

# JUNE MENU



**BREAKFAST MENU OF THE MONTH:** *Vanilla Orange French Toast. Served With Hash Browns, Bacon And A Platter Of Fresh Fruit.*  
\$12.95

**SANDWICH OF THE MONTH:** *Smoked Chicken & Cheddar on Crispy Roll*

**SEASONAL SIDE SALAD:** *Spring Fields Salad; Organic Greens Topped With Asparagus, Spiced Pecans, Goat Cheese & Roasted Peppers*  
\$3.50

**SEASONAL SIDE SALAD:** *Guacamole Grains: Three grain salad with avocado, tomatoes, cilantro and red onions*  
\$3.50

**SEASONAL ENTRÉE:** *Lemon Dill Chicken Breast with Spring Vegetable & Gold Potato Hash; Served with Caesar Salad, Fresh Bread & Cookies/Brownie Platter*  
\$14.95

**SEASONAL ENTRÉE:** *Coconut Curry Salmon and Served over Spinach & Preserved Lemon Ric Served With Garden Salad, Bread Basket And Cookie/Brownie Assortment.*  
\$17.95

**SEASONAL ENTRÉE:** *American BBQ Mixed Grill: Grilled Chicken with Bourbon BBQ glaze; Shrimp with Grilled Mango; Texas Braised Brisket; Served with Spring Succotash; Herbed Coleslaw; SW Chophouse Salad, Bread Basket; Cookie/Brownie Assortment*  
\$18.95

**SEASONAL ENTRÉE:** *Shell Pasta with Crumbled Sweet Italian Sausage, Red Pepper Flakes, Braised Spring Greens and Parmesan Cream Sauce; Served with Garden Salad; Bread Basket; and Cookie/Brownie Display*  
\$14.95

**SEASONAL ENTRÉE:** *Grilled Beef Tenderloin Filet with Shallot Demi-Glace; Rosemary White Bean Ragout, Roasted Spring Vegetables, Caesar Salad; Bread Basket and Seasonal Cobbler*  
\$24.95

**SEASONAL DESSERTS:** *Key Lime Tarts topped with whipped Cream*  
\$5.95

**ALSO AVAILABLE: Daily Menus for Gluten Free, Vegetarian and Vegan Entrées**