

Brook Bistro

BREAKFAST

SERVED DAILY FROM 7:30 AM TO 9:00 AM

BREAKFAST PLATTERS

country plate	4.00
two eggs cooked your way, (2)bacon or sausage, toast	
pancake or French toast platter	4.50
three pancakes or French toast, bacon or sausage	
sunshine breakfast	3.50
two eggs cooked your way, mixed fruit, yogurt	
breakfast bowl	4.00
grits, scrambled egg, sausage, bacon, cheddar	

OMELETS(3 eggs)

ham & cheese omelet	3.50
ham, cheddar cheese	
Texas omelet	4.50
sausage, onion, bell peppers, cheddar cheese	
Build your own omelet	2.50
Omelet add-ons: bacon, ham, cheese, spinach	
peppers, tomatoes, mushrooms	.50

BUILD A BREAKFAST SANDWICH

bread	1.00
white or wheat toast, biscuit, spinach wrap	
egg	0.75
scrambled or fried your way	
cheese	0.75
sliced American or cheddar	
meat	1.50
bacon, sausage patty, or sliced ham	

BREAKFAST PASTRIES

bagel	1.50
cinnamon roll	1.75
muffin	2.00
scone	1.75



egg your way (1)	0.75
bacon (1, 2, or 3 pcs)	.75/1.50/2.00
pork sausage patties (2)	1.50
stone ground grits	1.00
oatmeal	1.00
fresh seasonal fruit	1.25
toast	1.00
cereal	1.00
hash browns	1.50
yogurt parfait	2.25

BEVERAGES

canned soda	1.00
coffee	1.00
Dunkin donuts iced coffee	3.00
bottled juice	1.50
bottled water	1.20
Gatorade	2.00
Gold Peak tea	2.00
Ensure	2.00
milk	1.00
Lactaid	1.50
V8-can	1.20

Brook Bistro

MONDAY — THURSDAY FROM 11:30 AM UNTIL 6:00 PM & FRIDAY FROM 11:30 AM UNTIL 2:00 PM

SALADS

House salad	1.75/3.25
Caesar salad	2.00/3.50
Greek salad	2.50/4.50
Smoked salmon platter	6.50

Choice of dressings:

Greek, ranch, honey mustard, blue cheese, Italian, balsamic, raspberry, Caesar, 1000 island

SANDWICHES + WRAPS

BLT	4.50
Chicken, tuna, or egg salad croissant	4.50
Pimento cheese sandwich	4.00
Build your own sandwich	4.00
ham, turkey, or corned beef on white, wheat, rye, croissant or brioche bun	
1/2 sandwich + soup	4.25
BLT, chicken, tuna or egg salad & a cup of soup	

SIDES

Coleslaw	0.75
Pasta salad	1.25
Broccoli salad	1.25
Potato salad	1.25
Potato chips	1.25
Fruit cup	1.25

BEVERAGES

Canned soda	1.00
Fountain soda	1.25
Coffee	0.90
Dunkin donuts iced coffee	3.00
Bottled juice	1.50
Bottled water	1.20
Gatorade	2.00
Gold peak tea	2.00
Ensure	2.00
Milk	1.00
V8-can	1.20

BISTRO SPECIAL OF THE WEEK

Roast Beef Hoagie 4.50

Sliced roast beef, lettuce, tomatoes, Swiss cheese and yellow mustard on a hoagie roll

FEATURED SALADS

Trio Salad 6.00

one scoop of chicken salad, tuna salad, and pimento cheese on a bed of lettuce. Served with crackers

Asian chicken salad 6.50

spring mix, tomatoes, onions, mandarin oranges, toasted almond slices, chow mien noodles, Asian dressing

Chef salad 6.50

ham, turkey bacon, tomato, cucumber, egg, cheddar cheese, ranch dressing

Sunshine chicken salad 7.00

grilled chicken, raisins, mandarin oranges, almonds, poppyseed dressing

FEATURED SANDWICHES

California club 7.00

sliced ham & turkey, avocado, swiss cheese, bacon, lettuce, tomato, mayonnaise on toasted white bread

