



FAMILY MEALS MENU SPECIALS EARLY SUMMER

Hamburger, Noodles and Vegetable Casserole; grass-fed ground beef, finely chopped carrots, mushrooms, onions and whole-grain noodles. Served with a green salad and vinaigrette and fresh strawberries and pineapple fruit cup.

Steakhouse Pasta Salad, with simple green leaf salad on the side for crunch.

Oven Barbecued Salmon on baked potatoes with spring greens, and a simple salad

Pan-Grilled Halibut with Chimichurri Sauce, quinoa pilaf, spring greens

Creamy Beet and Potato Gratin: Parmesan and Gruyere cheeses bubble up through thin layers of beet and potato. Serve a small wedge with a salad of fresh shell beans and snap beans with winter savory.

Eggplant Bolognese with whole-grain pasta and house salad.

Small Salads with French bread and butter: beet and walnut, cucumber with radish, carrot with raisins, cornichons, capers, chives and mayonnaise serve drizzled with mustard vinaigrette.

Amish Roasted Chicken: whole chicken, roasted with butter, tarragon and lemon juice, served with artichokes provencal and biscuits

Curried Shrimp and Chicken served with carrot-dill noodles
Chicken-Wild Rice Supreme; a Southern-style Sunday supper casserole, simple green salad, fruit

Buffalo Chicken Salad, with Tomato-Tarragon Soup with Fennel Croutons

English Cheddar Burgers; 85/15 grass-fed beef burgers, topped with a savory English mustard sauce, and English cheddar and served on a toasted English muffin. Served with pickles and veg sticks.

Turkey Nicoise Burgers: sweet and savory lean turkey burgers topped with peppery arugula tossed with vinaigrette, goat cheese and sliced grape tomatoes.

Roasted Red Pepper and Zucchini Salad served with thin wedges of Classic Focaccia with Rosemary, olive oil and coarse salt

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