



# DINNER MENU

Week of March 3rd - 7th

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## Monday March 3rd

### **Shrimp Scampi**

shrimp tossed in white wine, garlic, butter, and fresh herbs served over angel hair pasta and served with garlic bread

## Tuesday March 4th

### **Chicken Tenders**

homemade chicken tenders served with macaroni and cheese, cole slaw, and assorted dipping sauces

## Wednesday March 5th

### **Butter Chicken**

classic curry dish with stewed chicken, tomatoes, and spices served over Basmati rice and Naan

## Thursday March 6th

### **Brazilian Grilled Steak**

tender grilled steak served with our homemade chimichurri sauce, papas bravas style potatoes, and roasted asparagus

## Friday March 7th

### **Biscuits and Gravy**

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

***Prix Fixe Meal Addition: fruit salad/ apple tarts***

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# DINNER MENU

Week of March 10th - 14th

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## Monday March 10th

### **Yumm Bowls**

our take on this local favorite dish starts with seasoned ground chicken, black beans, and rice and is topped with chopped fresh tomatoes, avocado, black olives, cilantro, cheddar cheese, and a delicious savory "Yumm" sauce

## Tuesday March 11th

### **Spicy Tuna Sushi Burrito**

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

## Wednesday March 12th

### **Turkey Club Wrap**

turkey breast, applewood smoked bacon, avocado mayo, lettuce, and tomato served with a side of potato salad

## Thursday March 13th

### **Barbacoa Burrito**

slow roasted smoky barbacoa brisket, beans, rice, monterey jack cheese, salsa, avocado, and sour cream wrapped in a flour tortilla

## Friday March 14th

### **Pork Fried Rice**

stir fried braised pork, scrambled egg, vegetables, and assorted herbs tossed with seasoned jasmine rice

***Prise Fixe Meal Addition: fried wontons/ yuzu panna cotta***

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# DINNER MENU

Week of March 17th - 21st

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## Monday March 17th

### **Chicken and Vegetable Curry**

stewed chicken and vegetables in an aromatic yellow curry sauce served over Basmati rice

## Tuesday March 18th

### **Teriyaki Chicken Meatballs**

teriyaki glazed house ground chicken meatballs served over sticky rice with seasonal vegetables

## Wednesday March 19th

### **Lemon Pepper Salmon**

seared salmon filet encrusted with lemon pepper seasoning served with tarragon chive aioli, rice pilaf, and sauteed vegetable

## Thursday March 20th

### **Chicken Karaage**

crispy and tender marinated Japanese style fried chicken served with steamed rice and kimchi vegetables

## Friday March 21st

### **Carolina Mustard Sauce BBQ Ribs**

slow braised succulent ribs tossed in our Carolina style mustard sauce served with mac and cheese and broccoli

***Prix Fixe Meal Addition: Cobb Salad/ Oatmeal Raisin Cookies***

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# DINNER MENU

Week of March 24th - 28th

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## Monday March 24th

### **Miso Glazed Cod**

fresh cod with a house made miso glaze served with seasonal vegetables and roasted red potatoes

## Tuesday March 25th

### **BBQ Chicken**

grilled chicken tossed in our homemade barbeque sauce served with mashed potatoes and coleslaw

## Wednesday March 26th

### **Chicken Bacon Ranch Wrap**

thin sliced chicken, crispy bacon, cheddar cheese, lettuce, tomato, and avocado dressed with homemade ranch and served with our potato salad

## Thursday March 27th

### **Beef Lo Mein**

stir fried lo mein noodles tossed with tender sauteed steak, fresh vegetables and a homemade savory sauce

## Friday March 28th

***\*Closed***

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