

Fireside Lunch

April 8th – May 11th

Starters

Soup of the Day – A homemade specialty soup prepared daily in house. Please see your server for today's option. \$2.75

Soup of the Week – A homemade specialty prepared for the week. Please see your server for this week's option. \$2.75

House Salad 🌿 – Mixed greens, carrots, tomatoes, and cucumber. \$2.75 (30 cal.)

Caesar Salad 🌿 – Chopped romaine, parmesan cheese, and house made croutons, tossed in Caesar dressing. \$2.75 (290 cal.)

Couscous & Fruit Salad ★🌿 – Couscous pasta, toasted almonds, apricots, raisins and dry cranberries tossed with fresh lemon and oil. \$2.75 (160 cal.)

Fruit Salad 🌿 – Cut pineapple, seedless green grapes, red grapes, mango and kiwi. \$2.75 (30 cal.)

Entrée Salads and Handhelds

Cobb Salad with Grilled Chicken ★ – Diced grilled chicken, avocado, bacon, egg, tomato, blue cheese, cheddar cheese over crispy romaine lettuce. Served with a dressing of your choice on the side. \$9.00 (410 cal.)

Caesar Salad ★🌿 – Chopped romaine, parmesan cheese, house-made croutons, tossed in Caesar dressing. \$6.50 (500 cal.) Top with grilled Chicken breast. \$8.00 (190 cal.), Salmon \$11.00 (500 cal.)

Turkey and Smoked Gouda Panini ★ – Sliced turkey, smoked gouda, tomato, bacon and herb aioli grilled on panini bread. \$10.25 (610 cal.)

Mushroom Swiss Burger ★ – Beef burger topped with sautéed mushrooms and Swiss cheese on a toasted brioche bun. \$7.25 (670 cal.)

Farm & Sea

Herb Crusted Cod ★🍏 – Herb bread crumb crusted cod baked with lemon. \$8.50 (230 cal.)

Pasta Primavera ★🌿🍏 – Fettuccini pasta sautéed with fresh zucchini, squash, asparagus, red pepper, cherry tomatoes, garlic and onion, peas finished with fresh basil, lemon and olive oil. \$6.50 (180 cal.)

Baked Ziti ★🌿 – Ziti, cream, tomato sauce, mozzarella and parmesan cheese. \$6.50 (670 cal.)

Beef Stir Fry over Rice 🍏 – Soy marinated beef with carrots, onions, peppers, asparagus, snow peas and bourbon in a hoisin sauce - with jasmine rice \$7.50 (290 cal.)

BBQ St. Louis Ribs ★ – Oven roasted spareribs, glazed with BBQ sauce. \$9.50 (500 cal.)

Vegetarian Jambalaya ★🌿🍏 – Tofu, black eyed peas, rice, green and red peppers, okra and spice. \$6.50 (260 cal.)

Chicken Alexander ★ – Pan seared chicken breast, finished with a brandy apricot cream sauce. \$9.25 (380 cal.)

Grilled Pork Chop, Bacon & Blue Cheese ★ – Grilled Pork Chop topped with Blue Cheese and Bacon Butter. \$7.75 (540 cal.)

Grilled Chicken Breast 🍏 – Herb marinated chicken breast grilled over an open flame. \$8.00 (190 cal.)

Pan Seared Salmon 🍏 – Pan seared salmon filet. \$11.00 (280 cal.)

Tilapia with Shrimp Sauce ★ – Pan seared tilapia and shrimp with a white wine, sherry cream sauce. \$15.00 (630 cal.)

Grilled Shrimp with Citrus Butter ★ – Grilled shrimp tossed in a citrus compound butter. \$9.25 (220 cal.)

Sides

Baked Sweet Potato (190 cal.)

Corn on the Cob (150 cal.)

Mashed Red Bliss Potatoes (140 cal.)

Potatoes O'Brien (100 cal.)

Vegetable Fried Rice (130 cal.)

Potato Fries (350 cal.)

Harvard Beets (110 cal.)

Sautéed Carrots with Dill (180 cal.)

Sautéed Peas (130 cal.)

Sautéed Zucchini (25 cal.)

Sautéed Squash (20 cal.)

Fruit Salad (30 cal.)

Available Plain: Corn, Baked Sweet Potato, Carrots, Peas, Zucchini, Squash

Gluten Friendly Bread & Pasta Options Available

★ New for April |



Healthier Choice (under 460 mg sodium, 4 g saturated fat, 10 g added sugar)



Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.