



Hours and Ordering Information

Monday – Saturday

Dinner: 4 pm – 7 pm

Sunday

Brunch: 11 am – 2 pm

Dinner: Closed

Dinner Specials ~ Monday, April 22, 2024

12 Credits ~ Includes choice of starter, entrée & dessert

Starters

Cock-a-Leekie (GF/D)

Kale and White Bean (GF/DF/OF/VE)

Garden Salad, Crunchy Salad, or Caesar Salad (D)

Shrimp Cocktail (GF/DF)

Entrees

Ranchero Style Shrimp (GF/D)

Shrimp, paprika, butter, onions, tomatoes, lime, cilantro, arroz amarillo (GF/DF), and stewed summer squash (GF/DF).

Carne Asada (GF/DF)

Flank steak, lime, orange, garlic, cumin, roasted fingerling potatoes (GF/DF), and grilled asparagus (GF/DF).

Ranchero Style Soy Curls (GF/DF/OF/VE)

Soy curls, paprika, garlic, onions, tomatoes, lime, cilantro, brown rice and steamed cauliflower.

Rotisserie Chicken (GF)

Dark or white meat, baked or sweet potato, and steamed spinach.

Entrée Salad

Choice of salad as an entrée, with choice of chicken breast, salmon, or tempeh.

Desserts

Chocolate Mint Cookie Pie (D)

Fruit of the Day

Ice Cream

Gluten-Free Chocolate Torte (GF/D)

Dinner Specials ~ Tuesday, April 23, 2024

12 Credits ~ Includes choice of starter, entrée & dessert

Starters

Polenta with Kale and Parmesan (GF/D/VG/A)

Mushroom Barley (DF/OF/VE)

Garden Salad, Crunchy Salad, or Caesar Salad (D)

Shrimp Cocktail (GF/DF)

Entrees

Pork Chops with Buttermilk Gravy (D)

Pork chops, flour, shallots, garlic, chicken stock, buttermilk, cream, southern black-eyed peas and bacon (DF), and roasted Brussels sprouts (GF/DF).

Butter Crumb Baked Cod (D)

Cod, butter, Ritz crackers, scalloped potatoes (GF/D), and succotash (GF/D).

Savory Stuffed Apples (GF/DF/OF/VE)

Rice-Chex, apples, garlic, onions, celery, squash, tempeh, pine nuts, and steamed asparagus.

Rotisserie Chicken (GF)

Dark or white meat, baked or sweet potato, and steamed spinach.

Entrée Salad

Choice of salad as an entrée, with choice of chicken breast, salmon, or tempeh.

Desserts

Chocolate Mint Cookie Pie (D)

Fruit of the Day

Ice Cream

Gluten-Free Chocolate Torte (GF/D)

Dinner Specials ~ Wednesday, April 24, 2024

12 Credits ~ Includes choice of starter, entrée & dessert

Starters

Creamy Potato and Bacon (D)

Greek Spinach (GF/DF/OF/VE)

Garden Salad, Crunchy Salad, or Caesar Salad (D)

Shrimp Cocktail (GF/DF)

Entrees

Garam Masala Chicken and Chutney (GF/DF/A)

Garam masala, chicken, cilantro, onions, ginger, coriander, lemon, coriander and cardamom spiced rice (GF/DF), and stewed okra (GF/D).

Pork Vindaloo (GF/DF)

Pork, cumin, cardamom, cinnamon, mustard, onions, ginger, garlic, coriander and cardamom spiced rice (GF/DF), and sauteed cabbage and onions (GF/DF).

Garam Masala Tempeh and Chutney (GF/DF/OF/VE)

Garam masala, tempeh, cilantro, onions, ginger, brown rice, and steamed carrots.

Rotisserie Chicken (GF)

Dark or white meat, baked or sweet potato, and steamed spinach.

Entrée Salad

Choice of salad as an entrée, with choice of chicken breast, salmon, or tempeh.

