

# every day

## starter ♥ fresh fruit cocktail

guacamole and tomato salsa  
crisp tortilla chips

caesar salad

hearts of romaine lettuce tossed with our caesar  
dressing freshly grated parmesan cheese, anchovies and herb croutons

## main ♥ broiled fillet of mahi mahi served with steamed vegetables of the day

grilled flat iron steak from USDA choice beef  
served with steamed vegetables of the day

♥ grilled chicken breast  
served with steamed vegetables of the day

**gourmet burger**

freshly grilled 8-oz hamburger on toasted Kaiser roll  
sautéed mushrooms and onions, bacon, or guacamole  
choice of cheese: swiss, cheddar, monterey jack (american too!)  
served with french fries, tomato, pickle, onion ring and lettuce

**indian vegetarian**

two fresh vegetables, lentils and basmati rice  
your chef will prepare a healthy creation daily

## comfort food food that makes you feel good.....

southern fried chicken

served with mashed potatoes and gravy, steamed vegetables of the day

**side** all main dishes are complemented by specially selected sides, should you  
require additional vegetables, please order from the selection below

baked idaho potatoes with sour cream and chives

steamed white rice

french fries

assorted steamed vegetable

♥ denotes healthy options which are low in fat, low in cholesterol and sodium

# today

**starter** vine ripe beefsteak tomatoes and buffalo mozzarella  
marinated with basil leaves and virgin olive oil

wild mushroom cream soup  
enhanced with fresh herbs

chicken tenders marinated in thai spices  
boston lettuce, carrots and sweet chili sauce

old fashioned chicken noodle soup

asparagus vichyssoise  
chilled asparagus and potato soup, garnished with asparagus tips

♥ california spring mix and cherry tomatoes  
choice of blue cheese, thousand island, ranch, balsamic vinaigrette, or french dressing

**didja (as in did you ever ...)**  
food you always wanted to try, but did not dare

oysters rockefeller  
baked with spinach and cheese sauce

**main** lasagna bolognese  
baked casserole with layers of pasta, lean ground beef, tomatoes,  
spinach and mozzarella cheese served on a lake of pomodoro sauce  
(also available as a starter)

oven roasted tom turkey  
sage and onion stuffing, pumpkin scallion hash

♥ grilled red snapper fillet on gazpacho juice  
served with pumpkin and scallion hash

duet of petite filet mignon and short-rib confit  
oven roasted potatoes, red burgundy wine sauce

♥ cinnamon pumpkin, squash, yam and cheddar cheese pie  
vegetarian entrée

**comfort food** food that makes you feel good.....

shrimp & fries  
breaded, deep-fried shrimps and french fries  
tomato ketchup

♥ denotes healthy options which are low in fat, cholesterol and sodium

# after dinner

desserts grand marnier soufflé  
served with orange vanilla sauce

cappuccino pie  
coffee ice cream pie with whipped cream

♥ apple pie  
buttery apple cinnamon filling with nice crust

warm chocolate melting cake  
served with vanilla ice cream

♥ fresh tropical fruit plate

vanilla • chocolate • strawberry • butter pecan ice cream  
sugar-free ice cream is available upon request

orange • pineapple • lime sherbet

port salut • brie • gouda • imported swiss • danish bleu cheese

♥ denotes that these desserts are prepared without sugar, or a sugar substitute

beverages freshly brewed coffee, regular or decaffeinated  
milk • skimmed milk • hot chocolate • iced, hot and herbal teas

specialty coffee  
cappuccino \$2.95 latte \$2.95 espresso \$1.95

\* liqueurs  
sambuca • kahlúa • grand marnier • disaronno amaretto  
baileys irish cream • frangelico

\* cognacs and brandies  
hennessy v.s. • hennessy v.s.o.p. • hennessy x.o.  
hennessy black • rémy martin v.s.o.p. • courvoisier v.s.

\* dessert wines and ports  
croft distinction • graham's six grapes  
washington hills, late harvest sweet riesling

\* regular bar prices apply