

60+ PASSENGERS

Fish & Chips **\$17.00**

One piece beer-battered Atlantic cod, fries, fresh lemon, tartar sauce

Spaghetti **\$14.00**

Choice of Alfredo sauce, tomato sauce, or meat sauce

Add baked mozzarella \$4.00

Grilled Chicken Breast **\$18.00**

Served with mashed potatoes, gravy, seasonal vegetables

Meat Loaf **\$16.00**

Choice of wild mushroom sauce, beef gravy or tomato sauce, mashed potatoes and seasonal vegetables

Seniors Lasagna **\$18.00**

Meat sauce or tomato sauce baked with mozzarella cheese

Seniors Chicken Lasagna **\$19.00**

Chicken, spinach, Alfredo sauce baked with mozzarella

Roast Beef & Cheddar Sandwich **\$14.00**

Lettuce, tomato, mayo, choice of salad or Caesar salad

Roasted Turkey & Swiss **\$14.00**

Lettuce, tomato, mayo, served with choice of salad or Caesar salad

BEVERAGES

Coffee/Tea **\$4.25**

Herbal Tea **\$4.25**

Hot Chocolate **\$4.50**

Soft Drinks **\$4.50**

Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea

Milkshakes **\$7.95**

Strawberry, Chocolate, Vanilla or Chocolate-Raspberry

Peach Slush Drink **\$4.95**

Fruit Juices **Sm \$4.75 Lg \$5.75**

Apple, orange, cranberry, tomato, Clamato

Milk **Sm \$4.25 Lg \$5.25**

Chocolate Milk **Sm \$4.25 Lg \$5.25**

VEGETARIAN

Veggie Quesadilla **\$15.00**

Flour tortilla, melted cheese, tomatoes, green onions, Mexican aioli, salsa, sour cream

Veggie Potato Skins **\$14.00**

Crispy potato shells, melted cheese, red and green peppers, garnished with sour cream and chipotle BBQ sauce

Sweet Potato Fries **\$11.50**

Crispy, fresh cut sweet potato fries served with savory Cajun aioli

Veggie Taco Salad **\$15.00**

Tossed greens with a lime ranch salsa dressing with roasted peppers, diced tomatoes, black olives and cheddar cheese

Veggie Stir-fry **\$20.00**

Stir-fried oriental vegetables with cilantro lime teriyaki sauce served over wild rice

Veggie Lasagna **\$22.00**

Alfredo sauce or tomato sauce

Spaghetti & Tomato sauce **\$19.00**

Fettuccini Alfredo **\$20.00**

Fettuccini Tuscany **\$20.00**

Basil, chilies, garlic, peppercorns, tomatoes in flamed brandy and simmered cream

GLUTEN-FREE

GF Potato Skins **\$13.00**

Crispy potato shells, melted cheese, red and green peppers, garnished with sour cream

GF Mexican Shrimp **\$18.50**

Sautéed shrimp in lemon-lime butter with corn salsa

GF Caesar Salad **\$14.00**

Romaine in our own creamy Caesar dressing

Add Grilled Chicken or Shrimp (4) \$7.00

Grilled Chicken Breast **\$21.00**

Served with mashed potatoes, seasonal vegetables

GF Salmon Filet **\$32.00**

Prepared with maple glaze or plain. Served with seasonal vegetables, potato and choice of salad or Caesar salad

Choose from any of our Steaks...

Our house-made au jus is thickened with modified cornstarch, and it is Gluten-free.

***Please inform your server if you have a food allergy. Our kitchen uses all types of ingredients; there is the possibility of cross-contamination.**

