

Sample Menu

ALL DAY DINING BREAKFAST • LUNCH • DINNER

Rise & Shine Combo

Two farm-fresh eggs, cooked to order with your choice of bacon or sausage, served with golden brown breakfast potatoes and a bakery muffin, toast or a danish.

Prime Rib

Certified Angus beef, savory Au Jus, cooked to perfection. Served with mashed potatoes made from scratch, Brussels sprouts, fresh baked rolls and soup or a garden salad.

Home-style Biscuits & Gravy

Light and fluffy biscuits baked fresh with home style sausage gravy served with a side of seasonal fruit.

Red Bean Chili

Hearty chili filled with meat and red beans, served with a variety of toppings – crackers, shredded cheese, onions, sour cream and additional condiments.

SIGNATURE ENTRÉES

Dill Glazed Salmon and Green Bean Casserole
Heritage Pork Chop with Bourbon Caramelized Apples
Jumbo Fried Shrimp with Cocktail Sauce and Lemon
Veal Parmesan with Marinara Sauce on a Bed of Pasta

SIGNATURE SOUPS

Tomato and Roasted Red Pepper Bisque
Portabello Mushroom and Brie
New England Clam Chowder
Roasted Yukon Potato and Cheddar

SIGNATURE DESSERTS

Boston Cream Pie with Chocolate Sauce
Peach Pie with Homemade Whipped Cream
New York Style Cheesecake with Raspberry Drizzle
Black Forest Cake with Glazed Cherries

Menus vary by location.

