


# April 2026



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
29	30	31	1	2	3	4
			<b>Reubens</b> Hand carved corned beef, topped with sautéed sauerkraut, creamy Swiss, and thousand island dressing on toasted rye bread. Served with fries. <b>\$8.50</b>	<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>	<b>Greek Salmon</b> Salmon filets roasted with fresh lemon and dill. Topped with marinated feta, cucumbers, tomatoes, and olives and served over rice pilaf with sauteed spinach. <b>\$9.95.</b>	<b>White Bean Chicken Chili Tender</b> pulled chicken in a creamy white bean soup with green chilies and fresh cilantro served with Mexican spiced pita points. <b>\$7.50</b>
5	6	7	8	9	10	11
<i>Join us for a special reservation only Easter Brunch 11 AM to 2 PM</i> 	<b>Shepherd's Pie</b> Ground beef, peas, and carrots in a savory gravy and topped with creamy mashed potatoes. Baked until golden with a side salad. <b>\$8.95</b>	<b>Crispy Fish Hoagie</b> Lightly breaded pollock fried to a golden brown on a toasted hoagie with lettuce and tomato. Served with fries, tartar sauce, and a beverage <b>\$7.95</b>	<b>Mashed Potato Bowl</b> Creamy mashed potatoes topped with your choice of fried popcorn chicken, buttery corn, brown gravy and cheddar cheese. Served with a beverage. <b>\$8.95</b>	<b>Jay's Cajun Chicken Bowl</b> Blackened chicken breast sauteed with peppers and onions and served over red beans and rice. Served with a side of garlic toast and a beverage. <b>\$8.95</b>	<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>	<b>Salisbury Steak</b> Tender beef patties braised in a homemade mushroom gravy. Served over mashed potatoes with buttery succotash. <b>\$8.95</b>
12	13	14	15	16	17	18
<b>Orange Chicken:</b> Tempura fried chicken bites tossed in a tangy sauce served with vegetable fried rice, steamed broccoli, and an egg roll. <b>\$8.95</b>	<b>Chef Special</b> <i>Bistro 66 team uses their culinary creativity to come up with a delightful meal. Includes a beverage.</i> <b>\$8.95</b>	<b>Mac and Cheese Bowl</b> Cynthia's Famous Mac and cheese topped with your choice of fried popcorn chicken, crisp bacon, green onions, diced tomatoes, and steamed broccoli. Served with a beverage. <b>\$8.95</b>	<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 & mixed green salad. <b>\$7.75</b>	<b>Steak Tacos</b> Tender grilled steak on a flour tortilla with diced onions pico de gallo and an avocado crema drizzle served with tortilla chips and salsa. <b>\$8.95</b>	<b>Fried Chicken</b> Chicken Lightly Breaded and Fried to a Golden Brown. Served with Country Green Beans and Homemade Macaroni and Cheese. <b>\$8.95</b>	<b>Teriyaki Meatballs</b> Meatballs and Asian veggies tossed in a sweet and sticky teriyaki sauce. Topped with green onions and served over fluffy white rice with a spring roll. <b>\$8.50</b>
19	20	21	22	23	24	25
<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>	<b>Jay's Pepper Steak</b> Tender beef and crisp peppers stir fried in soy ginger sauce served over fluffy white rice with steamed broccoli and a spring roll. <b>\$8.50</b>	<b>Chicken Curry</b> Seared chicken breast, potatoes, bell peppers and carrots, in an oriental spiced curry gravy. Served over fluffy white rice with a spring roll. <b>\$8.50</b>	<b>Earth Day-Green Goddess Salad</b> <i>Crisp cucumbers, shredded carrots, fresh peas, grape tomatoes, green onion, feta cheese, and a chargrilled chicken breast on a bed of romaine. Served with pita points and house made green goddess dressing.</i> <b>\$8.95</b>	<b>Chef Special</b> <i>Bistro 66 team uses their culinary creativity to come up with a delightful meal. Includes a beverage.</i> <b>\$8.95</b>	<b>Salmon Cakes</b> Flaky salmon patties with Chef Carson's special seasonings seared to a golden brown. Served with roasted potatoes,, a seasonal vegetable medley, and house made remoulade. <b>\$9.95</b>	<b>Roasted Chicken Quarters</b> Chicken Leg Quarters roasted until golden brown served with garlic mashed potatoes and gravy served with maple glazed carrots. <b>\$8.95</b>
26	27	28	29	30	1	2
<b>Cynthia's Famous Meatloaf</b> Seasoned Ground Beef & breadcrumbs baked & glazed in a Sweet Tomato sauce served with Creamed Potatoes & Sweet Green Peas <b>\$8.95</b>	<b>Chicken Pot Pie</b> Chef Carter creates a homemade chicken vegetable pot pie with a flaky crust and topped with a flaky pastry baked until golden served with a side salad. <b>\$8.50</b>	<b>Chef Bria's Jerk Chicken</b> Island spiced chicken quarters chargrilled and served over Jamaican rice and peas. Served with braised cabbage. <b>\$8.95</b>	<b>Creole Catfish Dinner</b> Crispy Catfish fried to a golden brown served with coleslaw, hushpuppies and fries. <b>\$8.96</b>	<b>Teriyaki Chicken Bowls</b> Chargrilled chicken breast in a sweet soy glaze with stir fry vegetables and spring onions served over fluffy rice with a spring roll. <b>\$8.50</b>		

**Coming up:**  
 ~ Mother's Day Brunch: Sunday May 10th from 11 AM to 2 PM, reservation only~  
 ~Cinco De Mayo: May 5th special menu features~