

Dinner menu

All meals are served with a fresh salad with a red wine vinaigrette and dessert

Beverages: unsweetened iced tea, water or lemonade

May/June

Chicken cordon bleu: Tavern ham and Swiss cheese stuffed chicken breast topped with hollandaise sauce

Slow cooked roast beef: slow cooked roast beef topped with a Guinness Stout gravy

Vegetable: green bean almandine

Buttery garlic mashed potatoes

Dessert: Philadelphia style cheese cake with your choice of blueberries or cherries

July/August

Chicken divan: broccoli and cheddar stuffed chicken breast topped with a Wisconsin cheese sauce

Baby back ribs: ½ rack of apple wood smoked baby back ribs topped with a bourbon barbeque sauce

Vegetable: grilled corn on the cob

Creamy homemade macaroni and cheese

Dessert: Philadelphia style cheese cake with your choice of blueberries or cherries

September/October

Stuffed pork loin: bratwurst and sauerkraut stuffed pork loin topped with a maple bacon glaze

Stuffed chicken: cornbread and bratwurst stuffed chicken breast topped with a white Alabama barbeque sauce

Vegetable: German green beans

Potato hash with bacon peppers and onions

Dessert: pumpkin cheese cake