

Seniors

FOR OUR GUESTS 60 AND OVER.



Breakfast

SERVED WITH POTATOES OR FRESH FRUIT AND CHOICE OF TOAST, PANCAKES, FRESH BLUEBERRY MUFFIN OR BISCUIT & GRAVY.

SENIOR FAVORITE

2 EGGS ANY STYLE.

ADD 2 BACON OR 2 SAUSAGE

SENIOR OMELETTE

2 EGG OMELETTE STUFFED WITH MUSHROOMS AND CHOICE OF CHEESE.

MORNING SKILLET

EGGS SCRAMBLED WITH HAM, ONION & BELL PEPPER. TOPPED WITH CHEDDAR CHEESE.



FLORENTINE OMELETTE

2 EGG OMELETTE STUFFED WITH SPINACH AND JACK CHEESE.

1/2 WAFFLE COMBO

2 EGGS, 2 BACON OR SAUSAGE.



SUNRISE SCRAMBLE

TOASTED SOURDOUGH TOPPED WITH 2 SCRAMBLED EGGS WITH MINCED HAM, CHEDDAR CHEESE AND SLICED TOMATO. SERVED WITH CHOICE OF POTATOES.

OLD FASHIONED SKILLET

SPLIT BUTTERMILK BISCUIT TOPPED WITH SMOKED HAM AND COUNTRY GRAVY. SERVED WITH 2 EGGS AND COUNTRY SPUDS.

OATMEAL, TOAST & FRUIT

EXPRESS BREAKFAST

2 EGGS ANY STYLE, TOAST AND COFFEE.

COFFEE OR
HOT TEA
.49
MILK, JUICE
OR SOFT
DRINK
.79
WITH THESE
ENTREES

Lunch

SPAGHETTI AND MEATBALLS

SERVED WITH A GREEN SALAD AND HOUSE BREAD.

SENIOR CHEF SALAD

HAM, TURKEY, CHEESE, TOMATOES AND EGG ON A BED OF MIXED GREENS. HOUSE BREAD.

HAMBURGER

1/3 LB PATTY WITH LETTUCE AND TOMATO. SERVED WITH FRIES. ADD CHEESE

HOT TURKEY

THIN SLICED ROAST TURKEY SERVED OPEN FACE WITH STUFFING, MASHED POTATOES, GRAVY AND CRANBERRY.

EXPRESS LUNCH

1/2 SANDWICH CHOICE SERVED WITH FRIES.

SENIOR FISH AND CHIPS

2 PIECES, BEER BATTERED WITH SEASONED FRIES.

NEW CHICKEN QUESADILLA



DICED GRILLED CHICKEN BREAST WITH BACON, TOMATO, CILANTRO, CHEDDAR AND PEPPER JACK CHEESE. GUACAMOLE, SOUR CREAM & SALSA.

Dinner

SERVED WITH 2 SIDE CHOICES AND DINNER BREAD

DINNER SIDE CHOICES:

SALAD OR SOUP

GARDEN VEGETABLES

BAKED POTATO

PASTA FLORENTINE

YUKON MASHED

SAVORY STUFFING

SCALLOPED POTATOES

LONG GRAIN & WILD RICE



NEW PORK NEW YORK, NEW YORK



2 SEASONED AND SEARED PORK STRIP LOIN STEAKS. SERVED MEDIUM WITH A SIDE OF CINNAMON APPLES.

LIVER AND ONIONS

GRILLED WITH BACON AND SAUTÉED ONIONS.

CHICKEN FRIED STEAK

TOPPED WITH COUNTRY GRAVY.



MEATLOAF

OUR SLOW BAKED HOUSE RECIPE.

FILET OF WHITEFISH

LIGHTLY BREADED AND GRILLED WITH LEMON BUTTER. SERVED OVER LONG GRAIN & WILD RICE.

LEMON HERB CHICKEN BREAST

CHARBROILED AND BASTED WITH LEMON HERB GLAZE.

POT ROAST CERTIFIED ANGUS BEEF®

SLOW BRAISED, TENDER AND FLAVORFUL. PAN GRAVY

NEW CARVED HAM WITH REDEYE GLAZE



HICKORY SMOKED HAM, BROILED AND BASTED WITH BLACKBERRY REDEYE GLAZE.



CERTIFIED ANGUS BEEF®

CHOICE NEW YORK STEAK

LIGHTLY SEASONED AND CHARBROILED
7OZ. JUST RIGHT!

PEPPERCORN SAUCE ON REQUEST

SMOTHERED WITH MUSHROOMS Add

