

Thursday , January 17, 2019

SOUP	SALAD	SANDWICH
Spicy Beef and Beer Chili Ground beef with onions, beer, jalapenos and kidney beans simmered in a cumin and tomato broth. Served topped with red onion. CUP \$1.50 BOWL \$2.25	Pecan Pear Grilled Chicken Fresh herb marinade grilled chicken breast with poached pears, pecans, topped on a bed of Arugula .Served with Raspberry Vinaigrette \$4.99	Bacon Cheeseburger Melt Ground Angus beef pan seared on grilled white bread with thousand Island dressing, bacon and American Cheese. Served with fries. \$4.95

ENTRÉES

◆ *Full-course entrées include: small soup or salad, dessert of the day, and coffee or tea- add \$3.00* ◆

Baked Cod with Crabmeat and Cream Cheese Stuffing | \$6.95

Native cod fillet topped with a rich and savory cream cheese and sea leg stuffing.

Grilled Mediterranean Swordfish | \$7.95

Fresh swordfish grilled over an open flame with Mediterranean seasonings and served over lentil ragout.

Chicken Marsala | \$6.95

Boneless chicken breast with mushrooms, shallots, and fresh sage and finished in a marsala wine demiglaze served over rice.

Fried Meat Lasagna | \$6.95

Tender sheets of pasta layered with zesty marinara sauce, ground beef, and mozzarella –breaded and deep fried until golden. Served with marinara sauce and garlic bread.

Pumpkin Kibbee | \$5.95

A vegetarian version of the Lebanese dish made with pumpkin, Bulgar wheat, fresh spinach, onions and seasonings. Served with a Fattoush salad.

Sea Leg Salad | \$4.99

Crab salad topped on our House salad with your choice of dressing.

SIDES

Potatoes Romanoff

Baked Rice Pilaf

Sauteed Summer
Squash and Zucchini

Pickled Beets