Sample Menu

Appetizers WILD RICE SOUP A cream soup with wild rice, herbs, celery, onion and carrots PASTA CAESAR SALAD Bow tie pasta marinated in a Caesar dressing POTATO SALAD Diced potatoes and vegetable in a southern style dressing MANHATTAN CLAM CHOWDER Made with tender sweet clams, diced potatoes in a tomato vegetable broth POTATO SOUP ALA DOROTHY You have all tried this soup! Well, Chef Dorothy is the one behind this wonderfully prepared comfort food COLE SLAW Shredded cabbage & carrots mixed with a sweet & sour mayonnaise Cucumbers and Onions Fresh slice cucumbers and onions in a tangy sauce **ENTREES** FRIED CATFISH Lightly breaded and fried **ROTISSERIE CHICKEN** Chicken seasoned and cooked slowly to preserve juiciness CHICKEN CORDON BLEU Lightly breaded chicken breast filled with ham and a blend of cheeses VEAL STEAK A breaded veal patty served with brown gravy CHICKEN POT PIE Tender chicken, vegetables, and gravy baked with a flaky pie crust SLOPPY JOE Ground beef cooked with onion & tomato served on a bun PRIME RIB Marinated overnight and slowly cooked to perfection **SIDES** FRENCH FRIED POTATOES Julienne potatoes fried to a golden brown MACARONI & CHEESE Macaroni pasta baked in a mild cheese sauce **BUTTERED SPINACH** Steamed and buttered BEETS WITH ORANGE SAUCE Sliced beets in a light orange glaze **BREADED MUSHROOMS** Kentucky mushrooms lightly coated and fried POTATO SALAD Diced potatoes and vegetable in a southern style dressing SCALLOPED POTATOES Sliced potatoes baked in a sauce made with milk and butter **BUTTERED LIMA BEANS** Tender baby limas PEAS & MUSHROOMS Spring peas and sliced mushrooms COOL RANCH POTATOES New potatoes tossed in ranch dressing and baked DESSERT **TAPIOCA PUDDING** Smooth beads of sweet starch in a light custard **RED VELVET CAKE** Buttermilk cake iced with cream cheese frosting **7UP CAKE** Buttery pound cake topped with a sugar glaze PINEAPPLE UPSIDE-DOWN CAKE Yellow cake baked with pineapple, maraschino cherries and brown sugar