

MENUS FOR THE MONTHS OF JULY/AUG 2010

**ADULTS-\$12.00 CHILDREN 7-11 YEARS OLD-\$6.00 6 & UNDER-NO CHARGE
HOURS OF OPERATION- 5PM TO 7PM**

JULY

Friday 2nd

Beef Noodle Soup
Baked Four Cheese Lasagna/Garlic Bread
Baked Flounder w/Lemon-Butter Sauce
Fried Onion Rings or Jasmine Rice
Seasoned Cut Green Beans
Buttered Succotash

Friday 9th

Shrimp Bisque
Roast Turkey Breast Dinner
Cornbread Stuffing/Gravy
Fried Shrimp/Cocktail Sauce
Mashed Potatoes/Cranberry Sauce
Seasoned Brussels Sprouts

Friday 16th

NO BUFFET TODAY!

WELCOME BACK FROM THE
OCEAN CITY CONVENTION.

Friday 23rd

Maryland Crab and Vegetable Soup
Baked Boneless Chicken Breast
Stuffing/Gravy/Cranberry Sauce
Fried Breaded Flounder/Tartar Sauce
Mashed Potatoes
Cheese Topped Cauliflower
Mixed Vegetables

AUGUST

Friday 6th

Chicken with Rice and Vegetables
Oven Broiled Stuffed Flounder
Roast Beef Au Jus
Mashed Potatoes/Gravy
Seasoned Brussels Sprouts
Buttered Corn

Friday 13th

Shrimp with Vegetables Soup
Honey Dipped Fried Chicken
Shrimp Creole/Jasmine Rice
French Fries
Seasoned Cut Green Beans
Buttered Carrots

Friday 20th

Maryland Crab and Vegetable Soup
Baked Pork Ribs/Gravy
Sauerkraut/Mashed Potatoes
Fried Garlic Herbed Tilapia
Tartar Sauce
Seasoned Romano Beans
Buttered Peas and Onions

Friday 27th

New England Clam Chowder
Simmered Corn Beef Rounds and Brisket
Fried Popcorn Shrimp/Cocktail Sauce
Parsley or Fried Potatoes
Simmered Cabbage Wedges
Buttered Baby Carrots

Friday July 30th

Turkey Noodle Soup
Fried Garlic Herbed Tilapia/Tartar Sauce
Sweet N' Sour Pork with Jasmine Rice
Fried Western Potatoes
Steamed Broccoli Spears
Buttered Lima Beans

A casserole dish, stew or stir fry will be featured as an added selection each week.

PLEASE REMEMBER THAT WE DO NOT ALLOW DOGGIE BAGS ON BUFFET NIGHTS OR FOR
MONTHLY SPAGHETTI DINNER.

All menu items are subject to substitution