



DINNER MENU

Week of May 6th - 10th

Monday May 6th

Southern Fried Chicken

crisp juicy fried chicken served with mashed potatoes and coleslaw

Tuesday May 7th

Carne Asada Burritos

tender grilled steak with sauteed peppers and onions, beans, rice, and cheese served with fresh pico de gallo, sour cream, and guacamole

Wednesday May 8th

Fried Fish Sandwich

battered and fried Cod served on a toasted bun garnished with remoulade, lettuce, and jo jo potatoes

Thursday May 9th

Hoisin Glazed Ribs

slow cooked tender ribs glazed in our homemade hoisin sauce served with basmati rice and garlic green beans

Friday May 10th

Taco Salad

seasoned ground beef, romaine lettuce, black olives, shredded cheddar, avocado, sour cream, pico de gallo, tortilla chips

Prix Fixe Meal Addition: Horchata/ Churros



DINNER MENU

Week of May 13th - 17th

Monday May 13th

Biscuits and Gravy

house made biscuit topped with a pork sausage gravy served with potatoes O'Brien

Tuesday May 14th

Shrimp Stir Fry

glazed shrimp with an assortment of vegetables gently tossed in our house teriyaki sauce and served over jasmine rice

Wednesday May 15th

Tex Mex Chicken Quesadilla

quesadilla stuffed with house ground seasoned chicken, monterey jack cheese, beans, and fajita vegetables served with sour cream, salsa, and guacamole

Thursday May 16th

Spaghetti Bolognese

spaghetti pasta tossed with our homemade bolognese sauce served with a house side salad

Friday May 17th

Pulled Pork Sandwiches

slow braised BBQ pork sandwich served with classic coleslaw and pickled red onions

Prix Fixe Meal Addition: Fried Pickles with Ranch/ Molten Chocolate Lava Cake



DINNER MENU

Week of May 20th - 24th

Monday May 20th

Lamb Gyro Wrap

grilled lamb gyro meat, tomato, cucumber, feta cheese, kalamata olives, romaine lettuce, tzatziki sauce with Greek style potato wedges

Tuesday May 21st

Rojo Chicken Street Tacos

tender chicken braised in our house made mildly spiced rojo sauce topped with cilantro, onion, radish, lime and corn tortilla served with beans and rice

Wednesday May 22nd

Shrimp & Crab Cakes

house made seafood cake breaded and pan fried served with rice pilaf, seasonal vegetable, and a classic remoulade sauce

Thursday May 23rd

Spicy Tuna Sushi Burrito

spicy Poke style raw Ahi Tuna, cucumber, avocado, and sushi rice wrapped in Nori served with pickled ginger, soy sauce, wasabi, and steamed edamame

Friday May 24th

Chicken Parmesan

tender breaded chicken topped with marinara sauce and mozzarella cheese served with spaghetti

Prix Fixe Meal Addition: Caesar Salad/ Focaccia Bread



DINNER MENU

Week of May 27th - 31st

Monday May 27th

**Closed for the Holiday*

Tuesday May 28th

Creamy Tuscan Chicken Pasta

penne pasta, seasoned chicken, and seasonal spring vegetables tossed together in a creamy sauce served with a side of garlic bread

Wednesday May 29th

Lemongrass Chicken

grilled chicken marinated in lemongrass and ginger served over fragrant jasmine rice and steamed vegetables

Thursday May 30th

Verde Chicken Stuffed Peppers

seasoned house ground chicken mixed with verde sauce, sauteed vegetables, rice, and cheese stuffed inside bell peppers served with corn and pinto beans

Friday May 31st

Japanese Curry

traditional Japanese style curry stewed with chicken and fresh vegetables served over sticky rice

Prix Fixe Meal Addition: Steamed Edamame/ Yuzu Citrus Cookies
