



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



-Lunch-

Chef's Choice: *tomato & rice soup, grilled turkey and cheese on marble rye & 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 marinara with peppers and onions, rice & black beans, roasted squash medley

Dinner By Sea: baked tilapia

Dessert: marble choc chip cake

Tuesday



-Lunch-

Chef's Choice: *beef vegetable soup, breaded chicken over mesclun salad & strawberry mousse*

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: stuffed pork loin, roasted potatoes, mixed vegetable

Dinner By Sea: grilled tuna steak

Dessert: cheese danish

Wednesday



-Lunch-

Chef's Choice: *heartly vegetable soup, hamburgers, 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 piccata, barley pilaf, buttered peas

Dinner By Sea: baked basa filet

Dessert: chocolate loaf cake

Thursday



-Lunch-

Chef's Choice: *navy bean soup, broccoli & cheese quiche, beet 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: chicken piccata, barley pilaf, buttered peas

Dinner By Sea: baked flounder filet

Dessert: cranberry orange loaf cake

Menu is for the week of Monday December 3, 2018 thru Sunday December 9, 2018



Friday



Island Bistro Breakfast

-Lunch-

Chef's Choice: *minestrone soup, cheese blinzes, baked sliced apples & 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: honey glazed salmon, au gratin potatoes, roasted asparagus

Alternate: liver and onions

Dessert: banana cream pie

Saturday



Island Bistro Breakfast

-Lunch-

Chef's Choice: *seafood clam chowder, grilled ruben on rye, cole slaw & tapioca 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: chicken corson bleu, mashed sweet potatoes, broccoli

Dinner By Sea: marinated grilled swordfish

Dessert: chocolate cheese cake

Sunday



Island Bistro Breakfast

-Lunch-

Chef's Choice: *turkey noodle soup, egg salad on mini Kaiser roll, potato salad & 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: *stuffed shells, Italian sausage, garlic bread*

Dinner By Sea: *baked cod filet*

Dessert: mince pie



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!