

ENTREES

All Entrees served with choice of vegetable of the day, side caesar or garden salad, and starch of the day or rice (except pasta).

Chicken Caprese* \$18 - *grilled chicken breast, roasted red tomato and sauteed spinach, with fresh mozzarella and balsamic glaze*

Chicken Piccata* \$18 - *grilled chicken breast*

Grilled Salmon* \$22- *house cut fresh salmon, grilled and topped strawberry glaze and almonds*

Baked White Fish* \$19 - *with a lemon pepper seasoning, baked in a butter and white wine sauce*

House Cut Sirloin Steak* \$23 - *with compound butter and seasoned crispy onions.*

Beef Kabobs* \$24 - *cubed beef with assorted vegetables skewered and grilled*

Pork Loin Vermont* \$19 - *boneless grilled pork loin with sauteed apples and onions, with Vermont maple syrup.*

Stuffed Portobello* \$17 - *Israeli couscous and sauteed vegetables with a balsamic drizzle*

Pasta of the Day* - *Chef Specialty pasta, also available as a Gluten Free option.*

** Indicates item is Gluten Free or can be made GF*

BURGERS & SANDWICHES

All Sandwiches come with a pickle and fries. Substitute Onion Rings or Ribbon Fries \$5

Chicken Bacon Ranch \$12 - *grilled or fried chicken, bacon, and cheddar cheese served on a soft bun with ranch dressing on the side.*

Super Bacon BLT \$11- *loaded with smoked bacon, mayo, lettuce, tomato on toasted multigrain bread*

Turkey Cheddar Sandwich \$12 - *lettuce, tomato, and maple mustard on toasted multigrain bread.*

Tomato Grilled Cheese \$8 - *served on Texas Toast.*

8 oz Angus Beef Burger \$13
(Build your own)

Housemade Black Bean Burger \$13
(Build your own)

Choice of Burger toppings: Provolone, Cheddar, American, or Bleu Cheese Bacon, Salsa, BBQ Sauce, Sauteed Mushrooms, Sauteed Onions

**Gluten Free bread substitute \$3*