

# March 2026

*Dinner*



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<p><b>Stuffing Casserole</b> Tender chicken breast, veggies, and cornbread stuffing topped with cheddar cheese and baked until golden. Served with a side of fresh steamed broccoli. <b>\$8.00</b></p>	<p><b>Chicken Quesadilla</b> Seasoned Grilled Chicken, Peppers, Onions, &amp; Cheese inside a grilled tortilla served with a South of the Border Pasta Salad &amp; Beverage. <b>\$8.50</b></p>	<p><b>Pulled Pork Platter</b> Smoky pulled pork in a tangy BBQ sauce served with sweet potato fries, creamy cole slaw, and buttery cornbread. <b>\$8.95</b></p>	<p><b>Marcus's Fish Tacos</b> Two soft shell tacos filled with batter pollock filets and topped with Mexican slaw and cheddar cheese. Served with a side of cilantro lime rice and salsa. <b>\$8.75</b></p>	<p><b>Jay's Hibachi Bowl</b> 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 :) <b>\$8.95</b></p>	<p><b>Blackened Salmon-</b> Cajun seared salmon filet topped with a garlic cream sauce served over yellow rice with a side of roasted broccoli florets. <b>\$9.95</b></p>	<p><b>Country Fried Steak</b> Golden fried steak served over buttery mashed potatoes and smothered with white pepper gravy. Served with a side of country green beans. <b>\$8.95</b></p>
<p><b>Cynthia's Famous Meatloaf</b> Seasoned Ground Beef &amp; breadcrumbs baked &amp; glazed in a Sweet Tomato sauce served with Creamed Potatoes &amp; Sweet Green Peas <b>\$8.95</b></p>	<p><b>Celebrate National Meatball Day with Swedish Meatballs</b> Homemade meatballs smothered in a creamy mushroom gravy and served over buttery egg noodles with a side of green beans. <b>\$8.50</b></p>	<p><b>Gouda Chicken</b> Herbed chicken breast stuffed with fresh apples and smoky gouda finished with a cream sauce, served with roasted garlic mash and a roasted root vegetable blend. <b>\$8.95</b></p>	<p><b>Honey Garlic Shrimp</b> Eight pan seared shrimp in a sweet and savory sauce. Served over fluffy white rice with a stir fry medley and a spring roll. <b>\$8.95</b></p>	<p><b>Brunswick Stew</b> Smoky pulled pork and tender chicken in a tangy stew with corn, lima beans, potatoes, and tomatoes. Served with warm buttery cornbread. <b>\$7.50</b></p>	<p> <i>Joins us for a special St. Patrick's Day Menu. Reservations recommended. 3:30 PM to 6 PM</i> </p>	
<p><b>Buttermilk Fried Chicken</b> Buttermilk Marinated Chicken Lightly Breaded and Fried to a Golden Brown. Served with country green beans and macaroni and cheese <b>\$8.95</b></p>	<p><b>Sweet and Chicken</b> Tempura fried chicken bites tossed in a tangy sauce served with vegetable fried rice, steamed broccoli, and an spring roll. <b>\$8.95</b></p>	<p><b>Shepherd's Pie</b>  Ground beef, peas, and carrots in a savory gravy and topped with creamy mashed potatoes. Baked until golden and served with a side of braised cabbage. <b>\$8.95</b></p>	<p><b>Herbed Pollock</b> Panko crusted pollock lightly baked and topped with a rosemary cream sauce. Served with herb roasted potatoes and frenched green beans. <b>\$8.95</b></p>	<p><b>Chicken Ramen Bowl</b> Teriyaki grilled Chicken Breast served over noodles in a light broth with an Asian vegetable medley and fresh cilantro. Served with a vegetable spring roll. <b>\$8.95</b></p>	<p><b>Bria's BBQ Ribs</b> Tender half racks of ribs smothered with smoky BBQ sauce and finished on the chargrill. Served with Cynthia's Famous mac &amp; cheese &amp; sweet corn on the cob. <b>\$13.95</b></p>	<p><b>Pasta Primavera</b> <i>Celebrate the first day of spring!</i> Baby spinach, asparagus, tomatoes, &amp; peas, tossed with penne in a lemon garlic sauce. Topped with shaved parmesan &amp; served with a mixed green salad &amp; bread. <b>\$8.50</b></p>
<p><b>Salisbury Steak</b> Tender beef patties braised in a homemade mushroom gravy. Served over mashed potatoes with buttery succotash. <b>\$8.95</b></p>	<p><b>Pancake Night</b> Three silver dollar pancakes served with bacon or sausage, warm cinnamon apples &amp; lots of butter &amp; syrup. Includes a beverage. <b>\$7.95</b></p>	<p><b>Taco Salad</b> 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. <b>\$7.95</b></p>	<p><b>Baked Spaghetti</b> 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. <b>\$7.95</b></p>	<p><b>Stuffed Flounder</b> Delicate flounder stuffed with feta and baby spinach. Baked and topped with a lemon sauce. Served over rice pilaf with roasted asparagus.. <b>\$8.95</b></p>	<p><b>Salmon Cakes</b> Flaky salmon patties with Chef Carson's special seasonings seared to a golden brown. Served with roasted potatoes, a vegetable medley, and a house made remoulade. <b>\$8.95</b></p>	<p><b>Chicken Broccoli Alfredo</b> 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. <b>\$8.50</b></p>
<p><b>Salisbury Steak</b> Tender beef patties braised in a homemade mushroom gravy. Served over mashed potatoes with buttery succotash. <b>\$8.95</b></p>	<p><b>Fried Pork Chop</b> Panko breaded crispy pork tenderloin chop served with a side of cinnamon fried apples, country green beans, and cornbread. <b>\$8.50</b></p>	<p><b>Chicken Chimichangas</b> Two flour tortillas stuffed with refried beans, cheese, and southwest chicken. Deep fried and smothered in queso. Served with Mexican rice and ensalada. <b>\$8.95</b></p>				

Notes

**Coming up:**  
~ Easter Brunch: Sunday April 5th from 11 AM to 2 PM, reservation only~  
~Earth Day: April 22nd special menu features and favors~



**Join us for a Shamrockin' Good Time**

*~Friday March 13<sup>th</sup> 3:30 PM to 6:00 PM~*

*Selections include a glass of Luck o' The Irish Sparkling Punch and an Irish Cream Filled Cupcake.*

**Irish Reuben & Chips**

Thin sliced Corned Beef, Sauer Kraut, Melted Swiss, and Thousand Island Dressing on grilled Rye Bread served with Thick Cut Fried Potatoes.

*\$8.95*

**Gaelic Beer Battered Fish & Chips**

Fresh Pollock in a house made Guinness batter, fried to a golden brown. Served with Thick Cut Fried Potatoes and Lucky Slaw.

*\$11.95*

**Celtic Carved Corned Beef**

Tender, Roasted Corned Beef hand carved and served with Creamy Potatoes Colcannon and Lucky Carrot Coins.

*\$12.95*

