

DINNER SPECIALS

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

MONDAY, NOVEMBER 4

CLOSED

TUESDAY, NOVEMBER 5 Chef's Table featuring Michael Rudisill

 **Sausage and Pepper Soup**

 **Marinated Tri Tip Steak 13.00**

Served with a potato pancake and oven roasted butternut squash

 **Autumn Chicken 12.50**

Pan seared chicken with gnocchi, diced carrots, and Brussels sprouts with a thyme butter sauce

Regular menu available

WEDNESDAY, NOVEMBER 6

 **Autumn Harvest Potato Soup**

Salisbury Steak with Gravy 13.00

Served with scalloped potatoes and green beans

Fried Oyster Sandwich 15.50

Four fried breaded oysters on a potato roll. Served with French fries and purple cabbage slaw

Regular menu available

 denotes gluten avoided
 denotes vegetarian

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

NOVEMBER 4-9

THURSDAY, NOVEMBER 7

 **White Bean Chicken Chili**

Chili Lime Trout 13.50

Pan seared trout with chili lime rub. Served with couscous and sugar snap peas

 **Braised Beef Short Rib 13.00**

Braised beef short rib over polenta with a side of lima beans

Regular menu available

FRIDAY, NOVEMBER 8 PIZZA NIGHT

See Café All Day menu for details

SATURDAY, NOVEMBER 9 NO REGULAR MENU

  **Vegetarian Lentil Soup**

 **Cider Braised Pork Shank 13.25**

Served with whipped potatoes and roasted carrots

Shrimp Scampi 12.00

Shrimp scampi over capellini pasta. Served with garlic bread

Rachel Sandwich 8.00

Turkey with coleslaw, Swiss cheese, and thousand island dressing on rye bread. Served with chips and pickles (no extra side)

Side of the Week: Cauliflower Crunch Salad 

Desserts: Apple Strudel 4.10
Banana Cream Pie 3.10