

BREAKFAST MENU

*START OFF YOUR MORNING WITH A TRIP THROUGH OUR BREAKFAST BAR
FRESH FRUIT, COLD CEREALS & VARIOUS FLAVORS OF YOGURT*

DAILY BREAKFAST SPECIALS

MONDAY

CINNAMON ROLLS OR SCONES

TUESDAY

CHEF'S CHOICE OF BREAKFAST SANDWICH

WEDNESDAY

CREAM OF WHEAT & FRESH BAGELS

THURSDAY

A SPECIAL RECIPE FRENCH TOAST

FRIDAY

CHEF'S ONE OF A KIND SPECIAL PANCAKE

SATURDAY

WAFFLE WITH ADDED FRESH INGREDIENTS

SUNDAY

OUR CHEF GOES ALL OUT TO PREPARE A SPECIAL SUNDAY BREAKFAST

EGGS ANY STYLE

OVER EASY* OVER MEDIUM OVER HARD SUNNY SIDE UP* BASTED FRIED

MEATS & SIDES

BACON HAM STEAK LINK SAUSAGE PATTY SAUSAGE HASHBROWNS

**CONSUMING EGGS UNDERCOOKED MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.*

BREADS & TOAST

WHITE WHEAT RYE SOURDOUGH RAISIN BREAD ENGLISH MUFFIN
GLUTEN FREE MOUNTAIN WHITE GLUTEN FREE SEVEN GRAIN

OMELETS & SCRAMBLES

ALL ITEMS AVAILABLE AS AN OMELET OR A SCRAMBLE

CHEDDAR CHEESE

AN AMERICAN CLASSIC FLUFFY EGGS WITH CHEDDAR CHEESE

VEGGIE

ONIONS, BELL PEPPER, MUSHROOMS, SPINACH & TOMATOES

DENVER

HAM, ONION, BELL PEPPER & CHEDDAR CHEESE

SHRIMP

SHRIMP, SPINACH, GREEN ONION & CREAM CHEESE

FARMER

SAUSAGE, BACON, ONION, POTATOES & CHEDDAR CHEESE

BACON AVOCADO

BACON, AVOCADO, & MONTEREY JACK CHEESE

PANCAKES

SINGLE SHORT STACK (2) FULL STACK (3)

FRENCH TOAST

YOUR CHOICE OF ONE, TWO OR THREE PIECES

OATMEAL

QUAKER OATS SERVED WITH BUTTER, BROWN SUGAR AND RAISINS

TODAY'S LUNCH SPECIAL

A DELICIOUS FRESH NOON MEAL

ASK YOUR SERVER ABOUT TODAY'S OFFERING

FROM THE GRILL

REUBEN

CORNED BEEF, SAUERKRAUT, SWISS CHEESE & 1000 ISLAND DRESSING ON GRILLED RYE

CLEO SANDWICH

GRILLED CHEDDAR & PEPPER JACK CHEESE WITH TOMATO ON RYE BREAD

TUNA MELT

HOUSE MADE TUNA SALAD WITH YOUR CHOICE OF CHEESE & BREAD

B.L.T.

GRILLED BACON, TOMATO, LETTUCE & MAYONNAISE ON YOUR CHOICE OF BREAD

BLACK ANGUS BURGER

1/3 POUND GROUND ANGUS CHUCK PATTY TOPPED WITH CHEESE, LETTUCE, TOMATO, RED ONION & PICKLES ON A TOASTED BUN

GARDEN BURGER

GRILLED VEGETARIAN PATTY WITH LETTUCE, TOMATO, RED ONION & PICKLES ON A TOASTED BUN

GRILLED CHICKEN SANDWICH

GRILLED CHICKEN BREAST WITH LETTUCE, TOMATO & RED ONION ON A TOASTED HOAGIE ROLL

THE SHERWOOD DOG

100% ALL BEEF 1/4 POUND FRANKFURTER ON A TOASTED BUN

FINISH OFF YOUR MEAL WITH OUR MANY FLAVORS OF ICE CREAM

VANILLA

MOOSE TRACKS

CHOCOLATE

ESPRESSO EXPLOSION

KONA COFFEE

HUCKLE BERRY

SUGAR FREE BLACK CHERRY

LUNCH MENU

START OFF YOUR MEAL WITH A TRIP THROUGH OUR DELICIOUS SALAD BAR.

