

DINNER SPECIALS

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

MONDAY, MARCH 31

CLOSED

TUESDAY, APRIL 1 CHEF'S TABLE FEATURING CARY



🌄 🚱 🛛 Sweet Potato Bisque



Amuse Bouche

Carrot and cheddar cheese bites with roasted red pepper hummus on naan bread

Chicken Croquettes with White Gravy 12.50 Served with mashed potatoes and buttered corn

Grilled Marinated Flank Steak 13.50 Served with mushroom gravy, mashed potatoes and braised lima beans

Regular menu available

WEDNESDAY, APRIL 2

Split Pea Soup

Ham Loaf with Apple Cider Glaze 12.00 Served with baked sweet potato and broccoli

Butter Crumb Crusted Haddock 11.50 Haddock filet baked with butter and breadcrumbs. Served with roasted fingerling potatoes and sautéed spinach

Regular menu available

 Genotes gluten avoided
Genotes glute խ denotes vegetarian

MARCH 31 – APRIL 5

THURSDAY, APRIL 3

- Manhattan Clam Chowder
- Creamy Tuscan Grilled Salmon 14.50 Grilled salmon filet topped with a creamy artichoke and spinach sauce. Served with roasted potatoes and broccoli

Beef & Rice Stuffed Pepper 13.50 Served over creamy polenta

Regular menu available

FRIDAY, APRIL 4 "60's FAST FOOD NIGHT" AT THE CAFÉ

See Café All Day Menu For Details

SATURDAY, APRIL 5 **NO REGULAR MENU**

당 Ham and Bean Soup

 Y Chicken Rotisserie Style 12.00 Served with scalloped potatoes and peas

Caribbean Barramundi Fish Sandwich 13.00 Fried and served on a brioche roll, pineapple orange slaw and sweet potato fries

Kielbasa and Rice Casserole 11.00 With mushrooms, tomatoes, peppers and onions

Side of the Week: Broccoli Salad **Desserts:** Lemon Meringue Pie 3.10 Salted Vanilla Caramel Crunch Cake 4.10