



Dinner Menu

DINNER MENU FEBRUARY 1st - 5th

WEDNESDAY (February 1st)

Sweet and Sour Chicken

pieces of chicken with pineapple, green peppers and onions in a sweet sour sauce served with fluffy white rice add a vegetable egg roll to finish off your dinner.

THURSDAY (February 2nd)

Shrimp Linguini

shrimp, green peppers and pasta in a rich cream sauce add an order of grilled asparagus to compliment your meal.

FRIDAY (February 3rd)

Poached Salmon

a side order of our creamy coleslaw or a tossed garden salad would really compliment this delicious meal.

SATURDAY (February 4th)

Breaded Pork Chops

our breaded pork chops are baked gold brown add a side of creamy mashed potatoes and sautéed vegetables to complete your dinner.

SUNDAY (February 5th)

Meat Lasagna

baked golden brown and served with a slice of garlic bread add a fresh tossed green salad to complete your meal.



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



Dinner Menu

DINNER MENU FEBRUARY 6th - 12th

MONDAY (February 6th)

Country Fried Steak

black angus beef breaded and fried to perfection then topped with country gravy add a side of creamy mashed potatoes and green beans to complete your meal.

TUESDAY (February 7th)

Chicken Cordon Bleu

order with a side of wild rice pilaf and steamed vegetables to compliment this wonderful meal.

WEDNESDAY (February 8th)

Pork Marsala

boneless pork chops lightly breaded and served in a wonderful marsala wine sauce with mushrooms add a twice baked potato to finish your meal.

THURSDAY (February 9th)

Oven Roasted Chicken

chicken pieces roasted to a golden brown add an order of creamy mashed potatoes and sautéed vegetables to complete your meal.

FRIDAY (February 10th)

Asian Salmon

poached salmon coated with a sweet asian sauce with a hint of garlic our delicious creamy coleslaw would compliment this meal.

SATURDAY (February 11th)

Savory Salisbury Steak

black angus beef patties in a rich mushroom beef gravy order with a side of garlic mashed potatoes and glazed carrots to complete your dinner.

SUNDAY (February 12th)

Honey Glazed Grilled Pork Chops

pork chops grilled to perfection and topped with a honey glaze add a side order of our creamy mashed potatoes with gravy and mixed vegetables to top off your meal.

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Dinner Menu

DINNER MENU FEBRUARY 13th - 19th

MONDAY (February 13th)

Italian Pasta Florentine

italian sausage, spinach, and romano cheese tossed with egg noodles add a side of grilled asparagus to top off your meal.

TUESDAY (February 14th)

Bourbon Barbequed Chicken Breast

boneless grilled chicken breast topped with a sweet bourbon barbeque sauce take home a twice baked potato and an order of our creamy coleslaw to top off your dinner.

WEDNESDAY (February 15th)

Meatloaf

order this wonderful dish with a side of mashed potatoes and gravy a tossed green salad would also compliment this meal.

THURSDAY (February 16th)

Chicken Rollatini

chicken breast rolled up with genoa salami, provolone cheese, and asparagus then topped with marinara sauce and baked add a twice baked potato to complete your dinner.

FRIDAY (February 17th)

Spinach Lasagna

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

SATURDAY (February 18th)

Barbequed Baby Back Ribs

topped with a sweet and tangy sauce, add an order of herb roasted potatoes and grilled asparagus to complete your meal.

SUNDAY (February 19th)

Turkey and Gravy

tender slices of fresh turkey breast covered in gravy add an order of creamy mashed potatoes and sautéed vegetables to complete this great meal.

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Dinner Menu

DINNER MENU FEBRUARY 20th - 26th

MONDAY (February 20th)

Eggplant Parmesan

slices of eggplant breaded then baked to perfection topped with marinara sauce and shredded mozzarella cheese also served with garlic bread.

TUESDAY (February 21st)

Pepper Steak

black angus beef strips cooked with red and green peppers and onions in a rich sauce and served with fluffy white rice add a side of green beans almondine to complete your dinner.

WEDNESDAY (February 22nd)

Pork Chops with Caramelized Onions

add a twice baked potato and an order of sautéed vegetables to top off this wonderful meal.

THURSDAY (February 23rd)

Chicken with Stuffing and Gravy

pulled rotisserie chicken with stuffing and gravy add a side of rice pilaf and mixed vegetables to complete your dinner.

FRIDAY (February 24th)

Coconut Shrimp

order our delicious coconut shrimp with a side order of french fries and our creamy coleslaw for a wonderful treat.

SATURDAY (February 25th)

Cheese Ravioli

topped with a wonderful red sauce and parmesan cheese why not add an order of dilled carrots to compliment your meal?

SUNDAY (February 26th)

Vegetable Lasagna

yellow squash, zucchini, mushrooms, bell peppers, and carrots between layers of pasta and cheese and served with garlic bread.

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Dinner Menu

DINNER MENU FEBRUARY 27th - 29th

MONDAY (February 27th)

Beef Teriyaki

served with fluffy white rice, an order of oriental vegetables or vegetable eggroll would also compliment this meal.

TUESDAY (February 28th)

Beef Burgundy

tender pieces of beef in a rich burgundy sauce served over egg noodles add one of our tossed green salads to make your dinner complete.

WEDNESDAY (February 29th)

Smothered Grilled Chicken Breast

grilled chicken breast smothered with sautéed mushrooms, peppers, onions and topped with melted monterey jack and cheddar cheeses order with a side of garlic mashed potatoes and grilled vegetables to complete your meal.



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