

FEBRUARY MENU



BREAKFAST MENU OF THE MONTH: *Bananas Foster French Toast, a hearty breakfast casserole of rich brioche bread soaked in cream, eggs, brown sugar, caramel and bananas. Crusted with pecans and served with syrup. Served with sausage and muffins/coffee cakes*
\$11.95

SANDWICH OF THE MONTH: *Muffaletta; Sesame roll filled with Genoa Salami, Cappi Ham, Provolone and Black Olive Tapenade*

SEASONAL SIDE SALAD: *Spinach & Goat Cheese Salad, Roasted Red Peppers, Toasted Pinenuts, Shaved Celery and Red wine Vinaigrette*
\$3.50

SEASONAL SIDE SALAD: *Kale & Carrot Salad. Local Kale, Rainbow Carrots, Pickled Onions, Toasted Almonds and a Spicy Carrot Vinaigrette*
\$3.50

SEASONAL ENTRÉE: *Chicken & Andouille Jambalaya (add shrimp \$2); Caesar Salad, Fresh Bread & Cookies/Brownie Platter*
\$14.95

SEASONAL ENTRÉE: *Lemon Garlic Roasted Chicken Pieces; Horseradish Mashed Potatoes, Garden Salad, Rolls & Cookies/Brownie Platter*
\$14.95

SEASONAL ENTRÉE: *Rockfish Piccata with Lemon Caper Sauce; Roasted Potatoes & Winter Greens; Spinach Salad, Bread; And Cookie/Brownie Platter*
\$19.45

SEASONAL ENTRÉE: *Braised Beef Brisket over Sweet Potato Polenta; Garden Salad; Bread; And Miniature French Pastries*
\$18.95

SEASONAL DESSERTS: *Chocolate Covered Strawberries*
\$30 a dozen

ALSO AVAILABLE: Daily Menus for Gluten Free, Vegetarian and Vegan Entrées