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Spring 5-6-2013

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Cuban Pork Quesadilla

Roasted pork tenderloin, shaved ham, dill pickles, Swiss cheese and Dijon mustard in a flour tortilla, served with a cup of our featured soup

\$9

Chicken Waldorf alad

Diced chicken, celery, green apples, red grapes and walnuts tossed with a creamy lemon dressing served in a Boston lettuce

cup

\$9

Poached Halibut

Ginger lemon grass broth with shitake mushrooms, sweet red peppers and jasmine rice

\$12

Goat Cheese Ravioli

Asparagus, sweet peas, garlic, sundried tomatoes, white wine, olive oil and fresh herbs topped with shredded asiago

add grilled chicken \$2.75 add grilled shrimp \$3.75

Specials for the week of May 13th, 2013





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