




Our attentive wait staff serves three meals daily in our stunning Island Bistro, where Chef Joseph can modify menu choices to fit your lifestyle needs

Monday


Island Bistro Breakfast
-Lunch-

Chef's Choice: *tomato soup, grilled turkey & swiss on health nut bread, potato salad & dessert cart*

Sandwich Board: freshly sliced cold cuts, egg, seafood, chicken or tuna salads. Grilled cheese garnished with bacon, caramelized onion, mushroom & tomato

-Dinner-

Dinner By Land: veal with peppers & onions, roasted new red potatoes, roasted squash medley

Dinner By Sea: baked red snapper

Dessert: strawberry cake

Tuesday


Island Bistro Breakfast
-Lunch-

Chef's Choice: *onion soup, grilled chicken over Mesclun salad with strawberries & vanilla pudding*

Sandwich Board: freshly sliced cold cuts, egg, seafood, chicken or tuna salads. Grilled cheese garnished with bacon, caramelized onion, mushroom & tomato

-Dinner-

Dinner By Land: glazed pork tenderloin, baked yams, French cut green beans

Dinner By Sea: baked basa filet

Dessert: chocolate cherry cake

Wednesday


Island Bistro Breakfast
-Lunch-

Chef's Choice: *hearty vegetable soup, Philly cheese steak, French fries & fresh fruit cup*

Sandwich Board: freshly sliced cold cuts, egg, seafood, chicken or tuna salads. Grilled cheese garnished with bacon, caramelized onion, mushroom & tomato

-Dinner-

Dinner By Land: chicken marsala, barley pilaf, spinach with garlic & oil

Dinner By Sea: baked flounder filet

Dessert: Louisiana crunch cake

Thursday


Island Bistro Breakfast
-Lunch-

Chef's Choice: *butternut squash & lentil soup, beet salad & apple cobbler*

Sandwich Board: freshly sliced cold cuts, egg, seafood, chicken or tuna salads. Grilled cheese garnished with bacon, caramelized onion, mushroom & tomato

-Dinner-

Dinner By Land: beef burgundy, duchess potatoes, glazed baby carrots

Dinner By Sea: baked tilapia

Dessert: party cake

Menu is for the week of Monday November 5, 2018 thru Sunday November 11, 2018



Friday



Island Bistro Breakfast

-Lunch-

Chef's Choice: mushroom barley soup, pierogis with onions & sour cream, 3 bean salad & dessert cart

Sandwich Board: freshly sliced cold cuts, egg, seafood, chicken or tuna salads. Grilled cheese garnished with bacon, caramelized onion, mushroom & tomato

-Dinner-

Chef's Choice: shrimp scampi, parmesan noodles, asparagus

Alternate: kielbasa bangers

Dessert: French crumb cake

Saturday



Island Bistro Breakfast

-Lunch-

Chef's Choice: navy bean soup, shredded BBQ beef on roll, sweet potato fries & watermelon

Sandwich Board: freshly sliced cold cuts, egg, seafood, chicken or tuna salads. Grilled cheese garnished with bacon, caramelized onion, mushroom & tomato

-Dinner-

Dinner By Land: baked ¼ chicken, rice pilaf, broccoli

Dinner By Sea: grilled swordfish

Dessert: marble cheese cake

Sunday



Island Bistro Breakfast

-Lunch-

Chef's Choice: chicken noodle soup, California tuna salad platter with cole slaw & ice cream

Sandwich Board: freshly sliced cold cuts, egg, seafood, chicken or tuna salads. Grilled cheese garnished with bacon, caramelized onion, mushroom & tomato

-Dinner-

Special Dinner: spaghetti & meatballs, garlic bread

Dinner By Sea: baked haddock

Dessert: assorted pies



Island Bistro Breakfast

Served Daily

Assorted juices & a selection of regular or decaffeinated coffee & teas



Starters

freshly baked breads, seasonal fruits, select breakfast meats, and assorted yogurts with hot and cold cereals



Made To Order

allow our chef to customize a breakfast to fit your tastes. Tailor an omelet, French toast, breakfast sandwich, pancakes, waffle, eggs any



style- your options are endless!