Italian sub 6.50

salami, pepperoni, ham, provolone cheese, lettuce, tomato, and Italian dressing on a hoagie bun

Caesar chicken wrap 6.00

grilled chicken, romaine lettuce, tomatoes, parmesan cheese, Caesar dressing in a spinach wrap

Greek wrap 7.00

grilled chicken, iceberg lettuce, diced tomatoes, cucumber, olives, tzatziki sauce, feta cheese in a spinach wrap

FLATBREADS

Hawaiian flatbread 6.00

diced pineapple & ham, marinara, mozzarella

Margherita flatbread 6.00

sliced tomatoes, sliced fresh mozzarella, pesto

Marinara & mozz (add'l toppings .50 each) 5.00

marinara, pesto, or olive oil, pepperoni, sausage, ham, banana peppers, mushrooms, peppers, onions

ARBOR ROOM LUNCH MENU

FOR THE WEEK OF AUGUST 4TH | SERVED FROM 11:30 AM UNTIL 1:30 PM

MONDAY

Roasted Red Pepper & Gouda
Ham & Bean

Rice & Gravy
Low sodium protein: Chicken Breast (GF)

Chicken Pesto Pasta
Salisbury Steak
(GF) Green Beans
(GF) *Steamed Bermuda Vegetables

TUESDAY

Black Bean
Italian Wedding

Parmesan Orzo
Low sodium protein: Salmon (GF)

Pork Ribeye w/ Mushroom Gravy
(GF) *Baked Salmon
(GF) *Steamed Broccoli
Squash Casserole

WEDNESDAY

Creamy Chicken Noodle
Cabbage

Fried Rice (GF)
Low sodium protein: Flounder (GF)

Pepper Steak
Cashew Chicken
Egg Roll
(GF) *Stir Fry Vegetables

THURSDAY

Shrimp & Corn Bisque
Chicken & Rice (GF)
Hushpuppies
*Roasted Potatoes (GF)
Low sodium protein: Pork Ribeye (GF)

Fried Clams
Chicken Bog
*Creamed Corn
(GF) *Roasted Carrots

FRIDAY

Potato
Manhattan Clam Chowder (GF)

Potato Wedges
Low sodium protein: Cod (GF)

Braised Pork Shoulder
Potato Crusted Cod
(GF) Sliced Heirloom Tomatoes
(GF) *Steamed Cauliflower w/ Cheese Sauce

SATURDAY

Tomato Basil (GF)
Beef & Barley

*Tater Tots
Low sodium protein: Shrimp (GF)

Sloppy Joes
Fried Shrimp
(GF) *Shaved Brussels Sprouts Salad
(GF) *Slaw

SUNDAY

Chicken & Wild Rice
Gazpacho
Pancake Platter
Omelet \$2.50 (.50 per filling item)
Low sodium protein: Chicken Breast

Fried Chicken
Loaded Hamburger Steak
Sweet Potato Casserole
(GF) Buttered Corn
(GF) Sautéed Squash & Zucchini

ARBOR ROOM DINNER MENU

FOR THE WEEK OF AUGUST 4TH | SERVED FROM 4:30 PM UNTIL 6:30 PM

MONDAY

Roasted Red Pepper & Gouda
Ham & Bean (GF)

Parsley Potatoes
Low sodium protein: Chicken Breast (GF)

(GF) Corned Beef
(GF) Bratwurst
(GF) Braised Red Cabbage
(GF) *Roasted Carrots

TUESDAY

Black Bean
Italian Wedding

Spanish Rice (GF)
Low sodium protein: Salmon (GF)

(GF) Beef Tacos
Chicken Enchiladas
(GF) Borracho Pinto Beans
(GF) Plantains

WEDNESDAY

Creamy Chicken Noodle
Cabbage
Garlic Bread
Cheddar & Bacon Grits (GF)
Low sodium protein: Flounder (GF)

Chicken Parmesan over Spaghetti
(GF) *Baked Flounder
(GF) *Steamed Squash, Zucchini, & Onions
(GF) *Cauliflower rice

THURSDAY

Shrimp & Corn Bisque
Chicken & Rice (GF)

*Roasted Sweet Potatoes (GF)
Low sodium protein: Pork Ribeye (GF)

