

Dinner at The Courtyard

Salads & Soups

WILLOW BROOK HOUSE SALAD 1.75 small 4.00 large
Fresh, crisp greens, sweet grape tomatoes, shredded carrots, chopped egg, bacon, shredded cheese, red onion and homemade croutons. Then add one or more of the proteins listed below for a whole different dimension:

<i>signature marinated grilled chicken</i> \$6.00	<i>grilled, sliced sirloin steak</i> \$7.00
<i>house-made albacore tuna salad</i> \$6.00	<i>grilled, skewered shrimp</i> \$8.00
<i>hand-dipped marinated chicken tenders</i> \$6.00	<i>grilled salmon fillet</i> \$8.00

CHEF'S SALAD 6.00
Fresh, crisp greens topped with julienne of roasted turkey and ham, cheddar cheese, eggs, bacon, sweet grape tomatoes, black olives and homemade croutons

TURKEY PECAN SALAD PLATE 6.00
A scoop of our own turkey salad recipe that includes red seedless grapes and toasted pecans on a bed of lettuce accompanied by fresh fruit & banana nut bread

SALAD PLATE CREATION 6.00
Create your own salad plate, choosing two of the following: fruit salad, tuna salad, Waldorf salad, turkey pecan salad, or egg salad, and a slice of banana nut bread

SALAD DRESSING CHOICES: *Bleu cheese, Italian, ranch, fat-free raspberry vinaigrette, fat-free ranch, poppyseed, French, balsamatic vinaigrette, and mango chardonnay*

SIDES: *cole slaw, cottage cheese, applesauce, fresh fruit or Waldorf salad* 1.50

HOUSE TOMATO SOUP 1.50 cup 2.50 bowl
SOUP DU JOUR 1.50 cup 2.50 bowl

BEVERAGES: 1.00
Iced tea, lemonade, orange juice, apple juice, prune juice, cranberry juice, Coke, Diet Coke, 7-Up, coffee (regular or decaffeinated)

Chef's Creation

PORTABELLO RAVIOLI *with a sundried tomato pesto cream sauce, topped with asiago cheese and served with a small house salad* 9.00

*We strive to honor all special requests, and cooking methods can be altered to meet specified dietary needs; please ask your server. We cook with olive oil and fry in 50% peanut oil and 50% vegetable oil.
 ♥ = low fat and low salt.*

**Remember, eating raw or undercooked beef may increase your health risk.
 Groups of eight or more will be on one ticket. Please - no tipping.*

Dinner Selections

All entrees below are served with your choice of: Chef's upscale mashers and gravy, baked potato or seasonal risotto and your choice of: glazed baby carrots, green beans with bacon, or Chef's Vegetable.

COUNTRY-STYLE MEATLOAF <i>Always homemade, seasoned and oven-roasted to perfection.</i>	7.00 small 8.00 large
COURTYARD PORK LOIN <i>Center-cut medallions of pork, lightly seasoned and dusted with bread crumbs, sauteed until golden brown and served with a dijon bordelaise.</i>	7.50 one 9.00 two
♥ MARYLAND CRAB CAKES <i>House made crab cakes with a tri-citrus remoulade.</i>	8.00 one 10.00 two
COCONUT-FRIED SHRIMP <i>Jumbo shrimp hand-breaded with tempura batter; rolled in coconut and fried golden brown. Served with apricot dipping sauce.</i>	9.50
♥ BROILED HADDOCK FILLET <i>Mild, flaky whitefish, topped with seasoned bread crumbs and broiled to golden brown. Served with fresh lemon.</i>	8.50
SEAFOOD SAMPLER <i>Can't decide? Try all three! All our seafood favorites: crabcakes, coconut-fried shrimp and broiled haddock served upon a platter.</i>	10.00
<h2>From the Grill</h2>	
GROUND SIRLOIN STEAK <i>8 ounces seasoned and grilled to perfection, accompanied with sauteed mushrooms and onions.</i>	8.50
NEW YORK STRIP STEAK <i>8 ounces of fresh-cut Black Angus, seasoned and grilled to your preference.</i>	12.00
FRESH CATCH OF THE DAY <i>Ask your server for today's selection and preparation.</i>	market price
BACON-WRAPPED PORK FILET <i>Center-cut pork tenderloin wrapped in bacon with an apple peppercorn glaze.</i>	7.50 one 10.00 two
SHRIMP SKEWERS <i>Two skewers of 5 large shrimp grilled with citrus butter as your meal, or, one as a side or complement.</i>	4.00 one 9.00 two
♥ HERB CHICKEN BREAST <i>4 ounces of skinless and boneless chicken breast, lightly marinated in fresh herbs and olive oil, then grilled to perfection. Plain is also available.</i>	7.00 one 9.00 two
♥ NORTH ATLANTIC SALMON FILLET <i>Grilled 6-ounce salmon fillet with a citrus butter sauce served on the side.</i>	8.50