

≈ WEEKLY WINTER MENU SPECIALS ≈

Monday, February 11 through Sunday, February 17

We have selected the finest of fresh seasonal ingredients to bring you our winter menu specialties. Our chef recommends the following selections for your dining pleasure.

APPETIZERS

Harvest Ratatouille

A mixture of eggplant, zucchini, red and yellow peppers, and tomatoes cooked together and topped with parmesan cheese.

Black Olive Bites

A creamy mixture of olives and cheese counteracted with the right amount of heat. Served on crispy toast.



ENTREES

Grilled Double Burger

Two hamburger patties layered with grilled mushrooms, onions and peppers. Served with a side of coleslaw.

Chicken and Orzo

Succulent strips of chicken breast, stewed tomatoes, lima beans and orzo blended and simmered.



DESSERTS

Banana Cream Brownie

Sliced bananas and vanilla pudding layered over brownies and sprinkled with chocolate chips.

Apple Cranberry Crumb Bar

Tart and delicious!

To order one of our seasonal menu specialties, please write it on your daily menu or call Guest Meal Reservations at ext. 8182. Orders must be made 24 hours in advance for lunch and by noon the same day for dinner.

If you are on a special diet, some of the items listed may not be appropriate for you. If you have any questions, please contact the food service department at ext. 8178.

Please limit one entrée. Additional orders will be charged.