

**MENUS FOR THE MONTHS OF SEPT/OCT 2010**

**ADULTS-\$12.00 CHILDREN 7-11 YEARS OLD-\$6.00 6 & UNDER-NO CHARGE**

**HOURS OF OPERATION- 5PM TO 7PM**

**SEPTEMBER**

**Friday 3rd**

Beef & Vegetable Soup  
Honey Dipped Fried Chicken  
Shrimp with Lobster Sauce and Seasoned Jasmine Rice  
Parsley Potatoes  
Buttered Corn  
Cheese Topped Cauliflower

**Friday 10th**

Shrimp with Vegetable Soup  
Baked Fresh Ham with Sauerkraut & Gravy  
Baked Flounder with Lemon and Butter Sauce  
Mashed Potatoes  
Seasoned Cut Green Beans  
Buttered Corn

**Friday 17th**

Creamy & Chunky Potato Soup  
Fried Butterfly Shrimp/Cocktail Sauce  
Baked Cheese Stuffed Shells  
with Extra Sauce and Garlic Bread  
Western Fries  
California Blend  
Buttered Peas

**Friday 24th**

Maryland Crab Soup  
Roast Turkey Dinner  
Stuffing/Gravy/Cranberry Sauce  
Fried Garlic Herbed Tilapia/Tartar Sauce  
Mashed Potatoes  
Seasoned Romano Beans  
Buttered Succotash

**OCTOBER**

**Friday 1st**

Navy Bean Soup  
Fried Chicken Tenders  
Shrimp Creole with Seasoned Wild Rice  
Western Fries  
Glazed Carrots  
Steamed Broccoli

**Friday 8th**

Turkey Noodle Soup  
Roast Beef Dinner  
Au Jus/Gravy  
Baked Four Cheese Lasagna/Garlic Bread  
Mashed Potatoes  
Seasoned Brussels Sprouts  
Buttered Corn

**Friday 15th**

Maryland Crab Soup  
Barbecued Pork Ribs  
Fried Breaded Flounder with Tartar Sauce  
Regular French Fries  
Seasoned Spinach  
Buttered Carrots

**Friday 22nd**

Chicken and Rice Soup  
Baked Chicken Legs/Dumplings  
Fried Butterfly Shrimp/Cocktail Sauce  
Potato Au Gratin  
Cheese Topped Cauliflower  
Buttered Mixed Vegetables

**Friday October 29th**

Shrimp with Vegetable Soup  
Shrimp with Lobster Sauce and Jasmine Rice  
Fried Chicken Wing-Dings  
Regular French Fries  
Seasoned Cut Green Beans  
Buttered Peas and Pearl Onions

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

All menu items are subject to substitution