

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 18

CLOSED

TUESDAY, NOVEMBER 19

Chef's Table featuring Alyssa Burnham

Asian Beef Noodle

 **Pork Chop with Apple Chutney 13.25** EVERYDAY SUPERFOODS
Grilled pork chop topped with apple chutney.
Served with a baked potato and roasted baby carrots

Curried Sauteed Shrimp Noodle Bowl 13.50

Julienne daikon radish, carrot, green onions, red pepper, purple cabbage, tofu, cilantro, and lime over Udon noodles

Regular Menu Available

WEDNESDAY, NOVEMBER 20

  **Cheddar Broccoli**

Veal Oscar 15.00

Sauteed veal, crab meat, and asparagus topped with hollandaise sauce. Served with roasted fingerling potatoes

Stuffed Chicken Breast with Chorizo Sausage and Fresh Mozzarella 13.50

Stuffed chicken breast topped with tomato butter sauce. Served over Israeli couscous and a side of oven roasted zucchini & yellow squash

Regular Menu Available

November 18 - 23

THURSDAY, NOVEMBER 21

Italian Sausage Tortellini

Sarasota Mahi Sandwich 14.50

Mahi breaded w/ cornflakes and fried, with lettuce, heirloom tomato, lemon aioli, and Napa slaw on a brioche roll. Served with salted honey cheese curds

Enchilada Bake 12.50


Served over rice with a side of broccolini

Regular Menu Available

FRIDAY, NOVEMBER 22 SOUP, SALAD, & SANDWICH NIGHT

See Café All Day Menu for Details

SATURDAY, NOVEMBER 23 NO REGULAR MENU

  **Cream of Tomato**

Chicken Piccata 12.35

Chicken breast with a lemon caper sauce. Served with oven roasted potatoes and wilted spinach

Shrimp Casserole 13.50

Shrimp, peas, onions, mushrooms, and egg noodles in a cream sauce

Eggs Benedict 9.50

Poached egg and Canadian bacon on an English muffin topped with bearnaise sauce

Side of the Week: Sweet Potato Chickpea Salad 
Desserts:

Cherry Pie	3.10
Pound Cake with Mixed Berry Topping	4.10

 denotes gluten avoided
 denotes vegetarian