SOUP

Roasted Red Pepper Soup
or
Soup du Jour

SALADS

Tossed Garden Salad  Berry Salad
Caesar Salad        Cottage Cheese
Fresh Fruit Cup     Crudités Plate

Dressings: Italian, French, Ranch, Raspberry Vinaigrette,
           Blue Cheese, Thousand Island, Oil and Vinegar

ENTRÉE SALADS

Blackened Salmon Caesar Salad
Chicken Caesar Salad

add chicken, salmon or beef tenderloin on any salad

COLD SANDWICHES

Roast Turkey Breast       Baked Ham
Roast Beef                Chicken Salad

bread choices ~ white, wheat, or rye

HOT SANDWICHES

Classic BLT            Grilled Cheese
Grilled Ham and Cheese

bread choices ~ white, wheat, or rye
BURGERS

All-American Hamburger
Garden-Vegetable Burger
with your choice of lettuce, onion, tomato, pickle, american cheese, bacon

ENTRÉE

Salmon
charbroiled or sautéed

Boneless Chicken Breast
Charbroiled, buttermilk fried
or caribbean seasoned chicken
Fried Chicken Tenderloin

Petite Filet
Charbroiled or pan seared

Shrimp
charbroiled, scampi,
or corn meal fried

** Double entrée charge $9.00 **
VEGETABLES
Steamed Broccoli
French Green Beans
Collard Greens
Fresh Breaded Okra
Onion Rings

STARCHES
Baked Potato
Sweet Potato
Crinkle Cut French Fries
Waffle Fries
Mashed Potatoes
Potato Chips

DESSERT
Ice Cream
Vanilla
Chocolate
Strawberry
Mint Chocolate
Coffee
NSA Butter Pecan

Sorbet
Lemon
Raspberry

Chocolate Cake

All Catfish served is US Farm Raised.
Please ask your server for point of origin of other seafood.

To discuss any further dining services, please contact Tom Hadden in Dining Service Department at 205-347-0050.