

LUNCH

11:30 AM TO 1:00 PM
CONTEMPORARY DINING ROOM

CAESAR SALAD

FRESH ROMAINE, CROUTONS AND PARMESAN IN A CREAMY GARLIC DRESSING.
GRILLED CHICKEN AVAILABLE ON REQUEST

TRI-SALAD PLATE

YOUR CHOICE OF TWO: CHICKEN SALAD, TUNA SALAD OR EGG SALAD. SERVED WITH
A SIDE OF COTTAGE CHEESE

CRISPY CHICKEN TENDER SALAD

MIXED LETTUCE, TOMATOES, CUCUMBERS, SHREDDED CHEDDAR, AND BREADED
CHICKEN IN HONEY MUSTARD DRESSING

BURGERS & SANDWICHES

*CHOOSE LETTUCE, TOMATO, RED ONION & PICKLE
ADD CHEESE (AMERICAN, SWISS OR CHEDDAR)*

SERVED WITH CHOICE OF FRUIT, FRIES, CHIPS, SOUP OR COTTAGE CHEESE

HAMBURGER ,CHICKEN BREAST, OR VEGGIE BURGER

SERVED ON A BRIOCHE BUN

DELI SANDWICH

*CHOOSE HAM, TURKEY, TUNA SALAD, CHICKEN SALAD, OR EGG SALAD
ON WHITE, WHEAT, SUB OR SPINACH WRAP*

LIVERWURST BAGEL

SERVED WITH CHIVE CREAM CHEESE, DILL PICKLES, RED ONION, AND SPINACH

CHICKEN CAESAR WRAP

*ROMAINE LETTUCE, GRILLED CHICKEN, TOMATO, PARMESAN, AND CREAMY CAESAR
DRESSING ON A 12" TORTILLA*

BEER BRAISED BRATWURST

SERVED ON A PRETZEL BUN WITH SAUERKRAUT AND STONE GROUND MUSTARD

DINNER
4:30 PM TO 6:30 PM
CONTEMPORARY DINING ROOM

STARTERS

SOUP OF THE DAY

CAESAR SALAD

FRESH ROMAINE & HOME-STYLE CROUTONS TOSSED IN CAESAR DRESSING & TOPPED WITH PARMESAN CHEESE.

BLT SALAD

MIXED LETTUCE, CHERRY TOMATO, CRISPY BACON, AND BLUE CHEESE CRUMBLES

EGGPLANT CAPONATA

ROASTED EGGPLANT, PEPPERS, AND OLIVES WITH NAAN

FRESH SEASONAL FRUIT

ASK YOUR SERVER ABOUT OUR SALAD OF THE WEEK

LIGHTER FARE

CAESAR SALAD

FRESH ROMAINE, CROUTONS AND PARMESAN IN A CREAMY GARLIC DRESSING.

GRILLED CHICKEN AVAILABLE ON REQUEST

CRISPY CHICKEN TENDER SALAD

MIXED LETTUCE, TOMATOES, CUCUMBERS, SHREDDED CHEDDAR, AND BREADED CHICKEN IN HONEY MUSTARD DRESSING

1/3LB HAMBURGER OR GRILLED CHICKEN SANDWICH

LETTUCE, TOMATO, RED ONION, & PICKLE
ADD AMERICAN, CHEDDAR OR SWISS CHEESE

DINNER

4:30 PM TO 6:30 PM

CONTEMPORARY DINING ROOM

ENTREES

STEAK DIANE

BEEF TENDERLOIN IN A CREAMY MUSHROOM SAUCE

GRILLED FRENCH CUT CHICKEN BREAST

TOPPED WITH FENNEL AND APPLE SLAW

SALMON BRULE

TOPPED WITH PARSLEY & CITRUS

SHRIMP & WINTER GREENS PASTA

*SAUTÉED SHRIMP, BABY KALE, TOMATO SAUCE, AND
WHOLE WHEAT PENNE*

EGGPLANT PARMESAN (V)

WITH FRESH MOZZARELLA AND PLUM TOMATOES

STUFFED PEPPER (V)

*STUFFED WITH WILD RICE, DRIED APRICOTS, AND PE-
CANS WITH TOMATO SAUCE*

PLEASE ASK YOUR SERVER ABOUT OUR NIGHTLY SPECIALS