

Dinner Selections

All items are offered during dinner service only.

All entrees below are served with your choice of two sides.

Fresh-baked bread is available upon request.

- Courtyard-Style Meatloaf** *Handcrafted in house, oven-roasted, thick sliced served with house-made gravy* **one** \$7.50
two \$9.50
- ♥ **Icelandic Cod Fillet** *Mild, flaky whitefish, topped with seasonal breadcrumbs, broiled to golden brown, served with a fresh lemon and house-made tartar sauce* **one** \$7.50
two \$9.50
- Calves Liver and Onions** *Seasoned and sautéed to perfection, smothered in onions, Additional Toppings: Top with gravy and/or bacon (additional \$0.50)* **one** \$7.50
two \$9.50
- Coconut-Fried Shrimp** *Jumbo shrimp hand-breaded with tempura butter, rolled in coconut and fried golden brown, served with a fresh lemon and apricot sauce* **petite** \$9.00
regular \$11.00
- Ground Sirloin Steak** *Handcrafted and seared to order, topped with sautéed mushrooms and onions* **petite** \$7.50
regular \$9.50
- ♥ **Herb Chicken Breast** *Boneless skinless chicken breast, lightly marinated in fresh herbs and olive oil, then grilled to perfection - plain is also available* **one** \$7.50
two \$9.50

Chefs Creation *Seasonal land and sea creations. Ask your server for todays preparation.*

The following items are finished with a compound butter of your choice.

To add a compound butter to an entrée not listed below, it will be an additional \$0.50.

- Pork Chop** *Grilled 6-ounce bone-in pork chop, perfectly seasoned, topped with your choice of compound butter* **regular only** \$9.00
- ♥ **North Atlantic Salmon Fillet** *Fresh skinless 6 -ounce salmon fillet, grilled and finished with your choice of compound butter* **regular only** \$10.00
- Strip Steak** *Fresh hand-cut 6-ounce strip steak, grilled to your liking, topped with your choice of compound butter Additional Options: Make it Surf & Turf (additional \$2.00)* **regular only** \$11.00
- Sautéed Shrimp** *Jumbo shrimp, expertly cooked in your choice of house-made compound butter, served with a fresh lemon* **petite** \$9.00
regular \$11.00

House-made Compound Butters

Honey Orange, Savory Mushroom, Caramelized Onion Balsamic, Garlic Herb, Seasonal Flavor

Sides: ♥ Cole Slaw, Cottage Cheese, ♥ Applesauce, ♥ Fresh Fruit, Waldorf Salad, ♥ Fruited Jello, ♥ Peaches, Courtyard Style French Fries, Potato Chips, Mashed Potatoes and Gravy, ♥ Baked Potato, ♥ Sweet Potato, Chefs Potato, ♥ Brown Rice, Spinach, Parsley Buttered Carrots, Corn, Green Beans with Bacon, Chefs Vegetable, Seasonal Special Side, Tomato Soup, Soup of the Day, House Salad, Mandarin Orange Salad, Special Salad
♥ Vegetables available upon request



Salads, Soups and Sides

All items are offered during all meals unless otherwise specified.

Willow Brook House Salad *Fresh, crisp greens, sweet grape tomatoes, chopped egg, bacon, shredded cheese, red onion, and homemade croutons* **petite** \$3.00
remove bacon & cheese **regular** \$4.50

Add one or more of the proteins listed below for a totally different dimension:

Hand-dipped marinated chicken tenders	\$7.00	House-made albacore tuna salad	\$6.50
Signature marinated grilled chicken	\$7.00	Sautéed shrimp	\$8.50
Grilled salmon fillet	\$8.50		

Mandarin Orange Salad *Tender, crisp greens topped with minced celery and carrots, candied almonds, mandarin orange segments & sweet orange vinaigrette* **petite** \$3.00
regular \$4.50

Chef's Salad *Fresh, crisp greens topped with julienne of roasted turkey and ham, cheddar cheese, eggs, bacon, sweet grape tomatoes, red onion and homemade croutons* \$6.50

Turkey Pecan Salad Plate *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 and banana nut bread* \$6.50

Salad Plate Creation *Create your own salad plate, choose two of the following: tuna, chicken, egg or turkey pecan salad, accompanied by a slice of banana nut bread and fresh fruit* \$6.50

Salad dressing choices: *Bleu Cheese, Italian, Ranch, Fat-Free Raspberry Vinaigrette, Fat-Free Ranch, French, Poppy Seed, Honey Mustard, Thousand Island, Oil & Vinegar, Balsamic Vinaigrette, Mango Chardonnay*

Sides: \$1.50

All Meals: *Cole Slaw, Cottage Cheese, Applesauce, Fresh Fruit, Waldorf Salad, Fruited Jello, Peaches, Potato Chips, Courtyard Style French Fries, Mashed Potatoes and Gravy, Spinach, Corn*

Dinner Only: *Parsley Buttered Carrots, Green Beans with Bacon, Chefs Vegetable, Chefs Potato, Baked Potato, Sweet Potato, Brown Rice, Seasonal Special Side, Vegetables available upon request*

Soups: *House Cream of Tomato Soup and Soup of the Day* **cup** \$1.75/**bowl** \$3.25

Beverages: *Fresh-Brewed Iced Tea, Raspberry Tea, Lemonade, Coke, Diet Coke, Sprite, Milk, Orange Juice, Apple Juice, Grape Juice, V-8, Cranberry Juice, Coffee, Hot Tea, Hot Chocolate* \$1.00

We strive to honor all special requests. Cooking methods can be altered to meet specified dietary needs. We cook with olive oil & fry in 100% vegetable oil. Remember, eating raw/undercooked beef may increase your health risk.

Heart Healthy = per American Heart Association Guidelines of 1,500 milligrams of sodium a day,

All heart healthy entrees are low fat and contain 400-600 mg of sodium.

Groups of eight or more will be on one ticket. Please, no tipping. Non-resident guests add a 20% surcharge and tax.