



Sugarhouse Dining

Monday, June 10, 2019

Soup of the Day

Split Pea and Ham

Chef's Choice

Salad

Tortellini Spinach

Entrees

1. Maple, Cranberry Walnut Turkey Salad Plate

Served over greens with fresh tomatoes, cucumbers and fresh fruit

2. Vegetable Lasagna

Layers of fresh vegetables, lasagna noodles, ricotta cheese, mozzarella cheese and a creamy garlic parmesan sauce

Assorted Desserts





Sugarhouse Dining

Tuesday, June 11, 2019

Soup of the Day

Marsala Chicken

Chef's Choice

Salad

BLT Bacon, Lettuce and Tomato

Entrees

1. White Wine Lemon Pepper Chicken Breast

Served with potato and vegetables

2. Lobster Mac and Cheese

Maine lobster pieces with our house made mac and cheese

Assorted Desserts





Sugarhouse Dining

Wednesday, June 12, 2019

Soup of the Day

Garlicky Spring Vegetable

Chef's Choice

Salad

Garden

Entrees

1. Broiled Haddock Pistou

Today's catch broiled with herb paste and butter

Served with a vegetable

2. Chicken Provencal

Boneless thighs braised with aromatic vegetables, tomatoes, and wine

Served with rice

Assorted Desserts



© Tracey Gurley



Sugarhouse Dining

Thursday, June 13, 2019

Soup of the day

Tomato Garden

Chef's Choice

Salad

Waldorf

Entrees

1. Seafood Salad Plate

A medley of shrimp, scallops, and fish minced with celery and herbs
Served with tomato and avocado

2. Griddled Ham and Swiss Melt

Smoked ham and Swiss on Texas toast
Served with pomme frites

Assorted Desserts



© Macey Gurley



Sugarhouse Dining

Friday, June 14, 2019

Soup of the Day

Salmon Chowder

Chef's Choice

Salad

Greek

Entrees

1. Penne Alla Vodka

Italian sausage and penne pasta tossed together in a zesty marinara sauce spiked with vodka

2. Herbed Fish Cakes

Sautéed to a golden brown with house tartar sauce and vegetable

Assorted Desserts



© Tracey Gurley



Sugarhouse Dining

Saturday, June 15, 2019

Soup of the Day

Corn Chowder

Chef's Choice

Salad

Mixed Greens with house made Lemon Thyme Dressing

Entrees

1. Asian Beef and Broccoli Stir Fry

Tender beef and vegetables with delicate Asian flavors

Served with jasmine rice

2. Baked Stuffed Shrimp

With scallop stuffing

Served over mashed potatoes and vegetable

Assorted Desserts



© Tracey Gentry



Sunday Brunch

Sunday, June 16, 2019

Soup of the Day

Beef Vegetable

Oatmeal of the Day

Beginnings

Fresh Melon with Lime

Entrees

1. Eggs Benedict

The classic with poached eggs, Canadian bacon, and English muffin topped with hollandaise sauce

2. Veal Saltimbocca

Tender veal rolled with prosciutto and fresh sage braised in white wine

3. Eggs Any Style

Served with bacon and toast

Assorted Desserts



© Tracey Gerbig