Dinner Menu

August 4th – August 9th

Soups

Soup of the Day: Announced Daily

Soup of the Week: Tortilla GF

Low Sodium: Chicken Noodle, Vegetable GF or Tomato GF

Appetizers

❖ Tomato Bruschetta ~ w/ Fresh Mozzarella, Basil & White Balsamic ♥



Cajun Roasted Chicken Wing or Drum - Tossed in Buffalo Sauce & Ranch GF

❖ Pig in a Blanket ~ Served w/Spicy Mustard

Salads

Salad of the Week

Fresh Peach Salad*** GF ♥ •

w/Arugula, Feta & Pecans ~ Tossed in Truffle Oil & White Balsamic

Caesar Salad

Crisp Romaine Hearts ~ Tossed with Parmesan Cheese, Herb Croutons & Caesar Dressing

Raw Vegetable Plate GF V

Seasonal Selection of Fresh Veggies ~ Served with Ranch Dipping Sauce

Garden Salad GF GF

Mixed Field Greens with Tomatoes & Cucumbers ~ Served with Choice of Dressing

Seasonal Fruit Plate GF W

Chef's Selection of Seasonal Fruit ~ Served with Low Fat Cottage Cheese (Upon Request)

Jack Salad • GF W

Cucumber, Tomato, Avocado, Onion, Green & Black Olives ~ Served with Choice of Dressing

Choice of Dressings (GF): Ranch, Blue Cheese, Thousand Island, French, Honey Mustard & Spicy Ranch

Vegan Dressings (GF): Balsamic Vinaigrette (low-fat), Sesame Ginger, Raspberry Vinaigrette (Low-Fat), Italian, Olive Oil & Red Wine Vinegar

Entrées

Blackened Fresh Cod GF

Served w/Mango Chutney Sauce

Seared Chicken Tenders GF

Served w/Sundried Tomatoes, Corn & Cilantro Cream Sauce

Pot Roast GF

w/Potatoes, Carrots & Onions in Red Wine Sauce

Grilled Ham Steak

w/Pineapple Teriyaki Glaze

Patty Melt*

w/Thousand Island Dressing, Pepper Jack Cheese & Caramelized Onions on Rye Bread

Heart Healthy GF

Choice of Tilapia*, Salmon*, Steak*, or Chicken* (White or Dark Meat) Can be Prepared either Grilled, Baked, Broiled, Blackened or Sautéed

Vegetarian

Char's Meatballs

w/Tomato Basil Sauce served over Angel Hair Pasta & Garlic Bread

Mushroom Roast Loaf W

Served w/Creamy Mushroom Sauce

Vegan Gardenburger Patty Melt 🚺



w/Onions & Cheese



w/Sesame Teriyaki Glazed served w/Steamed Broccoli & Brown Rice

Regular & Vegetarian Hamburgers, Hot Dogs & Sandwiches are Available Upon Request

GF - This Item is Gluten Free

-- This Item is Vegan -- This Item is Vegetarian

^{*}This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

^{*** --} This Item Contains Nuts

Vegetables & Fruits 📧

Red Swiss Chard ♥GF

Fried Okra ♥

Sweet & Sour Red Cabbage ♥GF

White Beans ♥ GF

Steamed Five Way Mixed Veggies ♥GF

Homemade Apple Slices ♥GF

Homemade Apple Sauce ♥GF

Steamed Broccoli, Carrots, Cauliflower, & Succotash are

Available ♥GF

*Steamed Vegetables contain no Butter or Oil

Starches •

White Rice GF

Baked Acorn Squash GF

Roasted Fingerling Potatoes GF

Creamy Grits

Sauce Choices: Marinara, Pesto, Alfredo, Olive Oil, Garlic Butter

Mashed Potatoes GF V

Baked Potato ♥GF

Baked Sweet Potato ♥GF

Brown Rice♥GF

Fettuccine Brown Rice Pasta GF Spaghetti Whole Wheat Pasta

Beverages

Coke ~ Diet Coke

Sprite - Root Beer - Pink Lemonade - Arnold Palmer

Ginger Ale - Iced Tea - Orange Juice**

Apple Juice - Cranberry Juice - Pineapple Juice**

Prune Juice** ~ V-8 Juice** ~ Tomato Juice**

Coffee ~ Regular or Decaf

Selection of Assorted Hot Tea

** 100% Juice, No Added Sugar

DESSERTS

- Florida Key Lime Pie
- Pineapple Upside Down Cake
 - ❖ Gourmet Black Forest Cake
 - Orange Jell-O

Sugar-Free

- Chocolate Cake
 - Apple Pie
 - Cherry Jell-O

Gourmet Ice Cream GF

Vanilla – Chocolate – Cappuccino Crunch Butter Pecan*** – Coffee – Strawberry Raspberry Sorbet

The Flavor of the Week

Peanut Butter Cup*** GF

No Sugar Added

Vanilla — Butter Pecan***
Low Fat Blueberry Cheesecake Yogurt

Vegan Ice Cream 🖸

Ask your Server

We Have Regular & Gluten-Free Cups, Waffle or Sugar Cones Available

Seasonal Fruit Plate VGF W

Served with Low Fat Cottage Cheese Upon Request (Cottage Cheese is not Vegan)

***Contains Nuts