

DINNER

SOUP DU JOUR

CAESAR SALAD

CRISP HEARTS OF ROMAINE TOSSED IN CAESAR DRESSING TOPPED WITH HERBED CROUTONS & SHAVED PARMESAN

HOUSE SALAD

MIXED GREENS, TOMATO, CUCUMBER & ONION WITH CHOICE OF DRESSING

SLICED TOMATO PLATE

FRESH BASIL BALSAMIC GLAZE AND EXTRA VIRGIN OLIVE OIL

MAIN COURSE

EDGHILL VERY BERRY SALAD

BOSTON LETTUCE & RADICCHIO
STRAWBERRIES, BLUEBERRIES, RASPBERRIES &
CANDIED WALNUTS
CHOICE OF GRILLED CHICKEN OR GRILLED
SALMON

PESTO CHICKEN BREAST, ASPARAGUS & TOMATO PASTA

TOSSED WITH BOW TIE PASTA WITH PARMESAN

GRILLED ROSEMARY PORK TENDERLOIN

VEGETABLE OF THE DAY & STARCH OF THE DAY

GRILLED SHERRY BURGER

ANGUS STEAKHOUSE BURGER, SHERRY GLAZED MUSHROOMS, ONIONS & SWISS ON A SOFT ROLL

GRILLED JACK DANIEL'S SIRLOIN

CRISP ONION RINGS

JACK DANIEL'S BARBEQUE GLAZE

VEGETABLE OF THE DAY & STARCH OF THE DAY

PANKO CRUSTED SOFT SHELL CRAB

LEMON TARTAR SAUCE VEGETABLE OF THE DAY & STARCH OF THE DAY

SIDES

ONION RINGS
SWEET POTATO FRIES
SHOESTRING FRENCH FRIES

WEEK 4

MONDAY - SATURDAY

SEPTEMBER 16TH TO SEPTEMBER 21ST