



RODNEY ROGERS Executive Chef | PAUL YAMAS Food Service Director



LOBSTER BISQUE

Deeply flavorful velvety soup packed with tender chunks of lobster meat

TACO SOUP

Chili like soup with tomatoes, corn, beans and ground beef



Choose One

CAESAR SALAD

Romaine lettuce, parmesan cheese, croutons and house made Caesar dressing

CUCUMBER TOMATO SALAD

Cucumbers and tomatoes tossed in Italian dressing

TOMATO ASPIC

Creamy tomato gelatin with artichokes, black olives and Bloody Mary mix

FRESH FRUIT OF THE DAY

Honeydew

JELL-0

SUGAR FREE JELL-0



Choose One

COCONUT CAKE
STRAWBERRY CHEESE PIE



Entrees

Served with southern cornbread, Mexican cornbread, garlic to ast,

house baked white or wheat yeast roll

FRIED SHRIMP

BEEF LASAGNA

ROASTED TURKEY

VEGETABLE PLATE

Choose four sides

Sandwiches & Salads

CHICKEN TUNA EGG



Sides

YELLOW SQUASH AND ONIONS
STEAMED GREEN BEANS
ENGLISH PEAS

CORNBREAD DRESSING

WILD RICE

BAKED POTATOES