CAMPUS Inn

DINNER SPECIALS

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

MONDAY, DECEMBER 16

CLOSED

TUESDAY, DECEMBER 17
CHEF'S TABLE FEATURING CHEF CARY

Cream of Mushroom Bisque

Marinated Tri Tip Steak 13.00
Served with a potato pancake and oven roasted butternut squash.

Choose Your Omelet 9.00
Smoked salmon w/ Boursin cheese, Vegetable (zucchini, yellow squash, mushroom, tomatoes, onions, spinach, and smoked gouda cheese), or Ham & Swiss cheese. Each omelet served with hashbrowns and fresh fruit.

Regular menu available

WEDNESDAY, DECEMBER 18

Hamburger Vegetable

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.

DECEMBER 16 – 21

THURSDAY, DECEMBER 19

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, DECEMBER 20
"VILLAGER SOCIAL NIGHT"

See Café All Day Menu for Details

SATURDAY, DECEMBER 21
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 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: Mediterranean Pasta Salad with Creamy Basil Dressing
Desserts:
Triple Chocolate Cake	4.10
Banana Cream Pie	3.10

To place a carry out order or to preorder, use online ordering through Uniguest or call ext. 5656