



**Dinner Menu**  
**Friday, May 16<sup>th</sup> 2025**

**Soups**

Strawberry Rhubarb Gazpacho

Tomato Tortellini

**Starters**

Cheese Stuffed Mushroom

Fried Brussel Sprout Tossed with Parmesan and Balsamic Reduction

Shrimp Cocktail

**Salads**

Pineapple Salad – Pineapple, Goat Cheese, Dried Cherries,  
and Pecans, Served over Spinach, with Apple Cider Vinaigrette

Summer Salad – Grilled Zucchini, Artichokes, Bell Pepper, and Feta Cheese,  
Served over Mixed Greens, with Honey Lime Vinaigrette

Caesar Salad – Chopped Romaine Lettuce with Hard Boiled Egg,  
Croutons, Parmesan Cheese, and Caesar Dressing\*

**Entrées**

Verlasso Salmon – Pan Seared and Topped with Arugula-Walnut Pesto,  
Served with Fingerling Potatoes and Lemon Butter Broccolini

Ball Tip Steak – Grilled to Choice and Topped with Red Wine Demi-Glace  
Served with Whipped Potatoes and Zucchini Coins

Boneless Pork Chop – Grilled and Topped with Blueberry Compote;  
Accompanied by Sweet Potato Puree and Buttered Peas

Chicken & Dumplings – Chicken, Carrots, Celery, Onions, Potatoes,  
and House Made Dumplings in Herbed Gravy

Cauliflower Steak – Thick Sliced Cauliflower, Baked and Topped with  
Honey Dijon Glaze; Accompanied by Herbed Quinoa Salad

\*Contains Raw Egg

Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.