

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

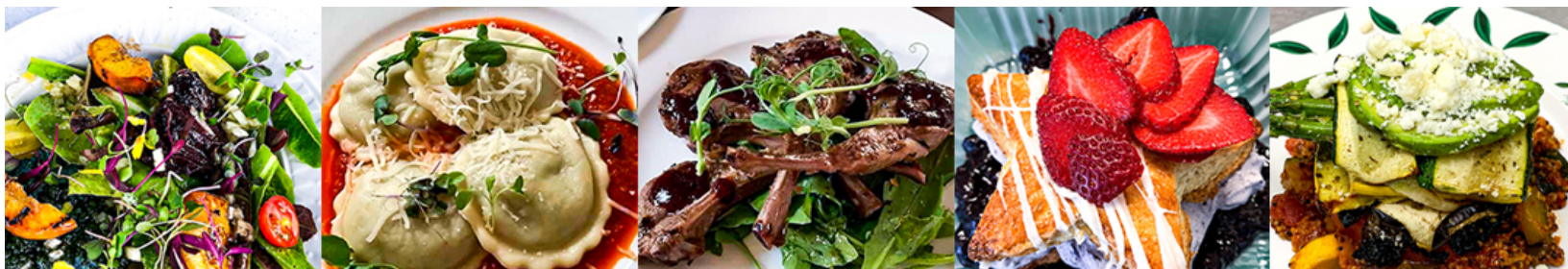
Fresh Spinach Leaves, Feta

Cheese, Kalamata Olives,

Silvered Red onions, Heirloom

Cherry Tomatoes with Lemon

Oregano Vinaigrette



WEEKLY FAB FAVORITES

FISH

Catch of the Week:

Seared Fresh Arctic Char Fillet with
Fennel Cream and Dill Oil
\$23.50

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