

# SERVING EVERY TUESDAY – FRIDAY

## 4:00PM – 7:00PM

Where did the Summer Go? We Welcome the Fall Season with Dinner Menus to Go

We are offering this menu *through November 12*

Then we'll welcome the Holidays with new offerings.

Soups, Salads and Catch of the Week will Change Weekly

So Keep Up with Us on FaceBook for Menu Updates!

Feel Free to call in early to place orders, or order online anytime

and we will respond with a confirmation of your order

Dinners Priced per Person

Each Dinner Comes with 1 Entrée, 1 Vegetable, 1 Starch, Roll and Butter

A Choice of 1 Salad or Cup of Soup (Chili ADDITIONAL .50)

Additional Sides \$3.00

NOW turn the café salad or special salad into an entrée size! Comes with Roll and Butter

along with your choice of Grilled Protein:

4 Grilled Shrimp \$17 / Grilled Salmon \$17 / Grilled Chicken Breast \$14

### ALA CARTE SOUP

8 Ounces: \$3.50

16 Ounces: \$5.50

32 Ounces: \$10.00

### ALA CARTE CHILI

8 Ounces: \$4.50

16 Ounces: \$6.50

32 Ounces: \$12.00

### ALA CARTE SALAD

Small: \$4.00

Large: \$6.50

### SOUP

Butternut Squash Topped with  
Toasted Pumpkin Seeds

Cream of Wild Mushroom

### CHILI

Jack's Chili – Jack's Famous Texas  
Red Chili No Beans (GF)

### CAFÉ SALAD

Cherry Tomatoes, Candied

Walnuts, Blue Cheese

Crumbles, Craisins-

Raspberry Walnut

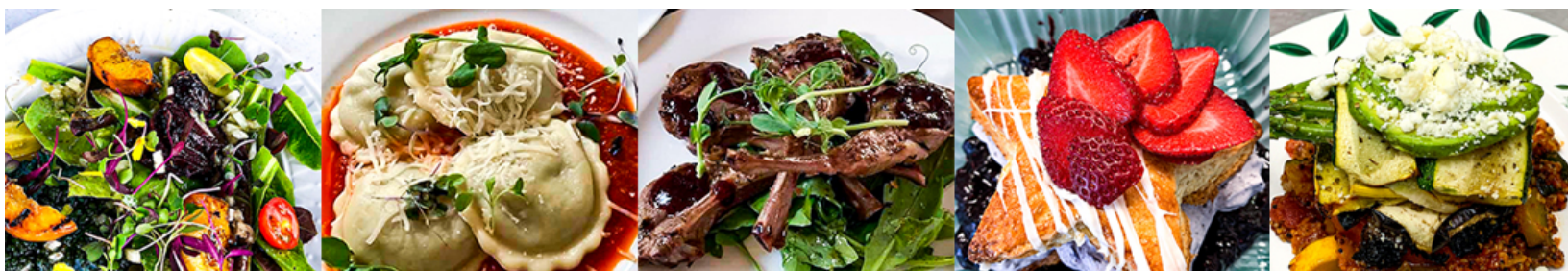
Vinaigrette OTS (GF)

### SPECIAL SALAD

Fresh Spinach Leaves, Feta  
Cheese, Pears, Slivered Red  
Onion, Dried Apricots Topped

Served with Lemon

Poppysseed Dressing



# WEEKLY FAB FAVORITES

## FISH

### Catch of the Week:

Baked 8-ounce Cod Fillet Served with  
Grilled Lemon and  
Fresh Dill Cream Sauce  
\$21.50

### Salmon

8-ounce Norwegian Salmon Fillet  
Grilled and Served on a  
Bed of Roasted Red Pepper Coulis  
\$22.50

## VEGETARIAN

### Roasted Acorn Squash

Baked Acorn Squash Stuffed with  
Roasted Vegetable Ratatouille and  
Wheat Tabouli Served with Side of Red  
Pepper Coulis  
\$18.50

### Spanakopita Dinner

Spanakopita- 2 Entrée Size Spinach  
with Feta Wrapped in Phyllo Triangles  
\$16.00

Ala Carte Spanakopita  
\$6.00 each

## MEATS

### Prime Rib

12 Ounce Prime Rib of Beef Slow  
Roasted and Served with Au Jus  
and Creamy Horseradish  
\$24.00

### Pork Chops

Smoked Center Cut Pork Chops  
Served on a Bed of Sauteed Blue  
Cheese Cabbages and  
Topped with Chutney of Roasted  
Apples, Raisins, Apricots  
\$23.50

## POULTRY

### AIRLINE CHICKEN BREAST

Roasted Airline Chicken Breast Served  
with Greek Style Lemon Oregano  
Sauce  
\$18.50

## KIDS PORTIONS

Chicken Fingers and Tater Tots  
  
Kid's Portion Spaghetti,  
2 Meatballs in Marinara  
\$9.00 per person

## SIDE VEGETABLE

Roasted Summer Squash Ratatouille  
  
Steamed Broccoli with Butter  
  
Sauteed Green and Red Cabbages  
with a Hint of Blue Cheese

## SIDE STARCH

Herbed Cauliflower Rice  
  
Loaded Potato Casserole with Bacon  
and Cheddar  
  
Wild Rice, Quinoa with Dried Fruits

## SWEETS TO ENJOY

Peanut Butter Pie Bars  
  
Apple and Ginger Strudel  
  
Decadent Chocolate Layer Cake  
  
\$5.00 each