



APPETIZERS

CRAB CAKES

Served with remoulade sauce 8.00

SHRIMP COCKTAIL

Served with cocktail sauce 8.00

FRIED OYSTERS

Cornmeal fried oysters served with cocktail sauce 8.00

SOUPS

SOUP OF THE DAY

3.00

SEASONAL SOUP

3.00

♥ VEGETABLE SOUP

3.00

SALADS

♥♥ KALE & CABBAGE

Kale, cabbage, dried cranberries & sunflower seeds. Chef recommends poppy seed dressing 3.00

MEDITERRANEAN

Romaine lettuce with feta cheese, olives, red onion and tomato. Chef recommends Greek dressing 3.00

CYPRESS

Mixed Greens, red wine poached pears, brie cheese and candied pecans. Chef recommends house made white balsamic dressing 3.00

♥♥ GARDEN

Iceberg lettuce with sliced tomato, bell pepper, avocado, carrot & cucumber 3.00

♥♥ CAPRESE

Tomato, house made mozzarella, basil and balsamic reduction 3.00

SIDES

Vegetable of the Day

♥♥ Steamed Spinach

♥♥ Haricot Verts

♥♥ Steamed Broccoli

♥♥ Steamed Asparagus

Watermelon, Cucumber
& Mint Salad

Starch of the Day

♥♥ Baked Potato

♥♥ Baked Sweet Potato

Mashed Potatoes & Gravy

♥♥ Baby Carrots

Applesauce,
unsweetened

♥ Pinto Beans

♥♥ Beets

♥♥ Squash & Onions

Coleslaw

Cottage Cheese

Onion Rings

ENTRÉES

All entrées served with ice cream, cookie, or fruit

♥ **EDEN FARMS PORK RIB CHOP**

8 oz. center cut all natural Berkshire pork rib chop, soup or salad & two sides 14.00

♥ **GRILLED FILET MIGNON**

6 oz. filet with sauce Bordelaise, soup or salad & two sides 20.00

♥♥ **CEDAR PLANK ATLANTIC SALMON**

6 oz. salmon with grainy mustard & honey glaze, soup or salad & two sides 14.00

CHEF'S PASTA OF THE DAY

Today's pasta of the day served with soup or salad 11.00

CHEF'S DAILY SOUTHERN SPECIAL

The Chef's southern inspired special of the day, served with soup or salad 11.00

GRILLED CHICKEN BREAST

Roasted garlic and rosemary marinated, soup or salad & two sides 12.00

♥ **VEGETABLE PLATE**

Choice of four side items, served with soup or salad 10.00

SMALL PLATES

Dessert not included

♥♥ **GRILLED PETITE FILET MIGNON**

4 ounce petit filet mignon with sauce Bordelaise, served with soup or salad & one side 14.00

♥♥ **PAN SEARED SALMON**

4 ounce salmon fillet with dill beurre blanc sauce, soup or salad & one side 11.00

TEMPURA FRIED LOBSTER TAIL

Served with sweet chili sauce and a sriracha and ginger aioli, soup or salad & one side 14.00

♥ **CHICKEN MARSALA**

3 ounce chicken breast cutlet with marsala mushroom sauce, served with soup or salad & one side 9.00

RAINBOW TROUT

4 oz rainbow trout with a lemon tarragon butter, soup or salad & one side 10.00

♥ Denotes Heart Healthy Options (prepared with no sauce or condiments)

♥ Can be made low sodium with no sauce or condiment