



## **Dinner Menu**

**Thursday, May 8<sup>th</sup> 2025**

### **Soups**

Curried Broccoli

Shrimp Stew

### **Starters**

Hushpuppies Served with Remoulade

Smoked Whitefish Pate with Capers and Carr's Crackers

Shrimp Cocktail

### **Salads**

Pineapple Salad – Pineapple, Apple, Goat Cheese, and Candied Pecans,  
Served over Spinach, with Creamy Poppy Seed Dressing

Asparagus Salad – Grilled Asparagus, Tomatoes, Mushrooms, and Cheddar Cheese,  
over Mixed Greens, with Cilantro Lime Ranch

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

### **Entrées**

Arctic Char – Pan Seared and Topped with Berry Picasso Sauce,  
Served with Fingerling Potatoes, and Zucchini Coins

Hanger Steak – Grilled to Choice; Topped with Blue Cheese Cream Sauce,  
Accompanied by Garlic Whipped Potatoes, and Carrots

Pork Tenderloin – Grilled and Topped with Cinnamon Apples,  
Accompanied by Sweet Potato Puree, and Buttered Peas

Orange Chicken – Diced Chicken Breast Dredged in Corn Starch, Pan Fried, and  
Tossed in Orange Sauce; Served with Cilantro Lime Rice, and Sesame Soy Broccoli

Sticky Tofu – Dredged and Fried Tofu Tossed in Sweet & Sticky Sesame Ginger Sauce,  
Served over Cilantro Lime Rice, with Sauteed Peppers & Onions

\*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.