

HOURS OF OPERATION:

1st Seating:

Breakfast

7:30-8:15am

Lunch

11:30-12:30pm

Supper

4:30-5:15pm

2nd Seating:

Breakfast

8:30-9:15am

Lunch

12:45-1:45pm

Supper

5:30-6:15pm



8/1-8/7

Staples Such As Cold Cereals, Baked Goods, Juices, Water & Milk Are Available On A Daily Basis In The Country Kitchen, Along With Other Various Snacks.

{Sunday, August 1st}

Lunch
Starters

Garden Salad/Fresh Seasonal Fruit

Chicken Cordon Bleu

*Chicken Breast, Ham & Swiss Pan Seared
and Topped with a Mustard Cream
Sauce*

*Served with Lemon Herbed Orzo
& Green Beans*

**Smothered Home-style
Meatloaf**

*Our House Recipe Seasoned Meatloaf,
Smothered with Pan Gravy Sauce
Served with Carrot & Potato
Hash Browns*

Today's Dessert



Featuring Sugar Cookies

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authentic food
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culinary creativity. We are guided by environmentally sound
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{Sunday, August 1st}

Supper
Starters

Shrimp Bisque

Garden Salad/Fresh Seasonal Fruit

Ham Salad Slider

*House Made Ham Salad
on a Slider Bun*

Served with Side of House Salad

Johnny Cakes

*Local White Corn Meal "Pancakes"
Served with Breakfast Sausage*

Today's Dessert

Lemon Mousse with
Granola Topping

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{Monday, August 2nd}

Lunch
Starters

Garden Salad/Fresh Seasonal Fruit

Bourbon Steak Tips

*Bourbon and Garlic Marinated Tri Tip
Steak, Slow Braised until Tender
Served with White Rice & Broccoli*

Garlic Herb Turkey

*Turkey Seasoned with Garlic and Fresh
Herbs then Baked to Perfection
Served with Cornbread Stuffing &
Oven Roasted Carrots*

Today's Dessert
Nutella Cake



{Monday, August 2nd}

Supper
Starters

Chicken & Rice Soup

Garden Salad/Fresh Seasonal Fruit

**Chicken & Broccoli in a
Cajun Cream Sauce**

*Seasoned & Grilled Chicken & Steamed
Broccoli Tossed in a Cajun Cream Sauce
Served over Penne Pasta with Side of
Garlic Bread*

Muffaletta Panini

*Ham & Salami with Olive Tapenade
Between Two Pieces of Cheesy Bread
Served with Tater Tots*

Today's Dessert
Mini Mixed Berry Pie



{Tuesday, August 3rd}

Lunch
Starters

Garden Salad/Fresh Seasonal Fruit

Walnut Fried Chicken

*Buttermilk Marinated & Dredged in
Walnut Flour, then Deep Fried*

*Served with Wild Mushroom Polenta
& Sautéed Tomatoes*

Pan Seared Salmon

*Seasoned Atlantic Salmon Pan Seared
Served with Barley Pilaf &
Roasted Squash*

Today's Dessert

Blueberry Crumb Cake

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{Tuesday, August 3rd}

Supper
Starters

Cream of Broccoli Soup

Garden Salad/Fresh Seasonal Fruit

Grilled Shrimp &

Watermelon Salsa

Served over and Arugula Salad

B.L.T

Served with Chips & a Pickle

Today's Dessert

Grilled **Watermelon** with
Yogurt Sauce



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{Wednesday, August 4th}

Lunch
Starters

Garden Salad/Fresh Seasonal Fruit

**Turkey Burgers with
Grilled Pineapple**

*Hand Pressed, Seasoned Turkey Burger
Topped with Grilled Pineapples
Served with Onion Rings & Avocado
Salad*

**Grilled Italian Sausage
with Peppers & Onions**

*Served with Pasta Salad & Corn on
the Cobb*

Today's Dessert

**National Chocolate Chip
Cooke Day!**



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{Wednesday, August 4th}

Supper
Starters

Leek & Potato Soup
Garden Salad/Fresh Seasonal Fruit
Shaved Steak Sandwich

*Prime Cut Steak, Slow Cooked and Thinly
Sliced, then Served in a Roll
Served with Orzo Salad*

Eggplant Parmesan

*Breaded & Fried Eggplant Topped with
an Array of Melted Cheeses
Served with Side of Pasta Marinara &
Garlic Bread*

Today's Dessert

Strawberry Rhubarb Pie

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{Thursday, August 5th}

Lunch
Starters

Garden Salad/Fresh Seasonal Fruit

**Crab Cakes with
Cilantro Aioli**

*Chunk Crab Meat, Seasoned & Hand
Pressed then Pan Seared and Topped
with a Cilantro Sauce*

*Served with Confetti Rice & Braised
Greens*

Raspberry Glazed Pork

*Seasoned Pork Loin, Baked to Perfection
& Topped with a Raspberry Glaze*

*Served with Au Gratin Potatoes &
Roasted Mushrooms*

Today's Dessert
Peach Cobbler

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{Thursday, August 5th}

Supper
Starters

Chicken Orzo Soup

Garden Salad/Fresh Seasonal Fruit

Italian Meat Lover's Pizza

*Italian Meats & Cheeses on a Pizza
Served with Caesar Salad*

**Lemon Sage Chicken
Market Greens Salad**

*Roasted Lemon Sage Chicken Breast atop
a Classic Mixed Greens Salad*

*Served with Prosciutto Wrapped
Asparagus*

Today's Dessert
Chef's Special

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{Friday, August 6th}

Lunch
Starters

Garden Salad/Fresh Seasonal Fruit

**Traditional Braised
Corned Beef**

*Served with Boiled Potatoes &
Braised Cabbage*

Chicken Florentine

*Seasoned Chicken Breast, Pan Seared &
Topped with a Spinach & Cheese Sauce
Served with Buttered & Baked Sweet
Potatoes & Brussels Sprouts*

Today's Dessert

Strawberry Lemonade
Poke Cake

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{Friday, August 6th}

Supper
Starters

New England Clam Chowder
Garden Salad/Fresh Seasonal Fruit

Beer Battered Fish

*Atlantic Cod Dipped in Local
Narragansett Beer Batter, and Deep Fried
with French Fries*

Sloppy Joes

*Seasoned Ground Beef Cooked in Our
Homemade Sloppy Joe Sauce,
then Served on a Bun
Served with Cole Slaw*

Today's Dessert

National

Root Beer Float Day!



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{Saturday, August 7th}

Lunch
Starters

Garden Salad/Fresh Seasonal Fruit

Havana Pork Tenderloin

Pork Tenderloin Rubbed with Classic Cuban Seasoning

Served with Cilantro Lime Rice & Corn Salsa

Traditional Lasagna

Layers of Ground Beef, Noodles and Cheese Make Up this Classic Dish

Served with Spinach & Almond Salad & Cheesy Bread

Today's Dessert

Summer Berry Bar

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{Saturday, August 7th}

Supper
Starters

Chicken Soup

Garden Salad/Fresh Seasonal Fruit

Tuna Melt Panini

House Made Albacore Tuna Salad, Cheese & Tomato Sandwiched Between Panini Bread and Pressed Served with Mediterranean Cucumber Salad

Franks & Beans

All Beef Hot Dog on a Plate Served with New England Style Baked Beans Served with Brown Bread

Today's Dessert

Apple Pie

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