

Dinner Menu

GF-Gluten Free | DF-Dairy Free

Lite Entrees

- Salmon Puttanesca, grilled asparagus, capers, olives, tomato, charred lemon (GF, DF)
- Portabella Mushroom stack, roasted tomato, haricot vert, tomato sauce, spinach, Modena balsamic reduction (GF, Vegan, DF)

Classic Comfort Enhancement

- Roasted Chicken, garlic mashed potato, greens beans, roasted tomato, herb natural jus (GF)
- Ribeye steak, grilled asparagus, garlic mashed potato, roasted tomato, red wine demi (GF)

Chef Eats Signature Dish

- Shrimp and "Gritts", creamy polenta, Cajun shrimp, bell pepper, tomato, white wine butter cream sauce (GF)

Sweets

- Bonnie Brea ice cream by the scoop
- Banana Pudding, vanilla wafer crunch, whipped cream, brulee bananas, strawberries (signature)
- Apple Upside down cake, caramelized apples, caramel sauce, candied pecans, Bonnie ice cream
- Warm Flour- Less Chocolate torte, raspberry, chocolate sauce, powdered sugar

Sides

- Green Beans (GF, DF)
- Grilled Asparagus (GF, DF)
- Garlic Mashed potato (GF)
- French fries, Sweet potato
- Side Salad, tomato, sliced red onions, croutons on the side, balsamic vinaigrette (GF, DF)



Monday-Sunday

GF-Gluten Free | DF-Dairy Free

Soup of the day

- Monday Tomato Bisque, grilled cheese croutons (Vegan option upon request) bowl /cup
- Tuesday Chicken Tortilla, crispy tortilla strips, avocado, diced tomato, cilantro bowl /cup
- Wednesday Cream of Broccoli Cheese, (vegetarian), shredded cheese & bacon bits on the side, crackers, bowl/cup
- Thursday Chicken Noodle Soup, carrots, celery, chicken stock, roasted chicken, Cavatappi, crackers bowl/cup
- **Friday** French Onion, caramelized red, yellow, shallots, beef stock, Gruyere cheese gratin bowl/cup
- **Saturday** Hearty Vegetable Minestrone, roasted seasonal vegetable, potato, tomato broth bowl/cup
- **Sunday** Pork Green Chili (vegetarian upon request), pork green chili, on the side sour cream, shredded cheese, Pico de Gallo, warm tortilla bowl/cup

Entree Enhancement

- **Monday** Traditional or non- traditional meatloaf (bacon wrapped or classic), garlic mashed potato, haricot vert, fried onions, BBQ demi
- **Tuesday** SW Chicken Cordon Bleu, Gruyere cheese, poblano, chorizo, breadcrumbs, asparagus, pineapple corn sauce (no pork upon request)
- Wednesday Blackened Ribeye, blue cheese cream sauce, shoestring fries, sautéed spinach
- Thursday Churrasco Chicken, citrus marinated, rosemary cauliflower puree, chimichurri, roasted tomato
- Friday Slow Roasted Prime Rib, asparagus, twice baked potato, au jus, creamy horseradish
- Saturday Shrimp Scampi, pasta, garlic, tomato, basil, white wine butter, grilled crostini
- Sunday Slow Roasted Turkey, baked potato or sweet potato, citrus brined, sage gravy, sautéed green beans