### April 2019 Lunch and Dinner Menu

**Rast Dining Room Hours:**
- **Lunch - 11:00AM-2:00PM**
- **Dinner - 5:00PM-7:00PM**  ~ Take Out Orders Call 205-347-0028

<table>
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<th>Sunday</th>
<th>Monday</th>
<th>Tuesday</th>
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| 1. Salad: Pear Salad  
Entrée 1: Roast Pork, Pomme Frites, Green Bean Casserole  
Entrée 2: Meatloaf, Mash Potatoes, Peas & Mushrooms  
SOD: Black and Blue Burger | 2. Salad: Pear Salad  
Entrée 1: Roast Pork, Pomme Frites, Green Bean Casserole  
Entrée 2: Meatloaf, Mash Potatoes, Peas & Mushrooms  
SOD: Black and Blue Burger | 3. Southern Theme  
Salad: Fruit Compote  
Entrée 1: Cajun Catfish, Kielbasa, Cheese Grits, Green Peas  
Entrée 2: BBQ Chicken Wings, Yukon Gold Potatoes, Fried Squash  
Hummingbird Cake | 4. Salad: Ambrosia  
Entrée 1: Mushroom Pork Chops, Sweet Potato Casserole, Tomatoes and Okra  
Entrée 2: Turkey & Dressing, Mustard Greens  
SOD: Black and Blue Burger | 5. Salad: Ambrosia  
Entrée 1: Mushroom Pork Chops, Sweet Potato Casserole, Tomatoes and Okra  
Entrée 2: Turkey & Dressing, Mustard Greens  
SOD: Black and Blue Burger | 6. SATURDAY LUNCH OMELET BUFFET AND ALWAYS MENU  
SATURDAY NIGHT PIME RIB DINNER AND ALWAYS MENU |
Entrée 1: Yum Yum Shrimp, Pasta, Cabbage  
Entrée 2: Lamb Chops, Yellow Rice, Roasted Beets  
Entrée 1: Yum Yum Shrimp, Pasta, Cabbage  
Entrée 2: Lamb Chops, Yellow Rice, Roasted Beets  
SOD: Deluxe Grille Cheese | 10. Mexican Theme  
Salad: Jicama Slaw  
Entrée 1: Beef & Chicken Taco, Spanish Rice, Grilled Vegetables  
Entrée 2: Chicken Chimichangas, Spanish Rice, Grilled Vegetables  
Chocolate Flan | 11. Salad: Carrot Raisin Salad  
Entrée 1: Smothered Chicken, Fried Green Tomatoes  
Entrée 2: Pecan Crusted Catfish, Turnip Greens  
SOD: Deluxe Grille Cheese | 12. SPRING FLING EVENT |
Entrée 1: Beef Liver with Onions, Rice & Gravy, Fried Okra  
Entrée 2: Stuffed Pork Chops, Sweet Onion Casserole  
SOD: Chicken Po'Boy | 16. Salad: Watermelon Salad  
Entrée 1: Beef Liver with Onions, Rice & Gravy, Fried Okra  
Entrée 2: Stuffed Pork Chops, Sweet Onion Casserole  
SOD: Chicken Po'Boy | 17. Southern Theme  
Salad: Cornbread Salad  
Entrée 1: BBQ Ribs, Corn Fritters, Roasted Root Vegetables  
Entrée 2: Fried Chicken, Mashed Potatoes, Stewed Tomatoes  
Pecan Cobbler with Ice Cream | 18. Salad: Macaroni Pea Salad  
Entrée 1: Jerk Pork Chops, Hoppin’ John, Fried Plantains  
Entrée 2: Chicken Jambalaya, Southern Green Beans  
SOD: Chicken Po'Boy | 19. Salad: Macaroni Pea Salad  
Entrée 1: Jerk Pork Chops, Hoppin’ John, Fried Plantains  
Entrée 2: Chicken Jambalaya, Southern Green Beans  
SOD: Chicken Po'Boy | 20. SATURDAY LUNCH OMELET BUFFET AND ALWAYS MENU  
SATURDAY NIGHT PIME RIB DINNER AND ALWAYS MENU |
Entrée 1: Mahi Mahi with Corn Salsa, Grilled Zucchini  
Entrée 2: Hamburger Steak with Mushroom Sauce, Black Beans & Rice, Brussels Sprouts  
SOD: Montreal Steak Sdwh | 23. Salad: Chef Salad  
Entrée 1: Mahi Mahi with Corn Salsa, Grilled Zucchini  
Entrée 2: Hamburger Steak with Mushroom Sauce, Black Beans & Rice, Brussels Sprouts  
SOD: Montreal Steak Sdwh | 24. Mexican Theme  
Salad: Avocado Salad  
Entrée 1: Beef & Chicken Fajitas, Spanish Rice, Chuckwaggon Corn  
Entrée 2: Mexican Stuffed Peppers, Stewed Tomatoes, Sopapillas with Cinnamon Ice Cream | 25. Salad: Oriental Chicken Salad  
Entrée 1: Snapper with Tomato Concasse, Cauliflower Gratin  
Entrée 2: Beef Stroganoff, Asparagus  
SOD: Montreal Steak Sdwh | 26. Salad: Oriental Chicken Salad  
Entrée 1: Snapper with Tomato Concasse, Cauliflower Gratin  
Entrée 2: Beef Stroganoff, Asparagus  
SOD: Montreal Steak Sdwh | 27. SATURDAY LUNCH OMELET BUFFET AND ALWAYS MENU  
SATURDAY NIGHT STEAK AND SHRIMP DINNER AND ALWAYS MENU |
Entrée 1: Rosemary Pork Loin, Potato Medley, Fried Zucchini  
Entrée 2: Chicken Montery, Carrot Soufflé  
SOD: Club Sandwich | 30. Salad: Granny Smith Salad  
Entrée 1: Rosemary Pork Loin, Potato Medley, Fried Zucchini  
Entrée 2: Chicken Montery, Carrot Soufflé  
SOD: Club Sandwich | DID YOU KNOW?  
Jam is smashed-up fruit cooked with sugar, while jelly is only fruit juices cooked with sugar. | DID YOU KNOW?  
Arachibutyrophobia is the fear of getting peanut butter stuck to the roof of your mouth. | DID YOU KNOW?  
All Hass avocado trees trace their history back to a single mother tree that died in 2002 that was 75 years old. |