



June 2026



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
31	1	2	3	4	5	6
	Country Pork Chop Dinner Tender fried pork chop fried until golden brown topped with cinnamon apples, and a side of green beans and cornbread. \$7.95	Creamy Mushroom, Tomato and Beef Pasta Chef Carter presents: Penne pasta cooked al dente tossed in a ground beef, tomato and mushroom cream sauce served with garlic bread. \$8.95	Stuffed Zucchini Fresh zucchini stuffed with hearty marinara and topped with melty mozzarella. Roasted until golden and served over herbed orzo with garlic bread. \$7.95	Honey Garlic Shrimp Eight pan seared shrimp in a sweet and savory sauce. Served over fluffy white rice with a stir fry medley and a spring roll. \$8.95	Chef Bria's Jerk Chicken Island spiced chicken quarters chargrilled and served over Jamaican rice and peas. Served with braised cabbage. \$8.95	Catfish Po' Boy Fried catfish Filet on a warm toasted Hoagie roll topped with lettuce and tomato and tangy remoulade sauce and served with potato salad. \$7.95
7	8	9	10	11	12	13
Salisbury Steak Tender beef patties braised in a homemade mushroom gravy. Served over mashed potatoes with country green beans. \$8.95	Cilantro Lime Shrimp Bowl Eight blackened shrimp sauteed with fajita veggies and served over zesty cilantro lime rice and topped with fresh pineapple salsa. Served with a side of tortilla chips. \$8.95	Raspberry Salmon Salad Chef Cotter presents a juicy seared salmon filet over a bed of crisp greens. Topped with tomatoes, cucumbers, crispy onions, feta, and his special raspberry vinaigrette. \$8.95	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. \$7.75	Mac and Cheese Bowl 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. \$8.95	Blackened Salmon Cajun seared Salmon filet served over a bed of creamy parmesan orzo with a roasted summer squash medley. \$9.95	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
14	15	16	17	18	19	20
Cynthia's Famous Meatloaf Seasoned Ground Beef & breadcrumbs baked & glazed in a Sweet Tomato sauce served with Creamed Potatoes & Sweet Green Peas \$8.95	Beef and Broccoli Tender beef and broccoli florets tossed in a sweet and tangy sauce served over steamed rice and a side Asian style vegetable medley. \$8.95	Greek Veggie Bowl Greek style beans and sauteed vegetables tossed in a warm spiced tomato sauce. Topped with a chargrilled lemon oregano pork chop and served over rice pilaf with a feta salad. \$7.95	Friendship Fest! Cookout, Bake Sale, Craft Fair & Fun 	Pretzel Melt Shaved Ribeye piled on a toasted pretzel roll. Smothered with melted provolone, caramelized onions, horseradish mayo served with a side Caesar salad \$8.95	Fried Chicken Chicken Lightly Breaded and Fried to a Golden Brown. Served with Green beans and Homemade Macaroni and Cheese. \$8.95	Reubens Shaved Corned Beef, warm sauerkraut and Melty Swiss cheese topped with creamy Thousand Island dressing served with sweet potato Fries and a drink \$8.95
21	22	23	24	25	26	27
Father's Day Ribs Smoky BBQ Baby Back Ribs chargrilled & served with creamy Macaroni & Cheese, Seasoned Green Beans, & Fruit cobbler. \$15.95 	Korean Honey BBQ Pork Chops Chef Jay presents Tender bone-in pork chops chargrilled with a sweet and spicy sauce sided with fried vegetable rice and steamed broccoli. \$8.95	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	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. \$7.75	BBQ Chicken Quarters BBQ seasoned chicken quarters chargrilled served with macaroni salad and country baked beans. \$8.95	Salmon Cakes Flaky salmon patties with Chef Bri's special seasonings seared to a golden brown. Served with roasted potatoes, a seasonal vegetable medley, and house made remoulade. \$9.95	Chicken Quesadilla Southwest pulled chicken on a warm tortilla with melted cheddar cheese and peppers and onion served with a Southwestern pasta salad and a beverage. \$8.50
28	29	30	1	2	3	4
Sunday Lasagna Classic Italian dish with layered beef, savory marinara, creamy ricotta, and baked until bubbly. Served with side salad and garlic toast. 8.95	Teriyaki Chicken Bowl Chargrilled chicken breast in a sweet soy glaze over fluffy white rice. Served with crisp stir fry vegetables and a spring roll. \$8.50	Chicken Florentine Tender grilled chicken breast covered in a creamy spinach and garlic sauce. Served with glazed carrots and herb roasted potatoes. \$8.95				
5	6					