



LUNCH

Soup

FRENCH ONION SOUP

A rich beef stock soup prepared with caramelized onions and topped with melted Gruyere and Parmesan cheese

Entree 1

LOX BAGEL

Smooth cream cheese spread on an open-faced toasted bagel, topped with smoked salmon and thin red onion slices, garnished with capers and fresh dill

Entree 2

SAUSAGE PIEROGIE RUSKIE

Pan-fried potato and cheese pierogies with smoked sausages sauted in butter, served with caramelized onions, crispy bacon bits, tangy sour cream and green onions

Dessert

SALTED CARAMEL CAKE

Soft and airy vanilla cake, coated with salted caramel and topped with toasted, candied pecans



DINNER

Salad

MIXED GREENS

Baby romaine, frisee, arugula, kale, radicchio, chickpeas, and carrots, tossed in a light honey mustard dressing and topped with green onion and egg halves

Entree 1

SHRIMP FAJITAS

Shrimp marinated in a delicious blend of spices, served with warm tortillas, sauted bell peppers, pico de gallo, guacamole and sour cream

Entree 2

BEEF LIVER & BACON

Tender beef liver and pan-seared bacon slices with mushrooms and onions

Starch

CLASSIC MASHED POTATOES

A blend of yukon and russet potatoes mashed to perfection

Vegetables

STEAMED SPINACH

Lightly salted steamed spinach with lemon and garlic

PARSLIED CAULIFLOWER

Cauliflower sauted with parsley, fresh garlic and a dash of lemon juice

Dessert

BLUEBERRY LEMON LOAF

A splendidly moist lemon loaf complimented with hints of blueberry and coated with a zesty lemon glaze

