

## Specials

<b>Virginia Spots</b> - broiled English style with lemon butter cream sauce, served with starch, vegetable and a tossed salad	\$12.95
<b>Grilled Chicken Salad</b> - grilled chicken breast atop garden greens with fries, shredded cheeses, assorted garnishes and your choice of dressing, served with a cup of soup	\$12.50
<b>Cajun Seared Mahi-Mahi Filets</b> - drizzled with zesty remoulade sauce, served with starch, vegetable and a tossed salad	\$13.95
<b>Slow Roasted Smoked Kielbassa and Kraut</b> - with garlic mashed redskin potatoes, served with a tossed salad	\$11.95
<b>Ribeye Portabella</b> - 8 oz. center cut delmonico topped with portabella mushrooms, roast peppers and garlic butter sauce, served with starch, vegetable and a tossed salad	\$13.95
<b>Pork Cutlet Romano</b> - egg battered with lemon and basil, served with starch, vegetable and a tossed salad	\$12.95

## Entrées

<b>Char Grilled Ahi Tuna*</b> drizzled with spicy plum sauce, served with starch, vegetable and a tossed salad	\$13.95
<b>8 oz. Center Cut Ribeye Steak*</b> with tomato basil bruschetta and melted goat cheese crumbles, served with starch, vegetable and a tossed salad	\$13.95
<b>Farfalle Portabella</b> thick sliced steak portabella with garlic, olive oil, basil pesto and marinara sauce served with a tossed salad	\$12.95
<b>Chicken Rubino</b> saute boneless breast, topped with artichoke and asiago spread with melted provolone, served with starch, vegetable and a tossed salad	\$12.95

## Sandwiches

*Served with lettuce, tomato, pickle and pasta primavera*

<b>Capicola Burger*</b> 8 oz. ground sirloin, grilled to your liking and topped with capicola ham, provolone and bacon jam on an onion kaiser	\$12.95
<b>Grilled Fresh Salmon Filets</b> on a grilled brioche roll with sweet -n- spicy thai chili mayo and pickled ginger	\$13.95
<b>Chicken Fresca</b> chicken breast with fresh roma tomatoes, basil pesto and melted provolone, served open faced on garlic toast, drizzled with balsamic vinegar glaze	\$12.95

## Salads

<b>Caribbean Jerk Shrimp</b> fresh hand cut pineapple, mandarin oranges, diced red & green peppers, red onion and sesame seeds with your choice of dressing, <i>may we recommend mango lime vinaigrette</i>	\$12.95
<b>Steak Caprese</b> julienne ribeye steak, parmesan crisps, ripe tomatoes, buffalo mozzarella, red onion rings and black olives, drizzled with basil pesto with your choice of dressing	\$12.95
<b>Turkey Continental</b> shredded roast turkey, bacon, dry bleu cheese crumbles, candied walnuts and hard cooked egg, with assorted garnishes and your choice of dressing	\$12.95

## Soup of the Day

Cup.....\$2.25 Bowl.....\$3.95

Baked Potato  
or  
Mushroom Brie

**\$3.25**

Vanilla Ice Cream  
Orange Sherbet  
Pumpkin Pie Ice Cream

## Tossed Side Salad

\$2.95

## Dressings

Balsamic Vinaigrette, Bleu Cheese, Caesar, French,  
Honey Mustard, Italian, Ranch, Sesame Vinaigrette,  
Thousand Island, Vidalia Onion

## Desserts

**\$4.75**

Blueberry Pie  
Triple Berry Burst  
Lemon Meringue Pie  
Caramel Pecan Flan  
Peanut Butter Smoothie Cake

*\*Consuming raw or undercooked meats, seafood, eggs, or poultry products may increase your risk of food borne illness*

## UPCOMING EVENTS

ESWP Golf Outing  
July 31, 2017

The Board Serves You  
June 27, 2017

Women's Roundtable Luncheon  
June 28, 2017