

# DINNER AT THE GABLES

## *Menu of the Week*

### SIDE SALADS

**Salad of the Week** Baby Spinach with Bacon, Blue Cheese, Red Onion and Tomato Vinaigrette

**Little Leaf Farms** Mixed Greens Cucumber, Grape Tomato and Carrot

**Caesar Salad** Romaine Lettuce Tossed with Caesar Dressing, Parmesan and Croutons

### FEATURED DAILY ENTRÉES

**Mon Pork Osso Bucco** Pork Shanks Braised with Red Wine, Garlic, Herbs, Tomato, Carrots and Celery served over Parmesan Polenta

**Tue Pan Seared Halibut** with Wild Rice and Asparagus

**Wed Home-Made Beef Stew** full of Potatoes, Carrots and Celery in a Thick, Rich Beef Broth served with Garlic Bread

**Thu Roast Chicken** Mashed Potato, Mushroom Gravy and Maple Roasted Acorn Squash

**Fri Fish & Chips**

**Sat Honey Glazed Ham** with Sweet Potato and Buttery Green Beans

**Sun Beef Tenderloin** with Bearnaise Sauce, Baked Potato and Broccoli

### OPTIONAL DINNER SELECTIONS

**Pasta of the Week** Manicotti with Marinara Sauce and Mozzarella Cheese

**Barbecue Ribs** with Starch of the Day and Vegetable

**BLT** Bacon, Lettuce, Vine Tomato and Mayo on Toasted Sourdough Bread

**Chicken Salad, Egg Salad or Tuna Salad Plate or Sandwich** with Lettuce and Tomato on White, Wheat or Rye

**Personal Pizza** Choice of Cheese, Pepperoni or Vegetable

### DESSERTS

**Featured Dessert** Cheesecake

*Dessert options will be listed on your order form*