

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

SEPTEMBER

Friday 4th

Chicken Noodle Soup
Honey Dipped Fried Chicken
Shrimp Creole/Rice
Regular Fries
Seasoned Cut Green Beans
Buttered Corn

Friday 11th

Shrimp with Vegetable Soup
Oven Broiled Stuffed Flounder
Baked Pork Loin/Gravy/Sauerkraut
Mashed Potatoes
Steamed California Blend
Buttered Carrots

Friday 18th

Navy Bean Soup
Roast Turkey Dinner
Stuffing/Gravy/Cranberry Sauce
Fried Tilapia/Tartar Sauce
Potatoes Au Gratin
Romano Beans/Peas and Onions

Friday 25th

Maryland Crab Soup
Simmered Corned Beef
Fried Breaded Flounder with Tartar Sauce
Parsley Potatoes
Simmered Cabbage
Buttered Carrots

OCTOBER

Friday 2nd

Cream of Chicken Soup
Roast Beef Au Jus/Gravy
Shrimp Scampi/Alfredo Noodles
Mashed Potatoes
Seasoned Brussels Sprouts
Buttered Peas

Friday 9th

Turkey and Vegetable Soup
Baked Four Cheese Lasagna/Garlic Bread
Fried Scallops/Cocktail Sauce
Regular French Fries
Seasoned Cut Green Beans
Buttered Succotash

Friday 16th

Maryland Crab Soup
Baked Fresh Ham/Stuffing/Gravy
Oven Broiled Stuffed Flounder
Scalloped Potatoes
Cheese Topped Broccoli
Buttered Carrots

Friday 23rd

Chunky and Creamy Potato Soup
Baked Boneless Chicken Breast
Chicken Gravy and Dumplings
Tater Coated Codfish/Tartar Sauce
Western Fries
Seasoned Brussels Sprouts
Buttered Lima Beans

Friday October 30th

Chicken Rice Soup
Baked Pork Ribs/Sauerkraut/Gravy
Fried Shrimp/Cocktail Sauce
Mashed Potatoes/Seasoned Spinach/Steamed Cauliflower with Cheese Sauce

A casserole dish will be featured as an added selection each week.

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

All menu items are subject to substitution