



May 14<sup>th</sup> – 18<sup>th</sup>

Blue Plates Served Daily: 11:00- 2:00

| MONDAY                         | TUESDAY                 | WEDNESDAY                                       | THURSDAY                   | FRIDAY                       |
|--------------------------------|-------------------------|---|----------------------------|------------------------------|
| LEMON CHICKEN<br>PICCATA       | STUFFED PEPPERS         | CUBAN PORK OVER<br>BLACK BEANS &<br>CHIMICHURRI | BEEF TENDERLOIN<br>MARSALA | COUNTRY MUSTARD<br>CHICKEN   |
| String Beans & Tomatoes        | Gourmet Corn<br>Pudding | Spanish Rice                                    | Creamed Spinach            | Corn & Tomatoes              |
| Sautéed Asparagus &<br>Peppers | Country Green Beans     | Carrots & Sugar Snap<br>Peas                    | Loaded Mashed<br>Potatoes  | Grilled Spring<br>Vegetables |
| Tuscan Mac & Cheese            | Mashed Cauliflower      | Beer Barrel Lima's                              | Sugar & Spice Apples       | Green Beans<br>& Potatoes    |

Entrée, any Two Sides & Bread...\$8.75 Entrée Only: 4.99 Side Dish: 2.99

Served with a Yeast Roll or a Cheddar Corn Muffin

Vegetarian Plate: Choose any Three Side Dishes & Bread...7.49

Cold Side Options:

Potato Salad, Cranberry Almond Cole Slaw, Pasta Salad,  
Seasonal Fruit Salad or House Salad

Dessert of the Month: Lemon Blueberry Cake

Chicken Salad du Jour: Vineyard Chicken Salad

Pasta Salad: Hoppin John Pasta Salad

**These weekly menu items can also be found in our Grab & Go Case for a healthy Heat at home dinner along with our Homemade Soups, Market Salads & Quiche.**



**Celebrate Life in our beautiful garden venue!**