

DINNER SPECIALS

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

MONDAY, JANUARY 13

CLOSED


TUESDAY, JANUARY 14 JAZZ NIGHT FEATURING MATTHEW SANDIFER DUO

  Cream of Asparagus

Black and Blue Steak 17.50

A lightly Cajun-seasoned 8 oz. DelMonico steak topped with blue cheese. Served with garlic mashed potatoes and creamed spinach

Seafood Cioppino 14.00

Mussels, clams, shrimp, and crab served over angel hair pasta and a saffron broth. Served with garlic bread  (GF Available)

Regular menu available

WEDNESDAY, JANUARY 15

Curried Pork and Collard Greens with Couscous

 **Meatloaf w/ Gravy 12.50**

Served with whipped potatoes and buttered corn

Southern Fried Catfish 13.50

Cornmeal battered catfish served with hushpuppies, kale, and stewed tomatoes, and Remoulade sauce

Cheddar Biscuits

Regular menu available

 denotes gluten avoided
 denotes vegetarian

JANUARY 13 - 18

THURSDAY, JANUARY 16 COMFORT FOODS BUFFET 16.00

 **Pork Tenderloin topped with an Apricot Chutney**

 **Roasted Chicken Thighs with Mushroom Gravy**

  **Cheesy Rice**

  **Mashed Potatoes**

  **Waxed Beans with Herb Butter**

 **Braised Mustard Greens**

  **Spinach Salad**

Dinner Rolls

Assorted Desserts

(Gluten Free Rolls and Dessert Available Upon Request)

FRIDAY, JANUARY 17 BBQ NIGHT AT THE CAFÉ

See Café All Day Menu for Details

SATURDAY, JANUARY 18 NO REGULAR MENU

Chicken Noodle Soup

Pretzel Crusted Chicken Breast 12.35

Chicken breast encrusted with crushed pretzels and topped with cheddar and mustard sauce. Served with a baked potato and steamed broccoli

  **Orange-Ginger Shrimp 14.00**

Served with fried rice and broccoli

Bacon Cheddar Burger 10.00

Served with onion rings

Side of the Week: Marinated Vegetable Salad 

Desserts: Apple, Pear, and Cranberry Cobbler 3.10
Lemon Mousse Cake 4.10

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