

# Dinner Selections

All items are offered during dinner service only.

Most 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 finished 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 (add \$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
- ✓ **Pasta Bowl** Tri-colored cheese tortellini sautéed with spinach, mushroom and garlic in a tomato cream sauce, served with house-made garlic bread and choice of a salad **petite** \$7.50  
**regular** \$9.50  
**Add a Protein :** ♥ Chicken (add \$2.00), ♥ Salmon (add \$4.00), ♥ Shrimp (add \$4.00)
- Fish Tacos** Two grilled flour tortillas, filled with lightly breaded fried cod, cilantro cabbage slaw and a smoky citrus aioli, accompanied by pico de gallo **regular only** \$9.00
- Chefs Creation** Seasonal land and sea creations. Ask your server for todays preparation.

## — Off The Grill —

- ♥ **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
- ♥ **Grilled Skewered Shrimp** Lightly marinated in fresh herbs and olive oil, then grilled to perfection - plain is also available -Need help removing skewers, let your server know **one** \$8.00  
**two** \$10.00
- Pork Chop** Brown sugar brined 8-ounce bone-in pork chop, grilled and finished with Cherry BBQ Sauce - Recommend pairing with smothered gravy fries **regular only** \$9.00
- ♥ **North Atlantic Salmon Fillet** Fresh skinless 6 -ounce salmon fillet, grilled and finished with a ginger soy glaze - plain is also available **regular only** \$10.00
- Strip Steak** Fresh hand-cut 8-ounce strip steak, grilled to your liking, served with house-made steak sauce **regular only** \$11.00

**Sides:** ♥ Cole Slaw, Cottage Cheese, ♥ Applesauce, ♥ Peaches, ♥ Fresh Fruit, Waldorf Salad, ♥ Fruited Jello, Potato Chips, French Fries, Sweet Potato Fries, Smothered Gravy Fries, ♥ Baked Potato, ♥ Sweet Potato, Mashed Potatoes and Gravy, Chef's Potato, ♥ Brown Rice, Spinach, Carrots, Corn, Green Beans with Bacon, Chefs Vegetable, Tomato Soup, Soup of the Day, House Salad, Mandarin Orange Salad, Special Salad  
♥ HH 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** \$5.00

Add one of the proteins listed below to a regular size salad for a totally different dimension:

Fried chicken tenders	\$7.00	♥ House-made albacore tuna salad	\$6.50
♥ Signature marinated grilled chicken	\$7.00	♥ Grilled salmon fillet	\$8.50
		♥ Grilled skewered shrimp	\$8.50

**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**

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

♥ **Mandarin Orange Salad** Tender, crisp greens topped with minced celery and carrots, candied almonds, mandarin orange segments & house-made orange vinaigrette **petite** \$3.00  
**regular** \$5.00

🌱 **Seasonal Fruit and Berry Salad** Available on the "vegetarian" menu

**Coconut Shrimp Salad** Fresh, crisp greens topped with golden raisins, red onion, candied almonds, crumbled Feta, fried coconut shrimp with orange vinaigrette and grilled pita bread **regular** \$8.50

**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, served with grilled banana nut bread and fresh fruit **\$6.50**

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

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

**Sides:** **\$1.50**

All Meals: ♥ Cole Slaw, Cottage Cheese, ♥ Applesauce, ♥ Peaches, ♥ Fresh Fruit, Waldorf Salad, ♥ Fruited Jello, Potato Chips, French Fries, Sweet Potato 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, Smothered Gravy Fries ♥ HH Vegetables available upon request

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

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.