seared chicken topped with artichoke tapenade, fresh herbs, lemon and garlic served with rice and asparagus

Thursday July 8th

### **Shrimp and Vegetable Stir Fry \*\***

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

Friday July 9th

### **Japanese Chicken Curry**

traditional Japanese style curry stewed with chicken and fresh vegetables served over sticky rice

Salads

Entree Salad of the Week

### **Thai Beef Salad**

grilled steak, mixed greens, tomato, red onion, fresh mint, cucumber, bean sprouts, and coriander lime vinaigrette

*(\*\*gluten free on request)*





# DINNER MENU

Week of July 12th - 16th

## Monday July 12th

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### **Hoisin Chicken Meatballs**

hoisin & ginger glazed house ground chicken meatballs served over sticky rice with apple cucumber slaw

## Tuesday July 13th

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### **Beef Brisket Chili**

succulent slow braised beef brisket chili served with jalapeno cheddar cornbread and all the fixings

## Wednesday July 14th

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### **Turkey Club Wrap**

turkey breast, applewood smoked bacon, avocado mayo, lettuce, and tomato served with a side of potato salad

## Thursday July 15th

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### **Baja Fish Tacos**

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

## Friday July 16th

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### **Nashville Hot Fried Chicken**

southern style spicy fried chicken served with mashed potatoes and gravy, homemade biscuit with honey butter and green beans

## Salads

Available every day of the week

## Entree Salad of the Week

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### **Taco Salad**

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

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**(\*\*gluten free on request)**





# DINNER MENU

Week of July 19th - 23rd

## Monday July 19th

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### **Orange Chicken**

tender battered chicken tossed with our homemade mandarin orange sauce served over sticky rice and steamed broccoli

## Tuesday July 20th

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### **Shrimp Fajitas \*\***

spiced shrimp tossed with peppers and onions served with tortillas, rice, and beans

## Wednesday July 21st

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### **Chicken Tenders**

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

## Thursday July 22nd

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### **Grilled Pork Chop with Peach Salsa \*\***

grilled pork chop topped with a fresh peach salsa served with a baked potato and sweet summer corn

## Friday July 23rd

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### **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

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### **Grilled Chicken Spinach Salad**

grilled chicken, goat cheese, baby spinach, sunflower seeds, thin sliced red onion, and housemade citrus poppy vinaigrette

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**(\*\*gluten free on request)**





# DINNER MENU

Week of July 26th - 30th

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## Monday July 26th

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### **Honey Mustard Chicken \*\***

tender chicken roasted and glazed in our homemade honey mustard sauce served with rice pilaf and sauteed vegetables

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## Tuesday July 27th

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### **Chicken Mole Enchiladas**

tortillas stuffed with seasoned ground chicken and black beans mixed with monterey jack cheese and topped with housemade mole enchilada sauce

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## Wednesday July 28th

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### **Mediterranean Plate \*\***

an assortment of house made mediterranean classics includes grilled Greek chicken, hummus, feta tomato salad, and tabbouleh

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## Thursday July 29th

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### **Teriyaki Salmon**

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

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## Friday July 30th

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### **Mushroom Swiss Burger**

house ground beef patty topped with sauteed mushrooms, caramelized onions, and swiss cheese on a toasted brioche bun served with jo jo potatoes

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## Salads

Available every day of the week

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## Entree Salad of the Week

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### **Chef Salad**

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

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**(\*\*gluten free on request)**

