

ENTRÉES

Specialty Items

All specialty entrées are served with choice of one beverage.

BBQ Platter

Choice of pulled pork, pulled chicken, or shredded beef on Texas toast, topped with bbq sauce, served with coleslaw and choice of two sides \$20

Penne Carbonara with Grilled Chicken

Served with bacon, peas, mushrooms, spinach, and a garlic cream sauce \$17

Pan Seared Salmon*

Served with garlic butter and choice of two sides \$20

Two Egg Breakfast*

Two eggs your way, served with choice of bacon, sausage, or turkey sausage and choice of bread \$13

Chef's Special

Daily creation featuring fresh, seasonal ingredients. Lunch \$17, Dinner \$19

SIDES

Baked Potato \$3

French Fries \$3

Onion Rings \$4

Coleslaw \$3

Baked Beans \$3

Pickled Beets \$3

Vegetable of the Day \$4

Zucchini & Squash \$4

Sweet Potato Fries \$4

BEVERAGES

Soft Drink or Lemonade by *Coca-Cola* \$4
Orange, Cranberry, or Apple Juice \$3.50

Milk \$3
Coffee, Iced or Hot Tea \$4

DESSERTS

Dessert of the Day

Ask your server about today's fresh treat \$5

Chef's Crisp à la Mode

Warm, freshly baked crisp served with a scoop of vanilla ice cream \$6

Sugar Conscious Dessert

A lighter, lower-sugar treat crafted to satisfy your sweet tooth \$5

Ice Cream

Choose from a selection of classic and seasonal flavors \$4

Some menu items may contain or come into contact with common allergens, including milk, eggs, wheat, soy, tree nuts, peanuts, fish, and shellfish. For questions about ingredients or allergen information, please speak with a member of our Food & Beverage team.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SOUPS AND STARTERS

Soup of the Day

Chef's creation that changes daily \$5

Garden Salad

Mixed greens with grape tomatoes, cucumbers, and red onion, served with your choice of dressing \$5

Hearty Chicken Noodle

Slow-simmered chicken, garden vegetables and egg noodles in a flavorful herb broth \$5

ENTRÉES

Salads & Bowls

All salad and bowl entrées are served with choice of one beverage.

Soup and Salad

Garden salad and your choice of either the soup of the day or chicken noodle \$13

Chef Salad

Mixed greens, bacon, turkey, ham, cucumber, tomato, shredded cheddar, croutons, and roasted garlic dressing \$16

Chicken Burrito Bowl

Brown rice, shredded chicken, cheddar cheese, tomatoes, corn, black beans, salsa, guacamole, and sour cream, garnished with crushed tortillas \$17

Handhelds

All handheld entrées are served with a pickle spear, one preferred side item, and one beverage.

Deli Counter

Choose one meat, one cheese, and one bread with your favorite toppings. Served grilled or chilled \$13

- Choice of tuna or chicken salad, turkey, or ham
- American, cheddar, or Swiss
- Gluten free, Texas toast, rye, wheat, or white
- Bacon, lettuce, tomato, red onion, pickles, mayonnaise, mustard, roasted garlic dressing, Italian vinaigrette

Burger Bar*

Build your own burger with a choice of beef, turkey, or veggie patty, plus your choice of cheese and fresh toppings \$16

- American, cheddar, Swiss, or bleu cheese
- Bacon, lettuce, tomato, red onion, pickles, mayonnaise, mustard, ketchup

Spectrum Chicken Sandwich

Crispy hand-breaded chicken breast with roasted garlic dressing and pickles, served on a toasted brioche bun \$17
Grilled chicken available upon request.

Classic All-Beef Hot Dog

Customize with your favorite toppings: pickles, relish, tomato, onion, mustard, mayo, or ketchup \$13

Chicken Tenders

Served with your choice of BBQ, ranch, or honey mustard, garnished with coleslaw \$16

Beer Battered Cod

Served with tartar sauce, garnished with coleslaw and a lemon wedge \$17

Breaded Shrimp

Served with cocktail sauce, garnished with coleslaw and a lemon wedge \$17

