

MAY MENU



BREAKFAST MENU OF THE MONTH:
\$11.95

Lemon Ricotta Pancakes. Served With Hash Browns, Bacon And A Platter Of Fresh Fruit.

SANDWICH OF THE MONTH:

Roasted Turkey, Grilled Asparagus & Swiss Cheese on Farmer's Wheat Bread

SEASONAL SIDE SALAD:
\$3.50

Strawberry Fields Salad; Organic Greens Topped With Fresh Strawberries, Shaved Fennel, Candied Almonds and Served With Poppysseed Vinaigrette

SEASONAL SIDE SALAD:
\$3.50

Grilled Asparagus Salad with Balsamic Reduction and Crumbled Goat Cheese

SEASONAL ENTRÉE:
\$14.95

Lemon Chicken Scaloppini with Spring Chard & Sweet Garlic Jus; Served over Buttered Noodles; Caesar Salad, Fresh Bread & Cookies/Brownie Platter

SEASONAL ENTRÉE:
\$21.95

Grilled Tuna Loin topped with Tomato, Caper Relish and Served over Toasted Artichoke & Lemon Cous Cous. Served With Sliced Fruit, Bread Basket And Cookie/Brownie Assortment.

SEASONAL ENTRÉE:
\$18.95

Mexican Mixed Grill: Grilled Chicken Tomatillo; Shrimp a la Veracruzana with Tomatoes & Capers; Adobo Flatiron Steak; Served with Spring Quinoa Salad; Jicama Slaw; SW Chophouse Salad, Bread Basket; Cookie/Brownie Assortment

SEASONAL ENTRÉE:
\$13.95

Add chicken \$1
Add meatballs \$2

Spring Baked Ziti with Penne Pasta tossed in Basil Pesto, Ricotta, Pea Tendrils, Carrots & Peas with Marinara; Served with Garden Salad; Bread Basket; and Cookie/Brownie Display

SEASONAL ENTRÉE:
\$20.95

Add beef filets \$4

Maryland "True Blue" Crabcakes (First of the Season), Roasted Potatoes & Leeks, Roasted Carrots, Caesar Salad; Bread Basket; Cookie/Brownie Assortment

SEASONAL DESSERTS:
\$20 (serves 6-8)

Strawberry Rhubarb Crisp; Served with whipped Cream