

Monday, March 23 through Sunday, March 29

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



APPETIZERS

Mini Corn Cakes

A corn cake mixed with chopped onion, celery and red pepper grilled to a golden brown perfection. Served with a side of sour cream.

Mixed Greens with Cranberry-Mandarin Salad

Salad tossed with glazed walnuts, mandarins, cranberries, feta cheese and dressing on the side.

ENTREES

Hot Roast Beef Sandwich

Thin Slice of beef on toasted bun. Topped with thin slices of tomato a few leaf lettuce.

Grilled Chicken Sandwich

Grilled chicken sandwich layered with leaf lettuce, sliced tomato, Sliced avocado on a brioche bun.

DESSERTS

Key Lime Pie

A tart and creamy lime dessert.

Assorted Macaroon

A light weight cookie that will excite your taste buds.

To order one of our seasonal menu specialties, please write it on your daily menu. 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.