

Appetizers

Chilled Fruit CupTomato Aspic

Pickled Herring Smoked Salmon Plate Coleslaw Shrimp Cocktail

Soup, Salads, & Sandwich

Vegetarian Soup of the Day

Artisan Grilled Cheese Sandwich(V)

Whitney Summer Salad

with grilled chicken, soy chicken or tofu

Seasonal Fruit and Berry Plate

Garden Salad

Dressing choices: poppyseed, caesar, ranch, balsamic vinaigrette, blue cheese, oregano red wine vinigairette

Entrees

Grilled Hot Dog (DF)
with French fries and sauerkraut

Mushroom Ravioli with thyme vegetable broth (chicken or soy chicken)

Angel Hair Pasta tossed with herb oil, feta, diced tomato add chicken or soy chicken

House Made Veggie Burger (V) on a brioche roll

Turkey Burger (DF) on a brioche roll

Omelet roasted red pepper, pancetta and brie

West Coast Crab Cakes served with remoulade sauce

Poached Salmon with lemon dill caper sauce

New York Strip Steak with red wine shallot marmalade

8oz. Angus Beef Burger (DF) on a brioche roll

All burgers are served with lettuce, tomato, onion, and French fries

Sides

Baked Potato French Fries Alternate Vegetable

Desserts

Ice Cream♥Sorbet or Frozen YogurtCookie of the DayJelloApple PieCake of the Day

→ - Heart Healthy GF - Gluten Free V - Vegetarian DF - Dairy Free





Dinner

Soup du jour

Wild Mushroom Soup

Salad of the Day

Caesar Salad

Entrees

Herb Crusted Strip Loin Of Beef(GF)

Iceberg Lettuce Salad with Bleu Cheese, Tomato, Avocado, Bacon(GF)
Choice Of Pan Seared Salmon Or Soy Chicken

Chicken & Roasted Pepper Quesadilla Served with Pico De Gallo

Accompaniments

Baked Potato Green Beans Steamed Cauliflower

Dessert of the Day

Coffee Cake Mandarin Oranges

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