

Dinner Specials ~ Monday, June 30, 2025

SOUPS

Andouille Sausage and Red Bean (GF/DF) 3/5 Curried Summer Vegetable (GF/DF/OF/VE) **v**+ 3/5

ENTREES

Beef Medallions with Worcestershire Butter (GF/D) • **6** Beef, thyme, garlic, peppers, Worcestershire, and butter

Old Bay Roasted Shrimp (GF/DF) ◆ 6 Olive oil, shrimp, garlic, Old Bay Seasoning, and lemon.

Savory Stuffed Apples (GF/DF/OF/VE/Nuts) ▼+ 6 Apples, Rice-Chex, garlic, onions, celery, squash, tempeh, thyme, and pine-nuts.

SIDES

Black Cherry Brown Rice Pilaf (GF/DF/OF) ▼+ 1
Asparagus, Hazelnuts and Lemon Zest (GF/DF/Nuts) ◆▼ 1
Steamed Brussels Sprouts 1
Baked Potato or Baked Sweet Potato 1
Brown Rice 1
Steamed Carrots or Steamed Spinach 1
Legume of the Day 1
French Fries or Sweet Potato Fries 1

DESSERTS

Key Lime Pie (D) 3



Dinner Specials ~ Tuesday, July 1, 2025

SOUPS

Bean and Bacon (GF/DF) 3/5 Avocado and Pea Gazpacho (GF/DF/OF/VE) 3/5

ENTREES

Braised Chicken Thighs with Bacon and Mushrooms (GF/D/A) Chicken thighs, onions, celery, carrots, garlic, mushrooms, white wine, broth, cream, bay leaf, and bacon.

Salmon Escabeche (GF/DF) 6

Salmon, garlic, onion, ginger, tomatoes, mushrooms, bell peppers, and cilantro.

Mushroom Nut Loaf with Vegan Mushroom Gravy (GF/DF/VE/Nuts) 6 Mushrooms, pecans, onions, almonds, and sorghum flour.

SIDES

Smashed Red Bliss Potatoes (GF/D) 1 Stewed Summer Squash (GF/DF) • 1 Steamed Broccoli 1 Baked Potato or Baked Sweet Potato 1 Brown Rice 1 Steamed Carrots or Steamed Spinach 1 Legume of the Day 1 French Fries or Sweet Potato Fries 1

DESSERTS

Key Lime Pie (D) 3



Dinner: Monday - Saturday, 4 pm - 7 pm

Dinner Specials ~ Wednesday, July 2, 2025

SOUPS

Thai Chicken and Rice (D) Contains Fish 3/5 Bok Choy and Sweet Potato (GF/DF/OF/VE/A) 3/5

ENTREES

Grilled Pork Tenderloin with Charred Lemon Chimichurri (GF/DF/Fish) 6 Pork tenderloin, lemon, parsley, oregano, mint, garlic, anchovies, and capers.

Grillades (GF/DF/A) ++ 6 Beef short ribs, Cajun seasoning, red wine, peppers, tomatoes, and onions.

Green Lentils and Mushroom Stew (GF/DF/VE/A) + 6 Onions, carrots, celery, garlic, thyme, lentils, mushrooms, white wine, and tomatoes.

SIDES

Quinoa Pilaf (GF/DF/OF/VE) ★▼+ 1 Braised Kale (GF/DF/A) ★▼ 1 Steamed Asparagus 1 Baked Potato or Baked Sweet Potato 1 Brown Rice 1 Steamed Carrots or Steamed Spinach 1 Legume of the Day 1 French Fries or Sweet Potato Fries 1

DESSERTS

Strawberry Cream Layer Cake (D) 3



Dinner: Monday - Saturday, 4 pm - 7 pm

Dinner Specials ~ Thursday, July 3, 2025

SOUPS

Cock-a-Leekie (GF/D) 6 Summer Squash (GF/FD/OF/VE) 6

ENTREES

Chicken Primavera (GF/D/A) ◆ 6 Chicken thighs, carrots, green beans, wax beans, mushrooms, marinara, basil, parsley, and parmesan.

Italian Meatballs and Marinara Sauce (D) 6

Pork, beef, egg, panko, marinara sauce, and parmesan cheese.

Roasted Vegetable Primavera (D/VE/A/Nuts) + 6

Green beans, carrots, cauliflower, mushrooms, marinara sauce, basil, parsley, and vegan cashew cream, with whole-wheat rotini.

SIDES

Spaghetti or Gluten-Free Spaghetti (GF) 1 Roasted Broccoli with Pine-Nuts and Parmesan GF/D/Nuts) + 1 Steamed Cauliflower 1 Baked Potato or Baked Sweet Potato 1 Brown Rice 1 Steamed Carrots or Steamed Spinach 1 Legume of the Day 1 French Fries or Sweet Potato Fries 1 DESSERTS

Carrot Cake (D) 3



Dinner Specials ~ Friday, July 4, 2025

STARTERS

Watermelon Wedges (GF/DF/OF/VE)

Summer Garden Salad (GF/DF/VE)

Mixed greens, asparagus, cherry tomatoes, snap peas, red and yellow bell peppers, and herbed tomato vinaigrette

ENTREES

All entrees come with your choice of one starter, and one dessert.

Fried Chicken (D) 16

Choice of white or dark meat, corn-on-the-cob (GF/DF/OF/VE), garlic mashed potatoes (GF/D/VG), mustard slaw (GF/DF/VE), and cornbread muffin (D/VG)

BBQ Braised Spareribs (GF/DF) 18

Corn-on-the-cob (GF/DF/OF/VE), garlic mashed potatoes (GF/D/VG), mustard slaw (GF/DF/VE), and cornbread muffin (D/VG).

Vegan BBQ Lentil Meatballs (GF/DF/OF/VE) 14 Corn-on-the-cob (GF/DF/OF/VE), braised greens (GF/DF/OF/VE), vegan cornbread muffin (GF/DF/OF/VE)

Texas Caviar Stuffed Avocoado (GF/DF/OF/VE) 14 Corn-on-the-cob (GF/DF/OF/VE), braised greens (GF/DF/OF/VE), vegan cornbread muffin (GF/DF/OF/VE)

DESSERTS

Apple Pie (D/VG) Strawberry Lemon Cheesecake (GF/DF/VG)





Dinner: Monday - Saturday, 4 pm - 7 pm



Dinner Specials ~ Saturday, July 5, 2025

SOUPS

Broccoli and Cheddar (D) 3/5 Roasted Tomato (GF/DF/OF/VE) ++ 3/5

ENTREES

Goan Style Cod (GF/DF) ♦ 6

Cod, red chili, onion, ginger, garlic, coriander, tomatoes, curry, coconut milk, and cilantro.

Lamb Curry (GF/DF) + 6

Lamb, onions, tomatoes, cinnamon, garam masala, coconut milk, and cilantro.

Squash Curry (GF/DF/OF/VE) 6

Delicata squash, butternut squash, carrots, red peppers, cherry tomatoes, chickpeas, coconut milk, and Thai basil.

SIDES

Basmati Rice (GF/DF) ♥+ and Naan Bread 1 Spiced Roasted Cauliflower (GF/DF) ◆ 1 Steamed Zucchini and Yellow Squash 1 Baked Potato or Baked Sweet Potato 1 Brown Rice 1 Steamed Carrots or Steamed Spinach 1 Legume of the Day 1 French Fries or Sweet Potato Fries 1

DESSERTS

Apple Pie (D) 3