

Lunch Menu

Served Daily 11:30AM – 1:00PM



Homemade Cup of Soup	\$4.75	Bowl	\$6.75
Small House Salad	\$3.00	Starter	\$5.00
Daily Lunch Special	\$11.75	Half Special	\$8.25

Salads – Served with a Dinner Roll (G)

Chef Salad (G D E) ✓	\$14.00	Half Salad	\$9.50
Mixed Greens, Tomato, Cucumber, Bacon, Ham, Turkey, Hard-Boiled Egg, Cheese, Croutons & Dressing			
Fruit & Nut Salad (D N) ✓	\$9.75	Half Salad	\$6.50
Mixed Greens, Red Onion, Candied Pecans, Dried Cranberries, Bleu Cheese Crumbles, Strawberries & Balsamic Vinaigrette			
Sun-Burst Melon Plate (E N Soy) ✓	\$13.75	Half Salad	\$9.25
Fresh Melon Served with Cashew Topped Chicken Salad, Garnished with Fresh Berries			
Thom's Spring Green Berry Salad (D E N Soy) \$10.00		Half Salad	\$6.25
Spring Greens, Seasonal Berries, Toasted Almonds, Feta Cheese, & Poppy Seed Dressing			
Add to Any Salad: Chicken ✓ \$4.25 Salmon (F) ✓ \$7.25 Shrimp (SF) \$8.50 Steak \$8.25			

Entrees – Served with Kettle Chips & Pickle

Reuben / Rachel ✓ (G D E Soy) \$14.00	
Corned Beef or Turkey – Swiss Cheese, Sauerkraut, 1,000 Island Dressing on Grilled Marble Rye Bread	
BLT on Ciabatta Bread (G E Soy) \$11.75	
Bacon, Lettuce, Tomato, & Mayo on Warm Ciabatta Bread	
Croissant Sandwich (G D E Soy) \$11.75	
Chicken ✓ / Egg / Tuna (F) ✓ Salad on a Butter Croissant with Lettuce & Tomatoes	
Grilled Cheeseburger (G D) \$14.00	
Includes Lettuce, Tomato, Onion, Pickle, Cheese: Cheddar / Swiss / Provolone Choice of Beef Patty / Chicken Breast ✓	
Deli Melt (G D) \$12.25	
Turkey / Ham with Cheddar, Bacon & Tomato on Toasted White / Wheat ✓ Bread	

Entrees – Kettle Chips Not Included

Fish & Chips (G D E F) \$18.25

Served with Wavy Cottage Fries (Soy), Tartar Sauce (E Soy) & Lemon

Chicken Quesadilla (G D) \$9.75

Seasoned Chicken & Cheese Inside a Grilled Flour Tortilla. Served with Sour Cream & Salsa

Soup / Salad & Half Sandwich (G) \$11.00

Choice between Cup of Soup / Side Salad ✓ & Half Sandwich

Sandwiches Choices: BLT (G E Soy), Rueben (G D E Soy), Rachel (G D E Soy) ✓

Deli Sandwich ✓

Sides – Served a la Carte \$3.50

Kettle Chips

Fresh Fruit ✓

Onion Rings (G)

Tater Tots (Soy)

Cottage Cheese (G) ✓

Substitute Chips on Any Entrée \$2.00

French Fries (G Soy)

Coleslaw (E Soy) ✓

Sweet Potato Fries

Cucumbers & Ranch (D E Soy) ✓

Cup of Soup

Desserts (Allergens May Vary Based on Variety)

Cookie (G D E) \$1.75

Ice Cream (D) Two Scoops \$3.25

Vanilla, Flavored, Sugar Free

Sundae (D N) \$5.00

Dessert of the Day \$5.75

One Scoop \$1.75

✓ = Healthier Choices

Noted items contain these allergens: (Allergens May Vary Based on Variety)

G – Gluten / D - Dairy / E – Egg / N-Tree Nut / S-Sesame / F-Fish / SF-Shellfish / Soy-Soy / P-Peanuts

Most bakery items contain Gluten & Eggs. Please let your server know of any known food allergy.

Residents on a meal plan & their guests will receive discounted pricing.

