

**August Monthly Menu**

**Main Dining Room**

**Entrees**

**Veal Marsala**

Pan Seared Veal, Button Mushrooms, Marsala Reduction  
Served Over Buttermilk Mashed Potatoes with Wilted Spinach

**Chicken Marsala**

Pan Seared Chicken Breast, Button Mushrooms, Marsala Reduction  
Served Over Buttermilk Mashed Potatoes with Wilted Spinach

**Baked Salmon**

Served With a Creamy Dill Sauce, Rice Pilaf and Steamed Green Beans

**Fish & Chips Platter**

Beer Battered Alaskan Cod, Steak Fries, House Made Coleslaw, Tartar Sauce

**Entrée Caesar**

Classic Preparation, Creamy House Dressing, Parmesan, House Crouton  
Plain As Entrée or Topped with Grilled Chicken, Shrimp, Salmon

**Petite Filet**

4oz Petite Beef Tenderloin, Onion Demi-Glace,  
Buttermilk Mashed Potatoes, Wilted Spinach

**Ranch Grilled Chicken Breast**

Marinated Boneless Breast Server with Rice Pilaf and Sauteed Zucchini

**Cowboy Burger**

1/4lb Hand Formed Burger, Cheddar Cheese, Onion Straws,  
Bacon, Lettuce & Tomato, BBQ Sauce. Served with Steak Fries

**Cheese Omelet**

Country Style Potatoes, Mixed Greens – Dressing

**Pork Tenderloin**

Roasted Tenderloin Sliced, Mango Chili Sauce, Sweet Potato Puree, Sauteed Zucchini

**Baked Rigatoni**

Marinara Sauce Topped with Melted Mozzarella Cheese.  
Served With Garlic Toast

**Chicken or Veal Piccata**

Dusted In Seasoned Flour, White Wine Lemon Caper Sauce  
Served Over Angel Hair Pasta

**Roasted Chicken** 

Whole Chicken Roasted and Quartered, Choice of White or Dark Meat Chicken  
Grilled Chicken Breast Also Available

**Additional Accompaniments**

Baked Potato 

Steamed Broccoli 

Mashed Potatoes

**Desserts du Jour**

*Same as Bistro Menu desserts*

Contains Dairy \*    Contains Garlic \*\*    Contains Gluten \*\*\*

**Menu Subject to Change without Notice**