Beef Stroganoff
(GF) Spinach Stuffed Salmon
(GF) *Broccoli Salad
(GF) Stewed Tomatoes & Okra

FRIDAY

Potato
Manhattan Clam Chowder (GF)
Tiramisu & Cannoli
Roasted Fingerling Potatoes (GF)
Low sodium protein: Cod (GF)

Cheese tortellini w/ Vodka Sauce
Pesto & Sundried Tomato Alfredo w/ Fettuccini
Marry Me Chicken
Antipasto Salad
Broccolini

SATURDAY

Tomato Basil (GF)
Beef & Barley

Macaroni & Cheese
Low sodium protein: Shrimp (GF)

(GF) Maple Glazed Pork Ribeye
(GF) Short Ribs(\$4)
(GF) *Spiced Apples
(GF) *Pea & Carrots

SUNDAY

Chicken & Wild Rice
Gazpacho
Pancake Platter

Low sodium protein: Chicken Breast

(GF) Sliced Ham
Sliced Turkey w/ Gravy
Cornbread Stuffing
(GF) Mashed Potatoes & Gravy
(GF) Green Beans

ARBOR ROOM CAFÉ

FROM THE GRILL

WC burger w/ LTO	5.00
Hamburger patty	4.00
1/4 lb. loaded hot dog	4.25
1/8 lb. loaded hot dog	3.25
Corned beef or turkey Reuben	5.00
Grilled chicken sandwich	6.50
Hot ham & cheese	5.00
Grilled cheese sandwich	2.25
Cheese quesadilla	3.00
Chicken quesadilla	4.50
Grilled chicken breast	4.00
Chicken finger platter	4.50
Build your own sandwich	4.00

ham, turkey, or corned beef on white, wheat, rye, or croissant

Grill Special

Fried Chicken Sandwich 6.00

Fried chicken breast, cheddar cheese, lettuce, tomato, & chipotle mayo on a brioche bun

SOUP & SALAD BAR

2.50 small | 4.50 large | 1.25 salad feature (small container)

1.75 small 8 oz. cup | 3.00 16 oz. cup | Quart 6.00

SIDES

Coleslaw	0.75
Baked or sweet potato	1.25
Sweet potato fries	1.25
Waffle fries	1.25
Shoestring French fries	1.25
Onion rings	1.50
Fresh seasonal fruit	1.25
Activia yogurt	1.00
Selection of chips	1.25

DESSERTS

Assorted cookies (2)	1.25
Fudge brownie	1.50
Chocolate cream pie	2.50
NSA peach pie	2.50
Carrot cake	2.50
Ice cream bars/cups	1.50/1.00



The Silverleaf



August 14th & 15th, 2025

Appetizers

Fried Green Tomatoes & Blackened Shrimp \$6

Fried green tomatoes, blackened shrimp, and roasted red pepper coulis

Southwestern Eggrolls \$5

(2) eggrolls with chicken, black beans, cheese, and roasted red peppers,
avocado crema for dipping

Salads

WC House Salad

Full \$3.50/ Half \$2

Seasonal greens, cucumbers, tomatoes, red onion, carrots

Caesar Salad

Full \$3.50/ Half \$2

Romaine, parmesan, Caesar dressing, croutons

Entrées

Entrées are accompanied by a small house or Caesar salad and a roll

Citrus Scallops \$19

6 seared sea scallops with a citrus sauce. Accompanied by vegetable wild rice and haricot verts

Filet \$22

6 oz grilled filet with Boursin cheese cream sauce. Paired with Duchess potatoes
and burgundy mushrooms

Stuffed Chicken Breast \$16

Prosciutto, asparagus, and Swiss cheese stuffed chicken breast with balsamic glaze drizzle.
Served with vegetable wild rice and haricot verts

Desserts

Mississippi mud pie \$4

Cookies and cream cheesecake \$4

Lemon Italian cream cake \$4

Reservations required, proper attire appreciated

We will begin reservations for these two services on Monday August 4th, at 9:00 am

Please call 227-7490

*****Fine Dining Hours: Fridays 4:30pm – 6:30 pm*****