

Monday, April 25 through Sunday, May 1

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

Asparagus Salad

Fresh asparagus mixed together with tomato and feta cheese.

Spinach Salad

Fresh Spinach tossed with cucumber, cherry tomatoes and feta cheese. Served with a side of house dressing.

ENTREES

Black Bean Chipotle Burger

Cooked to perfection black bean chipotle patty topped with slice mozzarella, lettuce and tomato on a bun.

Chicken and Vegetable Noodle Bowl

Cut up chicken, broccoli, red pepper, carrots and noodles cooked together in a savory Eastern flavor.

DESSERTS

Fruit and Yogurt Parfait

Layers of vanilla yogurt, blueberries and strawberries topped with granola.

Double Chocolate Cake

A chocolate lovers treat.

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.