



Dinner Menu

DINNER MENU JULY 1st. - 4th.

Thursday July 1st.)

Chicken Parmesan

italian breaded chicken breast topped with parmesan cheese
a side of pasta with marinara sauce will finish off this wonderful dish.

Friday (July 2nd.)

Poached Salmon

a side order of our creamy coleslaw or golden french fries would compliment this meal.

Saturday (July 3rd.)

Barbequed Baby Back Ribs

how about a side of garlic mashed potatoes and green beans to complete this wonderful meal?

Sunday (July 4th.)

Baked Ziti

penne pasta mixed with ground beef and a delicious red sauce then baked to perfection and served with a slice of garlic bread.



** Serving Daily All Natural Gerber Amish Rotisserie Chickens **



Dinner Menu

DINNER MENU JULY 5th. - 11th.

Monday (July 5th.)

Chicken and Biscuits

chicken, potatoes, carrots, onion, and peas in gravy topped with biscuits and baked to a golden brown a garden salad will complete this meal.

Tuesday (July 6th.)

Sweet & Sour Pork

served with fluffy white rice add a vegetable egg roll and a side of oriental vegetables to finish off this dinner.

Wednesday (July 7th.)

Beef Stroganoff

tender chunks of black angus beef in a delicious mushroom sauce served over egg noodles add a side of steamed broccoli florets to complete your meal.

Thursday (July 8th.)

Rosemary Roasted Chicken

chicken pieces seasoned with rosemary add a side order of our creamy mashed potatoes and dilled carrots to top off your meal.

Friday (July 9th.)

Coconut Shrimp

add a side order of golden french fries and our delicious creamy cole slaw to complete this meal.

Saturday (July 10th.)

Meatloaf

our delicious meatloaf is made with black angus ground beef and baked to perfection add a twice baked potato and a fresh garden salad to complete your meal.

Sunday (July 11th.)

Meat Lasagna

this great dish is served with garlic bread why not pick up a spinach salad to complete your meal?

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Dinner Menu

DINNER MENU JULY 12th. - 18th.

MONDAY (July 12th.)

Breaded Pork Chops

add an order of parsley potatoes and fresh green beans to complete your meal.

TUESDAY (July 13th.)

Cheesy Broccoli Rigatoni

rigatoni pasta and broccoli in a wonderful cheesy garlic white sauce then baked until golden brown an order of sautéed vegetables will finish off this great meal.

WEDNESDAY (July 14th.)

Beef Pot Pie

black angus beef pieces with carrots, onions, and peas with a rich gravy inside a flaky pie crust add a fresh spinach salad to complete your meal.

THURSDAY (July 15th.)

Buttermilk Chicken

chicken breast dipped in buttermilk & flour, then deep fried to perfection add a side of sautéed zucchini and yellow squash to finish off your meal.

FRIDAY (July 16th.)

Jumbo Breaded Shrimp

add a side of our fresh creamy cole slaw and golden french fries to make your dinner complete.

SATURDAY (July 17th.)

Spaghetti & Meatballs

this great meal is served with garlic bread add a fresh garden salad to complete your meal.

SUNDAY (July 18th.)

Spinach Lasagna

spinach, ricotta, mozzarella, and parmesan cheeses between layers of pasta this great dish is a meal in itself.

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Dinner Menu

DINNER MENU JULY 19th. - 25th.

MONDAY (July 19th.)

Cheese Tortellini

mozzarella, parmesan, and ricotta cheeses in a pasta shell served with marinara sauce and a slice of garlic bread

TUESDAY (July 20th.)

Sweet & Sour Shrimp

served with fluffy white rice add a vegetable eggroll and a side of oriental vegetables to complete your meal.

WEDNESDAY (July 21st.)

Stuffed Peppers

green peppers stuffed with italian sausage, onions, marinara sauce and topped with mozzarella cheese and marinara sauce why not add an order of sautéed zucchini and yellow squash?

THURSDAY (July 22nd.)

Chicken Pot Pie

tender chunks of chicken with potatoes, carrots, peas, and onions in a creamy white sauce filled in a flaky pie crust and baked until golden brown.

FRIDAY (July 23rd.)

Asian Salmon

poached salmon coated in a sweet asian sauce with a hint of garlic our creamy cole slaw would really compliment this meal.

SATURDAY (July 24th.)

Roasted Chicken

tender chicken pieces roasted to perfection add a side of creamy mashed potatoes and dilled carrots to top off your meal.

SUNDAY (July 25th.)

Country Style Spareribs

prepared in a sweet and tangy barbeque sauce add a twice baked potato and a side of grilled asparagus to complete your meal.

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Dinner Menu

DINNER MENU JULY 26th. - 31st.

MONDAY (July 26th.)

Beef Stew

tender pieces of black angus beef with potatoes, carrots, onions, and peas in a delicious beef gravy.

TUESDAY (July 27th.)

Sweet & Sour Chicken

chunks of chicken with green bell peppers, onions, and pineapple in a sweet & sour sauce served with fluffy white rice add a vegetable eggroll to complete your meal.

WEDNESDAY (July 28th.)

Grilled Lemon Pepper Pork Chops

melt in your mouth pork chops coated with lemon pepper seasoning baked in olive oil add an order of sautéed zucchini & squash to complete your meal.

THURSDAY (July 29th.)

Jambalaya

shrimp and andouille sausage tossed with long grain white rice and a mildly spiced red sauce.

FRIDAY (July 30th.)

Chicken Marsala

boneless chicken breast lightly breaded then baked golden brown in a marsala wine sauce with mushrooms and onions and served with bow tie pasta.

SATURDAY (July 31st.)

Eggplant Parmesan

sliced eggplant breaded, topped with marinara sauce and shredded mozzarella cheese then baked to perfection and served with garlic bread.

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