Desserts

Red Velvet Cake (D)

Fruit of the Day

Ice Cream

Gluten-Free Chocolate Torte (GF/D)

Dinner Specials ~ Thursday, April 25, 2024

12 Credits ~ Includes choice of starter, entrée & dessert

Starters

Chicken and Dumpling (D)

Hungarian Mushroom (D/A/VG)

Garden Salad, Crunchy Salad, or Caesar Salad (D)

Shrimp Cocktail (GF/DF)

Entrees

Balsamic Basil Marinated Flank Steak (GF/DF)

Flank steak, balsamic, basil, parmesan and black pepper rice pilaf (GF/D), and herb roasted tomatoes (GF/D).

Salmon and Braised Leeks (GF/D)

Salmon, leeks, garlic, tarragon, lemon, butter, cherry tomato and basil fregola pasta (DF), and sauteed Swiss chard (GF/DF).

Eggplant Involtini (GF/DF/OF/VE/A)

Eggplant, tofu, cashew cheese, Rice-Chex, basil, tomato sauce, brown rice, and steamed Brussels sprouts.

Rotisserie Chicken (GF)

Dark or white meat, baked or sweet potato, and steamed spinach.

Entrée Salad

Choice of salad as an entrée, with choice of chicken breast, salmon, or tempeh.

Desserts

Red Velvet Cake (D)

Fruit of the Day

Ice Cream

Gluten-Free Chocolate Torte (GF/D)

Dinner Specials ~ Friday, April 26, 2024

12 Credits ~ Includes choice of starter, entrée & dessert

Starters

New England Clam Chowder (D)

Mediterranean Split Pea (GF/DF/OF/VE)

Garden Salad, Crunchy Salad, or Caesar Salad (D)

Shrimp Cocktail (GF/DF)

Entrees

Mojo Chicken (GF/DF)

Chicken, garlic, mint, cilantro, citrus, cumin, cilantro lime rice (GF/DF),
and kale callaloo (GF/D).

Cuban Pork Roast (GF/DF)

Pork roast, cilantro, citrus, cumin, Cuban black beans (GF/DF),
and orange and tahini glazed carrots (GF/DF).

Vegan Cuban Picadillo (GF/DF/OF/VE)

Onions, capers, olives, oregano, cumin, tomatoes, mushrooms, brown rice,
and steamed zucchini and yellow squash.

Rotisserie Chicken (GF)

Dark or white meat, baked or sweet potato, and steamed spinach.

Entrée Salad

Choice of salad as an entrée, with choice of chicken breast, salmon, or tempeh.

Desserts

Blueberry Pie (D)

Fruit of the Day

Ice Cream

Gluten-Free Chocolate Torte (GF/D)

Dinner Specials ~ Saturday, April 27, 2024

12 Credits ~ Includes choice of starter, entrée & dessert

Starters

Minestrone (D)

Tomato Florentine (GF/DF/OF/VE)

Garden Salad, Crunchy Salad, or Caesar Salad (D)

Shrimp Cocktail (GF/DF)

Entrees

Lemon and Garlic Baked Sole (GF/DF)

Lemon, garlic, sole, wild rice pilaf (GF/D), and roasted cauliflower (GF/DF).

Lamb Shepherd's Pie (D/A)

Lamb, onions, carrots, celery, garlic, wine, butter, peas, mashed potatoes, and creamed corn (GF/D).

Vegan Shepherd's Pie (GF/DF/VE/A)

Onions, carrots, garlic, celery, mushrooms, wine, peas, vegan mashed potatoes, and steamed broccoli.

Rotisserie Chicken (GF)

Dark or white meat, baked or sweet potato, and steamed spinach.

Entrée Salad

Choice of salad as an entrée, with choice of chicken breast, salmon, or tempeh.

Desserts

Blueberry Pie (D)

Fruit of the Day

Ice Cream

Gluten-Free Chocolate Torte (GF/D)