

MENUS FOR THE MONTHS OF JULY AND AUGUST 2009
ADULTS-\$11.00 CHILDREN 7-11 YEARS OLD-\$5.50 6 & UNDER-NOCHARGE
HOURS OF OPERATION- 5PM TO 7PM

JULY

Friday 3rd

Navy Bean Soup
Baked Fresh Ham with Sauerkraut and Pork Gravy
Tater Coated Codfish with Tartar Sauce
Mashed Potatoes
Seasoned Green Beans/Buttered Corn

Friday 10th

New England Clam Chowder
Honey Dipped Fried Chicken
Shrimp Creole with Jasmine Rice
Scalloped Potatoes
Seasoned Brussels Sprouts
Buttered Succotash

Friday 17th

NO BUFFET

American Legion Convention Week in Ocean City
"See You at the Ocean Hon'..."
The kitchen will be closed from the 13th (Monday)
thru the 18th (Saturday)

Friday 24th

Maryland Crab Soup
Roast Turkey Breast Dinner
Bread Stuffing, Gravy, Cranberry Sauce
Popcorn Shrimp with Cocktail Sauce
Western Fries
Seasoned Cut Green Beans
Buttered Corn

AUGUST

Friday 7th

Turkey Noodle Soup
Fried Chicken Wing-Dings
Shrimp Scampi and Alfredo Noodles
Western Fries
Buttered Carrots
Seasoned Spinach

Friday 14th

Creamy and Chunky Potato Soup
Baked Pork Ribs and Sauerkraut
Crab Stuffed Flounder with Tartar or Cocktail Sauce
Mashed Potatoes
Seasoned Cut Italian Beans
Fresh Steamed Cheese Topped Cauliflower

Friday 21st

Roast Beef Au Jus Dinner/Gravy
Fried Breaded Flounder with Tartar Sauce
Potato Au Gratin
Buttered Peas
Steamed California Blend

Friday 28th

Shrimp Bisque
Baked Pork Rib Barbecue
Garlic Herbed Tilapia with Tartar Sauce
Western Fries
Seasoned Brussels Sprouts
Glazed Baby Carrots

Friday July 31st

Turkey Noodle Soup
Baked Four Cheese Lasagna with Extra Sauce and Garlic Bread
Baked Flounder Fillets with Lemon Butter Sauce
Potato Au Gratin/Steamed Broccoli Spears/Buttered Peas and Pearl Onions

A "cold dish" will be featured as an additional selection for this summer as well as fresh cut up fruits with the selection of desserts.

PLEASE REMEMBER THAT WE DO NOT ALLOW DOGGIE BAGS ON BUFFET NIGHTS.

All menu items are subject to substitution