



DINNER MENU

Week of July 1st - 5th

Monday July 1st

Peach BBQ Grilled Pork Chop

grilled marinated pork chop topped with a peach BBQ sauce served with a loaded baked potato with all the fixings

Tuesday July 2nd

Seafood Chowder & Corn Fritters

classic creamy chowder with scallops, cod, shrimp, and potatoes served with a homemade corn fritter

Wednesday July 3rd

Coconut Lime Chicken

braised chicken in a light Thai inspired coconut lime sauce served with jasmine rice and steamed vegetables

Thursday July 4th

****Closed for the Holiday***

Friday July 5th

****Closed for the Holiday***



DINNER MENU

Week of July 8th - 12th

Monday July 8th

Baked Ziti

classic Italian American baked pasta casserole made with Ziti pasta tossed with marinara sauce, chicken sausage, and an assortment of cheeses served with garlic bread

Tuesday July 9th

Orange Chicken

tender battered chicken tossed with our homemade mandarin orange sauce served over sticky rice and steamed broccoli

Wednesday July 10th

Turkey Burgers

house ground grilled turkey burgers served with pesto mayonnaise, lettuce, tomato, and monterey jack cheese on a toasted brioche bun

Thursday July 11th

Fisherman's Platter

fried seafood basket with clam strips, shrimp, and cod served with tartar sauce and jo jo potatoes

Friday July 12th

BBQ Beef Brisket

slow braised succulent beef brisket tossed in our BBQ sauce served with cheddar mashed potatoes and coleslaw

Prix Fixe Meal Addition: Corn Bread/ Cream Cheese Brownie



DINNER MENU

Week of July 15th - 19th

Monday July 15th

Cajun Chicken Alfredo

sauteed seasoned chicken, broccoli, and penne pasta tossed in our homemade alfredo sauce

Tuesday July 16th

Pork Carnitas Enchiladas

classic enchiladas stuffed with carnitas, refried beans, and monterey jack cheese served with a side of sour cream and guacamole

Wednesday July 17th

Hoisin Chicken Lettuce Wraps

ground chicken tossed with our homemade hoisin sauce and sauteed garlic, ginger, and scallion served with a side of rice and butter lettuce

Thursday July 18th

Blackened Salmon

pan seared salmon filet seasoned and served with steamed rice and sauteed green beans

Friday July 19th

Chicken and Waffles

classic buttermilk brined fried chicken served over a Belgian waffle with a side of bacon honey butter and maple syrup

Prix Fixe Meal Addition: Hash Brown Patties/ Fruit Salad



DINNER MENU

Week of July 22nd -26th

Monday July 22nd

Tuscan Chicken

pan seared chicken topped with a balsamic reduction diced tomatoes, and fresh basil served with rice pilaf, and seasonal vegetables

Tuesday July 23rd

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

Wednesday July 24th

Beef Bulgogi

classic Korean BBQ dish with thinly sliced marinated beef tossed with a sweet and savory Bulgogi sauce served with steamed rice, butter lettuce, and Kimchi

Thursday July 25th

Ahi Poke Bowl

soy marinated raw Ahi Tuna poke bowl served with rice, seaweed salad, and raw vegetable garnish

Friday July 26th

Falafel Wrap

falafel, tomato, cucumber, feta cheese, kalamata olives, romaine lettuce, tzatziki sauce with Greek style potato wedges

Prix Fixe Meal Addition: Mezze(Hummus, Pita Chips, Tabouleh) /Honey Cardamom Cookie
