



## **Dinner Menu**

**Tuesday, March 12<sup>th</sup> 2024**

### **Soups**

Vegetable Chili

Creamy Tomato Basil

### **Starters**

Whitefish Cake with Lemon Garlic Aioli

Spinach Dip with Pita Chips

Shrimp Cocktail

### **Salads**

Pear Salad – Sliced Pears, Candied Pecans, Dried Cherries,  
and Goat Cheese, over Spinach, with Maple Balsamic Vinaigrette

Brussel Sprout Salad – Roasted Brussel Sprouts, Red Onion, Almonds,  
and Feta Cheese, over Mixed Greens, with Orange Ginger Dressing

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

### **Entrées**

Sockeye Salmon – Pan Seared and Topped with Sundried Tomato Sauce,  
Served with Creamy Parmesan Orzo, and Zucchini Coins

Grilled Sizzler Steak – Grilled to Choice; Served with Cordia A-1 Sauce,  
with Garlic Mashed Potatoes and Buttered Carrots

Pork Tenderloin – Grilled Pork Tenderloin, Topped with Spiced Apple Butter,  
Accompanied by Sweet Potato Puree and Buttered Peas

Orange Chicken – Dredged and Fried Chicken Thigh, Tossed in Asian Orange Sauce,  
Served over Basmati Rice and Green Beans

Spanish Wild Rice Croquettes – Baked Wild Rice, Mushroom, and Tomato Croquettes,  
Served over Marinated Green Bean and Feta Salad, with Almond Bechamel Sauce

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. ...