


January 2026



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
28	29	30	31	1	2	3
				<div><p><i>Bistro will be closed for New Year's Day</i></p></div>	Maple Glazed Salmon Tender salmon filet roasted with brussels sprouts and apples in a sweet and spicy maple glazed served over parmesan mashed potatoes. \$10.95	Orange Chicken Tempura fried chicken bites tossed in a tangy sauce served with vegetable fried rice, steamed broccoli, and an spring roll. \$8.95
4 Salisbury Steak Tender beef patties braised in a homemade mushroom gravy. Served over mashed potatoes with buttery succotash. \$10.95	5 Chicken Alfredo Roll-up Chicken, creamy ricotta and fresh spinach rolled up in tender pasta and smothered with alfredo sauce. Served with a crisp salad and garlic breadstick. \$8.95	6 Reubens Hand carved corned beef, topped with sautéed sauerkraut, creamy Swiss, and thousand island dressing on toasted rye bread. Served with fries. \$8.50	7 Fried Seafood Platter Crispy clam strips and six golden shrimp swerved with fries and creamy cole slaw. \$9.95	8 Carter's Pork Schnitzel Tenderloin chops marinated in lemon and lightly breaded fried until golden. Served with crispy potato pancakes and roasted carrots. \$8.95	9 Bri's Jerk Chicken Platter Island spiced chicken quarters chargrilled until juicy. Served over Jamaican rice and beans with braised cabbage. \$9.95	10 Cynthia's Hamburger Casserole Savory Ground beef and potatoes layered with cheese and smothered in a creamy sauce baked until bubbly. Served with steamed broccoli. \$8.50
11 Sunday Ham Pit smoked ham hand sliced into thick steaks and finished with a brown sugar glaze. Served with country green beans and cheddar mashed potatoes. \$8.50	12 Chicken Lo Mein Tender chicken breast stir fried with mixed vegetables and soft noodles in a soy ginger sauce. Served with a vegetable spring roll. \$7.95	13 Jay's Chef Special <i>Chef Jay uses his culinary creativity to come up with a delightful meal. Includes a beverage .</i> \$8.95	14 Cajun Catfish Bites Crispy cornmeal breaded cattish nuggets served with creamy cole slaw, red beans and rice, and a house made remoulade. \$8.95	15 Brunswick Stew Smoky pulled pork and tender chicken in a tangy stew with corn, lima beans, potatoes, and tomatoes. Served with warm buttery cornbread. \$7.50	16 Salmon Cakes salmon patties with Chef Carson's special seasonings seared to a golden brown. Served with potatoes & a winter root vegetable medley, and a house made remoulade. \$8.95	17 Country Fried Steak Golden fried steak served over buttery mashed potatoes and smothered with white pepper gravy. Served with a side of country green beans. \$8.95
18 Cynthia's Famous Meatloaf Seasoned Ground Beef & breadcrumbs baked & glazed in a Sweet Tomato sauce served with Creamed Potatoes & Sweet Green Peas \$8.95	19 Pancake Night Three silver dollar pancakes served with bacon or sausage, warm cinnamon apples and lots of butter and syrup. Includes a beverage. \$7.95	20 Taco Salad Seasoned Ground Beef in a Crispy Tortilla Shell & topped with Shredded Lettuce, Tomato, & Shredded Cheese. Served with Salsa & Sour Cream and a Beverage. \$7.95	21 Kielbasa Polish smoked sausage and potatoes roasted until golden. Served with braised cabbage and cornbread. \$8.50	22 Lasagna Night Layers of tender pasta, hearty meat sauce, and creamy ricotta topped with mozzarella and baked until bubbly. Served with garlic bread and a side salad. \$9.95	23 Buttermilk Fried Chicken Buttermilk Marinated Chicken Lightly Breaded and Fried to a Golden Brown. Served with collard greens and macaroni and cheese \$8.95	24 Chicken Lo Mein Tender chicken breast stir fried with mixed vegetables and soft noodles in a soy ginger sauce. Served with a vegetable spring roll. \$7.95
25 Connie's Souper Sunday Creamy Zuppa Toscana Soup or Hearty Minestrone served with a crisp side Caesar salad, breadstick, and beverage. \$8.50	26 Mashed Potato Bowl A bowl full buttery mashed potatoes topped with pepper fried crispy chicken, golden corn kernels, & gravy. Served with a balancing side salad. \$8.50	27 Arroz Con Pollo Southwest seasoned chicken grilled with zucchini, peppers, and onions. Served over Mexican rice with tortillas and salsa \$8.50	28 Baked Spaghetti Al dente spaghetti baked in an Italian meat sauce, topped with Italian cheese blend, baked until bubbly. Served with garlic toast & mixed green salad. \$7.95	29 Stuffed Flounder Delicate flounder stuffed with feta and baby spinach. Baked and topped with a lemon sauce. Served over rice pilaf with a vegetable medley. \$8.95	30 Marcus's Beef Burgundy Beef braised in a red wine sauce with mushrooms and onions until fall apart tender. Served over garlic mashed potatoes with herb roasted carrots and warm French bread. \$9.95	31 Fried Pork Chop Panko breaded crispy pork tenderloin chop served with a side of cinnamon fried apples, country green beans, and cornbread. \$8.50
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