

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<div>1</div> <div>Mashed Potato Bowl</div> <div>A bowl full buttery mashed potatoes topped with pepper fried crispy chicken, golden corn kernels, &amp; gravy. Served with a balancing side salad.</div> <div>\$8.50</div>	<div>2</div> <div>National Tater Tot Day</div> <div>Celebrate with a hot dish! Savory ground beef and mixed vegetables in a creamy gravy topped with tater tots and baked until golden. Served with a side of steamed broccoli, a beverage, and ketchup!</div> <div>\$7.95</div>	<div>3</div> <div>Pulled Pork Platter</div> <div>Smoky pulled pork in a tangy BBQ sauce served with sweet potato fries, creamy cole slaw, and buttery cornbread.</div> <div>\$8.95</div>	<div>4</div> <div>Homemade Soup Day</div> <div>Creamy Zuppa Toscana Soup or Hearty Minestrone served with a crisp side Caesar salad, breadstick, and beverage.</div> <div>\$8.50</div>	<div>5</div> <div>Orange Chicken</div> <div>Tempura fried chicken bites tossed in a tangy sauce served with vegetable fried rice, steamed broccoli, and an spring roll.</div> <div>\$8.95</div>	<div>6</div> <div>Stephanie's Smothered Pork Chops</div> <div>Bone in pork chops pan fried and finished in a creamy mushroom onion gravy. Served over mashed potatoes with a side of chuckwagon vegetables and cornbread.</div> <div>\$8.95</div>	<div>7</div> <div>National Alfredo Day</div> <div>Chicken Broccoli Alfredo</div> <div>Juicy chicken, crisp broccoli, and penne pasta smothered in a creamy garlic sauce topped with mozzarella and baked to a golden brown. Served with garlic bread and a beverage.</div> <div>\$8.50</div>
<div>8</div> <div>Cynthia's Hamburger Casserole</div> <div>Savory Ground beef and potatoes layered with cheese and smothered in a creamy sauce baked until bubbly. Served with steamed broccoli.</div> <div>\$8.50</div>	<div>9</div> <div>Pancake Night</div> <div>Three silver dollar pancakes served with bacon or sausage, warm cinnamon apples &amp; lots of butter &amp; syrup. Includes a beverage.</div> <div>\$7.95</div>	<div>10</div> <div>Taco Salad</div> <div>Seasoned Ground Beef in a Crispy Tortilla Shell &amp; topped with Shredded Lettuce, Tomato, &amp; Shredded Cheese. Served with Salsa &amp; Sour Cream and a Beverage.</div> <div>\$7.95</div>	<div>11</div> <div>Jay's Hibachi Bowl</div> <div>Ginger beef stir fired with zucchini and onions in a savory hibachi sauce. Served over vegetable egg fried rice with a spring roll and chopsticks :) </div> <div>\$8.50</div>	<div>12</div> <div>Brunswick Stew</div> <div>Smoky pulled pork and tender chicken in a tangy stew with corn, lima beans, potatoes, and tomatoes. Served with warm buttery cornbread.</div> <div>\$7.50</div>	<div>13</div> <div>Buttermilk Fried Chicken</div> <div>Buttermilk Marinated Chicken Lightly Breaded and Fried to a Golden Brown. Served with country green beans and macaroni and cheese</div> <div>\$8.95</div>	<div>14</div> <div>HAPPY Valentine's Day</div> <div>Bistro will be serving a special reservation only meal from 3:00 PM to 5:30 PM</div>
<div>15</div> <div>Cynthia's Famous Meatloaf</div> <div>Seasoned Ground Beef &amp; breadcrumbs baked &amp; glazed in a Sweet Tomato sauce served with Creamed Potatoes &amp; Sweet Green Peas</div> <div>\$8.95</div>	<div>16</div> <div>Chicken Quesadilla</div> <div>Seasoned Grilled Chicken, Peppers, Onions, &amp; Cheese inside a grilled tortilla served with a South of the Border Pasta Salad &amp; Beverage.</div> <div>\$7.25</div>	<div>17</div> <div>MARDI GRAS Jambalaya</div> <div>Smoky Andouille sausage and Cajun spiced shrimp mixed with rice &amp; bell peppers. Served with garlic bread &amp; a side salad.</div> <div>\$8.95</div>	<div>18</div> <div>Fried Seafood Platter</div> <div>Crispy clam strips and six golden shrimp swerved with fries and creamy cole slaw.</div> <div>\$9.95</div>	<div>19</div> <div>Carter's Bratwurst</div> <div>Juicy pork bratwursts chargrilled and topped with sauerkraut or peppers and onions and served on a toasted hoagie. Served with a side of potato pancakes, curry ketchup, and a beverage.</div> <div>\$8.50</div>	<div>20</div> <div>Salmon Cakes</div> <div>Flaky salmon patties with Chef Carson's special seasonings seared to a golden brown. Served with potatoes &amp; a winter root vegetable medley, and a house made remoulade.</div> <div>\$8.95</div>	<div>21</div> <div>Country Fried Steak</div> <div>Golden fried steak served over buttery mashed potatoes and smothered with white pepper gravy. Served with a side of country green beans.</div> <div>\$8.95</div>
<div>22</div> <div>Salisbury Steak</div> <div>Tender beef patties braised in a homemade mushroom gravy. Served over mashed potatoes with buttery succotash.</div> <div>\$8.95</div>	<div>23</div> <div>Chicken Lo Mein</div> <div>Tender chicken breast stir fried with mixed vegetables and soft noodles in a soy ginger sauce. Served with a vegetable spring roll.</div> <div>\$7.95</div>	<div>24</div> <div>Queso Chicken</div> <div>Pan seared Southwest spiced chicken finished in mild queso sauce and topped with fresh pico. Served over cilantro lime rice with a tangy Mexican slaw.</div> <div>\$7.95</div>	<div>25</div> <div>Baked Spaghetti</div> <div>Al dente spaghetti baked in an Italian meat sauce, topped with Italian cheese blend, baked until bubbly. Served with garlic toast &amp; mixed green salad.</div> <div>\$7.95</div>	<div>26</div> <div>Bri's Chef Special</div> <div>Chef Bri uses her culinary creativity to come up with a delightful meal. Includes a beverage .</div> <div>\$8.95</div>	<div>27</div> <div>Maple Glazed Salmon</div> <div>Tender salmon filet roasted with brussels sprouts and apples in a sweet and spicy maple glazed served over parmesan mashed potatoes.</div> <div>\$10.95</div>	<div>28</div> <div>Fried Pork Chop</div> <div>Panko breaded crispy pork tenderloin chop served with a side of cinnamon fried apples, country green beans, and cornbread.</div> <div>\$8.50</div>
<div>1</div>	<div>2</div>	<div>3</div>	<div>4</div>	<div>5</div>	<div>6</div>	<div>7</div>
<div>8</div>	<div>9</div>	Notes				

