



Reservations: 10:30am-7pm (Last Seating @ 6pm)
\$27.95 Adults, \$14.95 Children 5-10
Children 4 & Under - Free

Salads

CHEF'S SPRING SALAD

Mixed Gourmet Greens, Topped with Dried Cherries, Spiced Pecans, Sweet Red Onions, Mandarin Oranges, Crumbled Bleu Cheese, Served with a Raspberry Vinaigrette

BROCCOLI SALAD

Fresh Broccoli Buds with Raisins, Sweet Red Onion and Sunflower Seeds Tossed in a Sweet Cream Dressing

AMBROSIA SALAD

Pineapple, Maraschino Cherries, Mandarin Oranges, Miniature Marshmallows and Coconut Tossed in a Creamy Whipped Topping

GOURMET FRESH FRUIT DISPLAY

Melons, Berries, Pineapple & Strawberries

HOMEMADE MACARONI SALAD

Old Fashioned Blend of Classic Elbow Pasta Tossed with Diced Celery, Shredded Carrots, and Sweet Relish in our Housemade Creamy Dressing

CLASSIC CAESAR SALAD

Crisp Hearts of Romaine, Fresh Parmesan Cheese and House-Made Croutons, Tossed in a Traditional Caesar Dressing

Dessert (Choice of one)

-NEW YORK STYLE CHEESECAKE

Topped with a Fresh Fruit Topping and Whipped Cream

-PEACH COBBLER ALA MODE

-COCONUT CREAM PIE

-TRADITIONAL CARROT CAKE

-HOMEMADE BAKLAVA

-TURTLE BROWNIE ALA MODE

-FRESH STRAWBERRY SUNDAE

Entrees

BROCCOLI AND CHEDDAR QUICHE

Flaky Pie Crust Topped with Farm Fresh Eggs, Broccoli Buds and Sharp Cheddar Cheese

SPINACH AND FETA PIE

Fresh Spinach and Crumbled Feta Wrapped in a Buttery Puff Pastry and Baked to a Golden Brown

CHEESE BLINTZ

Served with a Warm Berry Compote

VEGETABLE MEDLEY

Roasted Asparagus and Glazed Turn Cut Rainbow Carrots

HOMEMADE POTATO AND CHEESE PIEROGIES

Served with Sour Cream and Onion

POTATO LEEK PANCAKES

Served with Sour Cream and Apple Sauce

BOWTIE & SHRIMP PRIMAVERA

Bowtie Pasta Tossed in a Light Cream Sauce with Assorted Grilled Vegetables and Grilled Cajun Shrimp

HONEY SRIRACHA SALMON

Salmon Filet Baked and Topped with a Sweet and Spicy Glaze

LEMON ARTICHOKE CHICKEN

Lightly Breaded Breast of Chicken Topped with Artichoke Hearts And a Light Lemon Cream Sauce

WEST VIRGINIA BAKED HAM

Served with a Pineapple Glaze

GARLIC ROASTED LAMB

Slow Roasted Lamb Sliced and Served in Natural Sauce

POLISH SAUSAGE

Fresh and Smoked Polish Sausage Served Alongside Homemade Sauerkraut

CHEF CARVED PRIME RIB

Served with Au Jus and Horseradish Chive Sauce

ASSORTED MUFFINS, ROLLS, SWEET ROLLS, AND SCONES

BEVERAGES NOT INCLUDED, MENU AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE.
NO COUPONS OR PROMOTIONAL OFFERS WILL BE ACCEPTED

