



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 Florentine soup*, Monte Cristo on white bread, macaroni 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, Yukon roasted potatoes, cheesy broccoli & cauliflower

Dinner By Sea: homestyle haddock

Dessert: chocolate iced cake

Tuesday



-Lunch-

Chef's Choice: *country lentil soup*, grilled chicken over salad & chocolate 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: apple stuffed pork, rice pilaf, roasted squash medley

Dinner By Sea: baked cod filet

Dessert: party cake

Wednesday



-Lunch-

Chef's Choice: *hearty 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-

Chef's Choice: roasted turkey, baked yams, sweet corn

Dinner By Sea: baked basa

Dessert: butter French crumb cake

Thursday



-Lunch-

Chef's Choice: *cream of mushroom soup*, ham and swiss omelet, chic pea salad & baked apricots

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 with biscuits

Dinner By Sea: baked salmon

Dessert: ricotta crumb pie

Menu is for the week of Monday May 13, 2019 thru Sunday May 19, 2019



Friday



Island Bistro Breakfast

-Lunch-

Chef's Choice: *butternut squash & sweet potato soup, cheese blintzes, baked apple slices & 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 creole, rice & beans, roasted asparagus

Alternate: liver & onions

Dessert: assorted danishes

Saturday



Island Bistro Breakfast

-Lunch-

Chef's Choice: *Manhattan clam chowder, roast beef melt on rye bread, artichoke salad & 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: ¼ baked chicken, roasted potatoes, broccoli

Dinner By Sea: grilled tuna steak

Dessert: chocolate chip cake

Sunday



Island Bistro Breakfast

-Lunch-

Chef's Choice: *chicken noodle soup, battered cod, tarter sauce, cole slaw & orange blossom sherbet*

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

-Dinner-

Special Dinner: *ravioli, Italian sausage, garlic bread*

Dinner By Sea: *baked flounder filet*

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!