

# Brook Bistro

## BREAKFAST

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

### BREAKFAST PLATTERS

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

### OMELETS(3 eggs)

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

### BUILD A BREAKFAST SANDWICH

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

### BREAKFAST PASTRIES

<b>bagel</b>	1.50
<b>cinnamon roll</b>	1.75
<b>muffin</b>	2.00
<b>scone</b>	1.75



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

### BEVERAGES

<b>canned soda</b>	1.00
<b>coffee</b>	1.00
<b>Dunkin donuts iced coffee</b>	3.00
<b>bottled juice</b>	1.50
<b>bottled water</b>	1.20
<b>Gatorade</b>	2.00
<b>Gold Peak tea</b>	2.00
<b>Ensure</b>	2.00
<b>milk</b>	1.00
<b>Lactaid</b>	1.50
<b>V8-can</b>	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
<b>Choice of dressings:</b>	
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, sourdough, 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
Feature salad	1.25
Potato chips	1.25
Fruit cup	1.25
House salad	1.75

## 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

<b>Trio Salad</b>	6.00
one scoop of chicken salad, tuna salad, and pimento cheese on a bed of lettuce. Served with crackers	
<b>Asian chicken salad</b>	6.50
spring mix, tomatoes, onions, mandarin oranges, toasted almond slices, chow mien noodles, Asian dressing	
<b>Chef salad</b>	6.50
ham, turkey bacon, tomato, cucumber, egg, cheddar cheese, ranch dressing	
<b>Sunshine chicken salad</b>	7.00
grilled chicken, raisins, mandarin oranges, almonds, poppyseed dressing	

## FEATURED SANDWICHES

<b>California club</b>	7.00
sliced ham & turkey, avocado, swiss cheese, bacon, lettuce, tomato, mayonnaise on toasted white bread	
<b>Italian sub</b>	6.50
salami, pepperoni, ham, provolone cheese, lettuce, tomato, and Italian dressing on a hoagie bun	
<b>Caesar chicken wrap</b>	6.00
grilled chicken, romaine lettuce, tomatoes, parmesan cheese, Caesar dressing in a spinach wrap	
<b>Greek wrap</b>	7.00
grilled chicken, iceberg lettuce, diced tomatoes, cucumber, olives, tzatziki sauce, feta cheese in a spinach wrap	

## FLATBREADS

<b>Hawaiian flatbread</b>	6.00
diced pineapple & ham, marinara, mozzarella	
<b>Margherita flatbread</b>	6.00
sliced tomatoes, sliced fresh mozzarella, pesto	
<b>Marinara &amp; mozz</b> (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 SEPTEMBER 1ST | SERVED FROM 11:30 AM UNTIL 1:30 PM

## MONDAY

Roasted Red Pepper & Gouda  
Ham & Bean

Potato Salad (GF)  
*Low sodium protein: Chicken Breast* (GF)

Happy Labor Day

Hamburger  
Hot Dog  
Pulled Pork Sandwich  
(GF) Slaw  
(GF) Corn on the Cob

## 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 (GF)

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

Shrimp & Corn Bisque  
Chicken & Rice (GF)

\*Parsley Potatoes (GF)  
*Low sodium protein: Pork Ribeye* (GF)

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

## THURSDAY

Shrimp & Corn Bisque  
Chicken & Rice (GF)

\*Parsley Potatoes (GF)  
*Low sodium protein: Pork Ribeye* (GF)

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

## FRIDAY

Potato  
Manhattan Clam Chowder (GF)

Mashed Potatoes & Gravy  
*Low sodium protein: Cod* (GF)

Tomato Basil (GF)  
Beef & Barley

\*Tater Tots  
*Low sodium protein: Shrimp* (GF)

(GF) Braised Pork Shoulder  
(GF) Herb Baked Bone-in Chicken  
Fried Green Tomatoes  
(GF) Kidney Beans

## SATURDAY

Tomato Basil (GF)  
Beef & Barley

\*Tater Tots  
*Low sodium protein: Shrimp* (GF)

Sloppy Joes  
Fried Shrimp  
(GF) \*Broccoli Salad  
(GF) \*Slaw

## SUNDAY

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

Fried Chicken  
Eggs Benedict  
Sweet Potato Casserole  
Green Bean Casserole  
(GF) Antipasto Salad

# ARBOR ROOM DINNER MENU

FOR THE WEEK OF SEPTEMBER 1ST | SERVED FROM 4:30 PM UNTIL 6:30 PM

## MONDAY

Roasted Red Pepper & Gouda

Ham & Bean (GF)

Hush Puppies

\*Roasted Potatoes (GF)

*Low sodium protein: Chicken Breast* (GF)

Chicken Bog

Fried Clams

(GF) Sautéed Corn, Bacon, & Tomatoes

(GF) \*Steamed Dill 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 Grits (GF)

*Low sodium protein: Flounder* (GF)

Chicken Parmesan over Spaghetti

(GF) \*Baked Flounder

Fried Zucchini Sticks

(GF) \*Cauliflower rice

## THURSDAY

Shrimp & Corn Bisque

Chicken & Rice (GF)

\*Roasted Sweet Potatoes (GF)

*Low sodium protein: Pork Ribeye* (GF)

Beef Stew

(GF) Spinach Stuffed Salmon

(GF) Turnip Greens

(GF) Stewed Tomatoes & Okra

## FRIDAY

Potato

Manhattan Clam Chowder (GF)

Roasted Fingerling Potatoes (GF)

*Low sodium protein: Cod* (GF)

Marry Me Chicken

Potato Crusted Cod

(GF) \*Roasted Gold Beets

(GF) \*Cauliflower Rice

## 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 & Pearl Onions

## 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) \*Buttered Corn

# 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

Mini Corndog Platter 5.50

8 mini corndogs and shoestring fries

## 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
Strawberry dreamin' cake (GF)	2.50
Ice cream bars/cups	1.50/1.00



# *The Silverleaf*



*September 11th & 12th, 2025*

## *Appetizers*

### **Crab Stuffed Mushrooms \$6**

(3-4) baked button mushrooms stuffed with Chef's crabmeat stuffing with chimichurri sauce

### **Thai Chicken Bites \$6**

Fried chicken bites, tossed in sweet chili sauce, finished with dijonnaise and scallions

## *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*

### **Pistachio Crusted Chicken \$16**

Pistachio crusted chicken cutlet with a honey mustard cream sauce. Served with parmesan orzo and shaved brussels sprouts

### **Stuffed Shrimp \$19**

(5) large shrimp with crabmeat stuffing, finished with beurre blanc and accompanied by parmesan orzo and shaved brussels sprouts

### **Filet \$22**

Grilled 6 oz filet with rich demi-glace, mashed potatoes and glazed carrots

## *Desserts*

### **Crème Brulee \$4**

### **3-Layer Cannoli Cake \$4**

### **Reese's Peanut Butter Pie \$4**

*Reservations Required*

*We will begin reservations for these two services on Monday, September 1st, at 9:00 am*

*Please call 227-7490*

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