



December 29th Thru January 4th 2026

SALADS	MAIN COURSE
<p>Winter Cobb Salad Mixed greens topped with roasted Fuji apples, cranberries, egg, bacon, and goat cheese</p> <p>Pear & Bleu Cheese Salad Spinach, smoked bleu cheese, pears, walnuts and chicken</p> <p>Chicken Caesar Salad Romaine lettuce tossed with Caesar dressing and topped with grilled chicken</p> <p>Fruit & Cottage Cheese Plate A combination of fresh seasonal fruit and cottage cheese served with a bran muffin</p>	<p>Baked Cod Topped with lemon dill butter</p> <p>Maple Miso Chicken Thighs Baked chicken thighs basted with maple miso glaze</p> <p>Shrimp Creole A spicy dish of shrimp cooked in a rich tomato sauce and served on a bed of rice</p> <p>Chicken Cordon Bleu A breaded chicken breast stuffed with ham and cheese topped with a light cream sauce</p> <p>Homemade Meatloaf Served with your choice of sides</p> <p>Grilled Chicken Breast Served with your choice of sides</p>
SANDWICHES & BURGERS	SIDES
<p>Gold Canyon Burger Your choice of cheddar, Swiss, or American cheese</p> <p>Impossible Burger Gluten Free vegan patty topped with your choice of cheese</p> <p>All Beef Hot Dog 1/4 pound hot dog on a bun with your choice of sides</p> <p>Tuna Melt Wheat bread, grilled tuna salad and cheese</p> <p>Chicken Quesadilla Flour tortilla topped with cheese, chicken, peppers, and onions</p>	<p>Ala Carte Sides \$1.50</p> <p>French Fries</p> <p>Sweet Potato Fries</p> <p>Macaroni Salad</p> <p>Potato Chips</p> <p>Fruit Salad</p> <p>Cottage Cheese</p> <p>Applesauce</p> <p>Soup of the Day</p> <p>Dessert of the Day</p>