Menus are Subject to Change Based on Availability.

*Consuming raw or undercooked meats, poultry, fish, seafood, shellfish, or eggs increases the risk of foodborne illnesses.



Dinner Menu

Served Daily, 5:00 – 7:00PM



Homemade Cup of Soup	\$4.75	Bowl	\$6.75
Small House Salad	\$3.00	Starter	\$5.00
Dinner Special	\$17.00/\$21.00	Half Special	\$11.25/\$14.25

Salads – Served with a Dinner Roll (G)

Chef Salad (G D E) ✓	\$14.00	Half Salad	\$9.50
Mixed Greens, Tomato, Cucumber, Bacon, Ham, Turkey, Hard-Boiled Egg, Cheese, Croutons & Dressing			
Fruit & Nut Salad (D N) ✓	\$9.75	Half Salad	\$6.50
Mixed Greens, Red Onion, Candied Pecans, Dried Cranberries, Bleu Cheese Crumbles, Strawberries & Balsamic Vinaigrette			
Sun-Burst Melon Plate (E N Soy) ✓	\$13.75	Half Salad	\$9.25
Fresh Melon Served with Cashew Topped Chicken Salad, Garnished with Fresh Berries			
Thom's Spring Green Berry Salad (D E N Soy)	\$10.00	Half Salad	\$6.75
Spring Greens, Seasonal Berries, Toasted Almonds, Feta Cheese, & Poppy Seed Dressing			

Add to Any Salad: Chicken ✓ \$4.25 Salmon (F) ✓ \$7.25 Shrimp (SF) \$8.50 Steak \$8.25

Entrees – Served with Choice of Two Sides

New York Strip Steak*	\$19.25
8-oz Strip Steak Cooked Medium to Well-Done with Sautéed Mushrooms	
Add Sautéed Onions \$1.25	Bleu Cheese Crumbles (D) \$2.50
Beer Battered (G D E F) / Broiled Cod (F) ✓	\$19.50
Fried Beer Battered Cod or Seasoned & Broiled Cod Fillet	
Served with Tartar Sauce (E Soy) & Lemon	
Citrus Salmon (D F) ✓	\$22.25
6-ounce Atlantic Salmon Pan Seared & Topped with Citrus Butter – Served with Lemon	
Chicken Strip Dinner (G D E)	\$16.00
Three Beer Battered Chicken Strips Served with BBQ Sauce or Honey Mustard (E Soy)	

Fried Shrimp Dinner (G SF) \$17.00

Six Panko Crusted Butterfly Shrimp Served with Cocktail or Tartar Sauce (E Soy)

Chopped Steak \$13.00 Add Cheddar (D) \$2.50

8-Oz Ground Beef Patty Topped with Sautéed Mushrooms

Pasta Primavera (G Soy) ✓ \$14.00

Penne Pasta with Broccoli, Cauliflower, Carrots, & Red Peppers Tossed in Marinara Sauce

Add Chicken ✓ \$4.25 Salmon (F) ✓ \$7.25 Shrimp (SF) \$8.50 Steak \$8.25

(Sides Not Included)

Lunch Items Available Upon Request: BLT on Ciabatta, Croissant Sandwich (Chicken, Egg, or Tuna Salad), Cheeseburger, Reuben, Fish & Chips

Sides – Served a la Carte \$3.50

Mashed Potatoes & Gravy (Soy)

Dinner Roll (\$1.75) (G)

Chef's Choice Vegetable ✓

Onion Rings (G)

Cucumbers & Ranch (D E Soy) ✓

Cottage Cheese (D) ✓

Cup of Soup

Coleslaw (E Soy) ✓

Baked Potato with Sour Cream (D) ✓

Fresh Fruit ✓

French Fries (G Soy)

Sweet Potato Fries

Tater Tots (Soy)

Small House Salad ✓

Desserts (Allergens May Vary Based on Variety)

Cookie (G D E) \$1.75

Ice Cream (D) Two Scoops \$3.25

Vanilla, Flavored, Sugar Free

Sundae (D N) \$5.00

Dessert of the Day \$5.75

One Scoop \$1.75

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