

SOUPS AND STARTERS

Soup of the Day

Chef's creation that changes daily. \$2.50

Garden Salad

Mixed greens, red cabbage, shredded carrots, grape tomatoes, cucumbers, red onion. \$2.50

Wedge Salad

Iceberg wedge, grape tomatoes, smoked bacon, bleu cheese crumbles with roasted garlic dressing. \$3

ENTRÉES

All entrées served with fresh bread and butter.

Salads

Harvest Salad

Mixed greens, dried cranberries, toasted pralines, bleu cheese, pickled beets, red onion, raspberry vinaigrette. \$8
Add shrimp or grilled chicken \$4

Greek Salad

Mixed greens, feta cheese, red onion, kalamata olives, grape tomatoes, cucumber, Greek vinaigrette. \$9
Add shrimp or grilled chicken \$4

Handhelds

All handheld entrées are served with choice of one side.

From the Deli Counter

Served grilled or chilled. \$13

- Choice of turkey, ham, bacon or chef's choice of deli salad
- Choice of cheese
 - American, cheddar, Swiss or feta
- Choice of lettuce, tomato, red onion, pickles, mayo, tzatziki, mustard, roasted garlic dressing
- Choice of bread
 - Gluten free, sourdough, rye, wheat, white

Spectrum Chicken Sandwich

Hand breaded chicken breast, roasted garlic dressing and dill pickles on a toasted brioche bun. \$12

Hot Dog

All beef hot dog with your choice of pickles, tomato, onion, pickle relish, mustard. \$9

Burger Bar

\$15

- Choice of angus beef, turkey or black bean burger
- Choice of cheese
 - American, cheddar, Swiss, bleu cheese, or feta
- Choice of lettuce, tomato, red onion, pickles, house burger sauce, mayo, mustard, ketchup

Fry Basket

Chicken Tenders

Served with your choice of BBQ, ranch, or honey mustard, garnished with coleslaw. \$9

Beer Battered Cod

Served with tartar sauce, garnished with coleslaw and a lemon wedge. \$13

Breaded Shrimp

Served with cocktail sauce, garnished with coleslaw and a lemon wedge. \$14

A meal includes choice of one Soup or Starter, one Entrée, one Dessert, and one Beverage per meal period.

ENTRÉES

Specialty Items

Served with choice of two sides.

Pot Roast

Slow roasted beef with rich, brown gravy. \$15

Penne Marinara with Garlic Bread

Penne pasta tossed with house made marinara, garnished with parmesan cheese and garlic bread. \$6

Add meatballs \$4

Add plant-based meatballs \$5

Salmon

Pan seared salmon topped with roasted garlic butter and fresh lemon. \$15

Health Conscious

Grilled Chicken Gyro

Lemon herb chicken breast served with pita bread, tzatziki, onion, tomato and a baked potato. \$11

Catch of the Day

Chef's choice of fresh fish, topped with garlic butter and lemon served with garlic green beans and rice. \$15

Two Egg Breakfast with Turkey Sausage

Choice of two eggs served with turkey sausage, sliced tomatoes and whole wheat toast. \$10

Chef's Special

Daily chef's creation featuring fresh and seasonal ingredients. \$14

SIDES

\$2.50

Baked Potato with Butter & Sour Cream

Onion Rings

French Fries

Sweet Potato Fries

Coleslaw

Pickled Beets

Vegetable of the Day

Garlic Bread

Garlic Green Beans

Rice of the Day

Mashed Potatoes

Potato Chips

BEVERAGES

Soft Drink or Lemonade

by *Coca-Cola* \$3

Orange Juice, Apple Juice,
Cranberry Juice \$3

Iced Tea \$3

Milk \$2.50

Complimentary Coffee and Hot Tea

DESSERTS

Chef's Choice \$3

Sugar Conscious Dessert
of the Day \$3

Ice Cream \$2.50

Fresh Seasonal Fruit \$2.50