



Good Morning!
Breakfast Service Begins Daily at 7:30 am

Fresh Eggs
Prepared any style

Eggs Benedict
Poached Egg and Country Ham, Grilled English Muffin, Hollandaise Sauce

Off the Griddle
Buttermilk Pancakes & Thick Cut French Toast

Biscuits and Gravy
One Fresh Baked Biscuit with Sausage Gravy

Village Muffin Sandwich
Fried Egg, Sage Sausage, and Cheddar Cheese on an English Muffin

Create a Classic Omelet
Select Three Fresh Ingredients:
Ham - Bacon - Sausage - Mushrooms - Tomato – Red Onion
Green Pepper – Fresh Spinach - Cheddar, Swiss, American, Provolone

Sides and Extras
Portland French Bakery Breads:
Honey Wheat – French White – Sourdough – Caraway Rye
Raisin – Healthy Grain – English Muffin

Fresh Hash Browns

Country Ham Steak - Sage Sausage Links and Patties

Applewood Smoked Bacon

Beverages
Oregon Stash Teas, 100% Arabica Bean Coffee
Darigold Dairy Milks, Assorted Juices, Hot Cocoa

Daily Featured Entrée

Week of March 26 through April 1, 2023

CATCH OF THE WEEK: Grilled Mahi-Mahi with Lemon Dill Butter & Steamed Potatoes

SUNDAY

ENTRÉE: Blackberry-Sage Roasted Pork Tenderloin & Garlic Fried Potatoes

VEGGIES: Steamed Carrots

SOUP: Vegetable Lentil **OR** Chef's Choice

MONDAY

ENTRÉE: Cheese Manicotti with Marinara Sauce & Garlic Bread

VEGGIES: Roasted Cauliflower

SOUP: Pesto Chicken **OR** Chef's Choice

TUESDAY

ENTRÉE: Chicken or Shrimp Caesar Salad

VEGGIES: Roasted Asparagus

SOUP: Beef Philly **OR** Chef's Choice

WEDNESDAY

ENTRÉE: Spring Meatloaf served with Parsley Mashed Potatoes

VEGGIES: Garlic Sauteed Spinach

SOUP: Vegetable Rice **OR** Chef's Choice

THURSDAY

ENTRÉE: Italian Sausage with Pepper & Onions over Parmesan Polenta

VEGGIES: Sauteed Kale & Mushroom

SOUP: Creamy Basil Tomato **OR** Chef's Choice

FRIDAY

ENTRÉE: White Wine Poached Salmon Served with Garden Rice

VEGGIES: Roasted Lemon Garlic Cabbage

SOUP: New England Clam Chowder **OR** Chef's Choice

SATURDAY

ENTRÉE: Tuna Noodle Casserole

VEGGIES: Steamed Carrots

SOUP: Pork & Bean **OR** Chef's Choice

Weekly Chef's Creations

March 26 - April 1

•BIG PLATES•

Chef's Weekly Catch

Grilled Mahi-Mahi with Lemon Dill Butter & Steamed Potatoes

Featured Entree

Ask your server for today's featured entree.

•THE SANDWICH SHOP•

~ Choose a Whole Sandwich, or a Half Sandwich with a Cup of Soup ~

BBQ Smoked Brisket Burger

Sliced Smoked Brisket, BBQ Sauce, Cheddar Cheese & Coleslaw on Corn Bread Bun, served with Fried Pickles.

Meat	Cheese	Bread
Turkey, Roast Beef, Ham, & Tuna Salad	Cheddar, American, Swiss, & Provolone	Sourdough, Rye, Wheat, & White

Ask your server about our NO Gluten Added Options*

•SWEET ENDINGS•

Ask your server for the desserts being offered.

Sugar-Free options are available upon request

Fresh Seasonal Fruit Plate

Ask Your Server for Today's Ice Cream Selections

Spring Menu

Salads

Vegan Cobb Salad *HH, V, NGA, DF*

Lettuce Topped with Steamed and Chilled Asparagus, Green Beans, Roasted Beets, Avocado, Cucumber, Tomato, Garbanzo Beans, and Sunflower Seeds with a Balsamic Vinaigrette.

Classic Garden Salad *HH, V, NGA, DF*

Crispy Greens, Tomatoes, Cucumbers, Carrots and Radishes and Your Choice of Dressing

Classics

From The Grill

Chef's Choice Steak, Grilled Chicken Breast, Hamburger, Hot Dog, or Bacon & Eggs with Choice of Side

Open-Faced Hot Roast Beef Sandwich

Served with Whipped Potatoes & Gravy and Buttered Green Beans

Sloppy Joe's Stuffed Baked Potato *NGA*

Small Plates

Chef's Seasonal Soup

Asparagus, Spinach & Feta Spring Quiche

Baha Fish Taco

Big Plates

Village Burrito Grande

Rice, Seasoned Ground Beef, Tomatoes and Cheese. Served with Sour Cream, Salsa and Black Beans

Shrimp Scampi

With Linguine and Fresh Steamed Asparagus

Maui Pineapple Chicken *HH*

Grilled Teriyaki Chicken Thighs Served with a Glazed Pineapple Spear, Sticky Rice and Fresh Steamed Spring Snap Peas

Create A Plate

Feel free to choose from any menu item and create your own custom plate.



Easter Lunch

April 9th, 2023

11:30 AM - 1:30 PM

GUEST TICKET \$18

STARTERS

Easter Ham & Cheddar Soup
Bacon & Egg Pasta Salad
Grilled Shrimp Avocado
Salad

MAIN COURSE

Rosemary & Garlic Roast Beef
Brown Sugar Mustard Glazed
Ham
Red Wine Roasted Leg of Lamb

SIDES

Creamy Scalloped Potatoes
Roasted Brussel Sprouts with
Bacon
Grilled Asparagus Medley
Honey Glazed Baby Carrots

DESSERT

Bourban Pecan Pie
Deep Fried Cherry Cheesecake
SF Lemon Blueberry
Cheesecake
SF Apple Strudel

