



Sterling Dining Room Dinner



Salads

Grilled Peach Salad \$10 VV, GF
Field greens with grilled peaches, fresh summer berries, goat cheese, and white peach vinaigrette.

Add Chicken \$6 GF
Add Salmon \$12 GF
Add Herbed Tofu \$4 GF

Antipasto Salad \$16 GF
Romaine lettuce, cherry tomatoes, bell peppers, cucumbers, red onion, olives, pepperoncini peppers, fresh mozzarella, salami, pepperoni, capicola with Italian dressing.

Spinach Pear Salad \$11 GF
Baby spinach, poached pears, split cherry tomatoes, blue cheese crumbles, candied pecans, with a white balsamic vinaigrette.

Add Chicken \$6 GF
Add Herbed Tofu \$4 GF

Starters

Soup of the day
\$3.5 Cup or \$5 Bowl

Starter Green Salad \$4 VV, GF

Starter Caesar Salad \$4 GF

Fruit Plate \$4 VV, GF

Spanakopita with Tzatziki \$10

Caprese Salad \$10 V, GF

Fried Oysters with Lemon Dill Tartar Sauce \$10

Sandwiches

All sandwiches come with French fries

Classic Cheeseburger \$14

3rd pound wagyu beef patty, toasted brioche bun, mayo, lettuce, tomato, onion, pickle and your choice of cheese: Swiss, cheddar, pepper jack, provolone.

Black Bean Patty Available VV

Beyond Patty add \$2 VV, GF

Classic Tuna Melt \$15

Toasted wheat bread with melted cheddar and pan seared lemon caper dill tuna salad.

Hot Italian Sandwich \$16

Grilled genoa salami, capicola, and pepperoni on a toasted baguette with provolone, shredded lettuce, tomato, red onion, with oil and vinegar.



Bowls

Hamburger Steak \$12 GF
3rd pound wagyu beef patty served with a scoop of cottage cheese and a side of sliced tomatoes.

Black Bean Patty Available VV
Beyond Patty Add \$2 VV, GF

Egg Roll Bowl \$10 V
Fluffy basmati rice, sauteed cabbage, corn, shredded carrots, green onion, and stir-fried vegetables topped with fried wonton strips and sweet & sour sauce.

Add Ground Turkey \$6 GF
Add Soy Curls \$4 VV, GF

White Cheddar Mac & Cheese \$12 V
Whole wheat penne pasta tossed in a creamy sharp white cheddar cheese sauce.

Add Herb Grilled Chicken \$6 GF
Add Soy Curls \$4 VV, GF

V Vegetarian VV Vegan GF Gluten-free LS Low-sodium SF Sugar-free Please notify your server if you have any food allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Classic Entrees

You can mix or match any of the sides.



Beef

4oz Filet Mignon \$24 GF

Topped with red wine demi. Served with green beans and mashed potatoes.

Chicken Fried Steak \$15

Crispy breaded beef patty smothered in country white gravy served with mashed potatoes, and corn.



Vegetarian

Vegetarian Chicken Fried Chicken \$15 V

Crispy fried vegetarian patty smothered in country white gravy served with mashed potatoes, and candied carrots.



Poultry

Chicken Picatta \$15 GF

Grilled marinated chicken breast topped with a caper lemon dill cream sauce, and served with, and roasted root vegetables with potato, and green beans.

Pork

Balsamic Glazed Pork Chop \$15 GF

Basil pesto marinated pork chop grilled, topped with balsamic reduction, basil, served with baked potato, and candied carrots.



Fish

Japanese BBQ Salmon \$19 GF

Sesame seed pan seared Salmon served medium rare, topped with a Japanese barbeque sauce and served with basmati rice, and stir-fried vegetables.

Greek Style Grilled Mahi Mahi \$21 GF

Seasoned mahi mahi grilled to medium rare topped with fire roasted tomatoes, artichokes, Greek vinaigrette, and served with roasted potato & root vegetables, and roasted corn.

Sides

Baked Potato \$3 VV, GF

Mashed Potatoes \$3 V, GF

Fluffy Basmati Rice \$3 VV, GF

Roasted Root Vegetables with Potato \$3 VV, GF

Roasted Corn \$3 VV, GF

Green Beans \$3 VV, GF

Candied Carrots \$3 VV, GF

Stir-Fried Vegetables \$3 V, GF

Wilted Spinach \$3 GF, VV

Evening Highlights

Desserts

Dessert of the Day \$3

Please ask your server

Assorted Ice Cream \$3

Assorted Cookie \$3

V Vegetarian VV Vegan GF Gluten-free LS Low-sodium SF Sugar-free Please notify your server if you have any food allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.