

DINNER MENU

Week of March 16th

All dinners served with choice of soup or salad and sides as indicated.

ROAST PRIME RIB OF BEEF

Choice beef roasted to your taste, served au jus with baked potato and fresh vegetable

32.00

FRESH CATCH

Broiled, blackened or grilled, served with choice of starch and fresh vegetable.

Market

SHRIMP SCAMPI with PASTA AND TOMATOES

Large shrimp sautéed in lemon butter with garlic, scallions and fresh tomatoes, tossed with fettucini pasta.

26.00

SHEPHERD'S PIE

Choice ground beef and vegetables simmered in natural gravy, served en casserole with a mashed potatoes crust.

22.00

STEAK FAJITAS (no soup or salad)

Marinated beef grilled with bell peppers, onions and mushrooms, served with beans, yellow rice, flour tortillas for filling and accompanied by housemade salsa and blended cheeses.

21.00

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.