



# Sugarhouse Dining

Monday, August 12, 2019

## Soup of the Day

**Thai Shrimp with Coconut Milk**

Chef's Choice

## Salad

**Iceberg**

**House made Green Goddess Dressing**

## Entrees

### **1. Traditional Meat Lasagna**

Layered with meat sauce, noodles, and three cheeses

### **2. Sole Francaise**

Egg dipped and sautéed with lemon, parsley, and white wine

Served with potato and vegetable

## Assorted Desserts





# Sugarhouse Dining

Tuesday, August 13, 2019

## Soup of the Day

**Black Bean and Rice**

Chef's Choice

## Salad

**Cucumber, Dill and Sour Cream**

## Entrees

### **1. Grilled Ham**

Served with house made macaroni & cheese and scalloped tomatoes

### **2. Parmesan and Fresh Herb Baked Scrod**

Scrod topped with parmesan bread crumb topping and baked with lemon butter

Served with potato and vegetable

## Assorted Desserts





# Sugarhouse Dining

Wednesday, August 14, 2019

## Soup of the Day

**Seafood Chowder**

Chef's Choice

## Salad

**Bacon, Lettuce, tomato**

## Entrees

### **1. Balsamic Chicken Breast**

Sautéed chicken breast, topped with a balsamic reduction  
Served with potato and vegetable

### **2. Pulled Lamb Shanks**

Lamb shanks simmered in a sauce of tomatoes, onions, carrots  
and celery  
Served with potato and vegetable

## Assorted Desserts





# Lobster Bake

Thursday, August 15, 2019

## Starters

**Fresh Steamers with drawn Butter**

## Entrees

**1. Fresh Maine Boiled Lobster**

**2. Barbequed Chicken**

## Sides

**Fresh Corn on the Cob  
&  
Yukon Gold Potato Salad**

## Dessert

**Red, White, and Blue Cake**





# Sugarhouse Dining

Friday, August 16, 2019

## Soup of the Day

**Chilled Green Pea with Mint**

Chef's Choice

## Salad

**Mixed Greens**

**House made Russian Dressing**

## Entrees

### **1. Roasted Pork Loin**

With grilled peaches and onions

Served with mashed potato and vegetable

### **2. Fried Oysters**

Served with French fries, remoulade sauce and fresh fruit

## Assorted Desserts





# Sugarhouse Dining

Saturday, August 17, 2019

## Soup of the Day

**Tex Mex Corn Chowder**

Chef's Choice

## Salad

**Mixed Greens, Apples, Cranberries, Bleu Cheese, Ham,  
and Red Onion**

## Entrees

### **1. Golden Fried Scallops**

Served with French Fries and Coleslaw

### **2. Honey Mustard Kielbasa**

Kielbasa simmered in a sweet and tangy honey mustard sauce with  
sautéed onions

Served with rice and vegetable

## Assorted Desserts





# Sunday Brunch

Sunday, August 18, 2019

## Soup of the Day

**Beef Barley**

*Oatmeal of the Day*

## Beginnings

**Peach Melba Smoothie**

## Entrees

**1. Egg Baked with Italian Sausage**

Cheesy grits topped with an egg, Italian sausage and provolone cheese

**2. Baked Haddock with Citrus Butter**

Served with rice pilaf and vegetable

**3. Eggs Any Style (except benedict)**

Served with sausage and toast

## Assorted Desserts