## Valentine's Dinner

Join us for a  
reservation only 4  
course romantic  
evening from 3:00 PM  
to 5:30 PM Saturday,  
February 14th



~\$19.95~

Includes mocktails and your  
choice of beverage



### Adoring Appetizers

Choose 1

#### Strawberry Bruschetta

~Fresh strawberries, honey whipped ricotta, toasted baguette, fresh mint, balsamic drizzle~

#### Shrimp Rockefeller

~Three butterflied shrimp stuffed with herbed spinach and parmesan~



### Sentimental Seconds

Choose 1

#### Sweetheart Salad

~Mixed greens, strawberry hearts, feta, garlic croutons, raspberry balsamic dressing~

#### Beloved Bisque

~Shredded chicken, tender orzo, creamy tomato bisque~



### Enamored Entrees

Choose 1

#### Romantic Ragu

~Red wine braised beef, sofrito, served over roasted garlic mash with lemony roasted asparagus~

#### Smitten Shells

~Three jumbo pasta shells stuffed with spinach, roasted zucchini, and ricotta, smothered with garlic cream sauce, served with lemony asparagus~

#### Charming Chicken

~Herbed chicken breast stuffed with fresh apples and smoky gouda finished with a cream sauce, served with roasted garlic mash and lemony roasted asparagus~

#### Fetching Flounder

~Delicate flounder wrapped around a feta and spinach stuffing, finished with a creamy sherry sauce, served with roasted garlic mash and lemony asparagus~



### Devoted Desserts

Choose 1

#### Cherished Caramel Apple Cheesecake

~Graham cracker crust, spiced apple cheesecake, caramel streusel topping~

#### Ravishing Raspberry Trifle

~White chocolate custard, delicate poundcake, fresh raspberries~

#### Cupid's Chocolate Strawberry Cupcake

~Chocolate cupcake stuffed with fresh strawberries and ganache topped with a strawberry whip~



### Moonstruck Mocktails

#### Smitten Strawberry Punch

~Strawberry Puree with a  
sparkling citrus finish~

#### Love Potion

~Raspberry syrup, sparkling  
grape juice, fresh berry and  
mint garnish~

