SOUP

LOBSTER BISQUE SPGC C		HILI SOUP DU JOUR		U JOUR
CUP \$6	CUP	\$5	CUP	\$5
BOWL \$8	BOWL	\$7	BOWL	\$7
F	LATB	READ		
CAPRESE & PROSCUIT	PEAR & SMOKEY BLEU \$14 CHEESE			
Grape Tomato, Ricotta, Mozza Basil, Prosciutto, Arugula, and Drizzle	Caramelized Pear, Toasted Walnut, Arugula, Smokey Bleu Cheese, Ricotta, and Balsamic Drizzle			
CRANBERRY MUSHRO	BLT		\$14	
Mushroom, <mark>Dried</mark> Cranberry, Shallot Ma <mark>yonna</mark> ise	Bacon, Grape Tomato, Lemon Garlic Mayonnaise, Arugula, and Mozzarella			
	SAL	A D		
Choice of Homemade Dr Balsamic Vinaigrette	essings: Thousand Islan Honey Citrus, Italian, H			
WOODSMAN	\$14	GARDEN		\$10
Baby Spinach, Julienne Rosen Toasted Pinenut, Hearts of Pa Swiss Cheese	Mixed Lettuce, Cucumber, Black Olive, Red Onion, Tomato, and Garlic Croutons			
DATE & FETA	\$13	CAESAR		\$12
Mixed Lettuce, Sliced Date, Crumbled Feta, and Sugared Pecan		Romaine, Croutons, Parmesan Crisp; Served with Creamy Caesar Dressing		
СНОРРЕД	\$14	GRILLED O	CHICKEN	\$14
Iceberg Lettuce, Diced Carrot Diced Cucumber, Diced Tomo Diced Celery, White Corn, and Bell Peppers	Mixed Lettuce, Tomato, Red Onion, Cheddar Cheese, Cucumber, and Chopped Egg; Finished with Grilled Marinated Chicken Breast, and French Fries			

ADD ON A PROTEIN				
CHICKEN	\$5	SHRIMP	\$8. ²⁵	
STEAK	\$9	SALMON	\$10	

SANDWICH

Sandwiches are Accompanied with Your choice of: French Fries, Homemade Potato Chips, Vegetable of the Day, Coleslaw, Mixed Field Greens or Fruit

STEAK BURGER \$11

Char-Grilled Ground Steak; Served on a Toasted Kaiser Roll

GRILLED CAPICOLA \$12 & PEPPERS

Grilled Capicola, Served with Sautéed Bell Peppers, Provolone Cheese on French Bread

CHICKEN SANDWICH \$12

Choice of Gril<mark>led or Breaded Chicken,</mark> Served with Bacon and Swiss Cheese on a Kaiser Roll

FRIED BOLOGNA & EGG \$10

Grilled All Beef Bologna, Fried Egg, and American Cheese, Served on French Bread

CHICKEN RANCH WRAP

\$12

Choice of Grilled or Breaded Chicken, Folded in a Flour Tortilla with Lettuce, Tomato, Shredded Cheddar, and Ranch Dressing

SPGC COMBO

\$10

Choice of a Side Salad or Cup of Soup and Half Sandwich

Salad or Soup Selections:

Half Sandwich Selections:

- Soup du Jour
- Lobster Bisque
- Chili
- Garden Salad
- Caesar Salad
- Bologna & Egg
- Capicola & Pepper
- Grilled Cheese
- Chicken, Egg, or Tuna Salad

ENTREE

Entrees are Accompanied with the Fresh Vegetable of the Day

BLACKENED SALMON \$17

Wild Caught Salmon, Lightly Seasoned Blackened, Finished with Bourbon Dijon Cream

BUTTERNUT SQUASH \$24 RAVIOLI

Three Butternut Squash Filled Pasta, Finished with Sherry Cream and Fresh Basil

SPINACH RISOTTO

Creamy Parmesan Risotto
with Spinach and Mushrooms;
Finished with Marinated Grilled Chicken

FISH ON A DISH

\$13

Hand Breaded Cod, Fried Golden Brown, Served with Tartar Sauce and Lemon

BAKED ZITI

\$13

Penne Pasta with Marinara; Topped with Provolone Cheese

CHICKEN POT PIE

\$14

Tender Chicken Slow Cooked with Mushrooms, Peas, and Carrots in a Rich Chicken Gravy; Topped with Flakey Puff Pastry

\$16