ASK YOUR SERVER FOR OUR SOUP OF THE DAY

SALADS

CAESAR SALAD

ROMAINE LETTUCE WITH CROUTONS & PARMESAN CHEESE TOSSED IN CAESAR DRESSING

APPLE PEAR WALNUT SALAD

MIXED GREENS, APPLES, PEARS, WALNUTS & FETA CHEESE TOSSED IN RASPBERRY VINAIGRETTE DRESSING

COBB SALAD

ROMAINE LETTUCE WITH ROASTED CHICKEN, BACON, HARDBOILED EGG, BLUE CHEESE & AVOCADO SERVED WITH YOUR CHOICE OF DRESSING

BUILD YOUR OWN DELI SANDWICH

MEATS

TURKEY
HAM
ROAST BEEF
CORNED BEEF
BACON

EGG SALAD

CHEESES

CHEDDAR
SWISS
AMERICAN
PEPPER JACK
PROVOLONE

TUNA SALAD

BREADS

WHITE
WHEAT
SOURDOUGH
RYE
CROISSANT

A

VEGETABLES

LETTUCE
TOMATO
RED ONION
PICKLE SLICES

SIDES

FRENCH FRIES
ONION RINGS
POTATO CHIPS
FRITOS

DINNER MENU

START OFF YOUR EVENING MEAL WITH A TRIP THROUGH OUR DELICIOUS SALAD BAR.

ASK YOUR SERVER FOR OUR SOUP OF THE DAY AND/OR WARM DINNER ROLL WITH BUTTER

FROM THE GARDEN

CAESAR SALAD

ROMAINE LETTUCE WITH CROUTONS & PARMESAN CHEESE TOSSED IN CAESAR DRESSING

APPLE PEAR WALNUT SALAD

MIXED GREENS, APPLES, PEARS, WALNUTS & FETA CHEESE IN RASPBERRY VINAIGRETTE

VEGETABLE STIR-FRY

VEGETABLES SAUTÉED IN GARLIC BUTTER & WHITE WINE OR TERIYAKI SAUCE

FETTUCINE ALFREDO

PARMESAN CREAM SAUCE WITH FETTUCCINE PASTA

PASTA PRIMAVERA

VEGETABLES SAUTÉED IN GARLIC BUTTER & WHITE WINE ON FETTUCINE PASTA

COBB SALAD

ROMAINE LETTUCE WITH ROASTED CHICKEN, BACON, HARDBOILED EGG, BLUE CHEESE & AVOCADO SERVED WITH YOUR CHOICE OF DRESSING

FROM THE SEA

SAUTÉED PRAWNS

GULF PRAWNS SAUTÉED IN GARLIC BUTTER & WHITE WINE

COCONUT SHRIMP

COCONUT BREADED SHRIMP DEEP FRIED AND SERVED WITH SWEET CHILI SAUCE

POTATO CRUSTED COD

POTATO BREADED FRIED COD SERVED WITH LEMON WEDGE & TARTAR SAUCE

POACHED SALMON

WILD SOCKEYE SALMON FILET POACHED IN WHITE WINE & LEMON

TODAY'S DINNER SPECIAL

A DELICIOUS FRESH EVENING MEAL ASK YOUR SEVER ABOUT TONIGHT'S OFFERING

THE FOLLOWING SIDE SUBSTITUTIONS ARE AVAILABLE

BAKED RUSSET POTATO, ROASTED SWEET POTATO, MASHED POTATO OR BROWN RICE

MAC & CHEESE MUSHROOM DEMI-GLACE OR COUNTRY SAUSAGE GRAVY

FROM THE LAND

CHICKEN PARMESAN

BREADED FRIED CHICKEN BREAST SERVED WITH SPAGHETTI PASTA AND MARINARA SAUCE

GRILLED CHICKEN BREAST

LIGHTLY MARINATED IN FRESH GINGER, LEMON & SOY SAUCE GRILLED TO ORDER

CHICKEN MARSALA

PAN SEARED CHICKEN BREAST COOKED IN MARSALA WINE & MUSHROOMS SERVED ON TOP OF FETTUCINE PASTA

SPAGHETTI AND MEAT BALLS

MADE WITH BEEF & ITALIAN SAUSAGE SERVED ON SPAGHETTI PASTA WITH OUR HOUSE MADE MARINARA AND GARLIC TOAST

HAMBURGER STEAK

1/3 POUND GROUND BLACK ANGUS BEEF PATTY TOPPED WITH MUSHROOM DEMI-GLACE

CHICKEN FRIED STEAK

BEEF CUBE STEAK LIGHTLY BREADED & DEEP FRIED SERVED WITH SAUSAGE COUNTRY GRAVY ON TOP

FILET MIGNON

PETIT CUT OF FILET MIGNON CHARGRILLED TO YOUR SPECIFICATION TOPPED WITH MUSHROOM DEMI-GLACE ON REQUEST

GRILLED HAM STEAK

CHAR GRILLED TO ORDER

FINISH OFF YOUR MEAL WITH OUR DAILY HOUSE MADE DESSERT OR ICE CREAM AND FRESH BAKED COOKIES