




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 and rice soup, grilled turkey & cheese on oatmeal 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 & onion, rissole potatoes, green beans

Dinner By Sea: baked salmon filet

Dessert: party cake

Tuesday


Island Bistro Breakfast
-Lunch-

Chef's Choice: *country lentil 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: glazed pork tenderloin, rice pilaf, roasted squash medley

Dinner By Sea: grilled swordfish

Dessert: chocolate chip loaf cake

Wednesday


Island Bistro Breakfast
-Lunch-

Chef's Choice: *heartly vegetable soup, turkey burger, 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, buttered egg noodles, baby carrots

Dinner By Sea: baked catfish

Dessert: lemon loaf cake

Thursday


Island Bistro Breakfast
-Lunch-

Chef's Choice: *butternut squash & apple soup, broccoli & cheese quiche, chic pea salad & chocolate chip cookies*

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 stew, biscuits

Dinner By Sea: baked red snapper

Dessert: cinnamon apple swirl cake

Menu is for the week of Monday March 11, 2019 thru Sunday March 17, 2019



Friday



Island Bistro Breakfast

-Lunch-

Chef's Choice: *potato leek soup*, Irish grilled cheese, Irish 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-

Chef's Choice: Irish fish chowder with Irish soda bread

Alternate: Irish bangers

Dessert: Irish mist brownies

Saturday



Island Bistro Breakfast

-Lunch-

Chef's Choice: *mushroom barley soup*, chicken Caesar salad on mini Kaiser roll, macaroni salad & butterscotch 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: spaghetti & meatballs, Italian bread

Dinner By Sea: baked tilapia

Dessert: cheese cake

Sunday



Island Bistro Breakfast

-Lunch-

Chef's Choice: *chicken noodle soup*, battered cod, 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: *corn beef & cabbage, parsley potatoes*

Dinner By Sea: *baked flounder Filet, Italian mixed vegetables*

Dessert: cherry 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!