

Cypress Room

To Begin

Shrimp Cocktail 6

Spinach & Berry Salad with Strawberry Balsamic Vinaigrette 6 GF VG

baby spinach, strawberries, blueberries, red onion, toasted hazelnuts, feta

Calamari 5

crisp-fried calamari with warm marinara sauce

Chopped Spring Salad with Green Goddess Dressing 4 GF VG

shredded romaine, radicchio, green onion, cucumber, avocado, garbanzo beans

Mains

Grilled Lemon Dill Salmon* 9 GF

grilled fresh salmon filet topped with lemon dill butter

Crusted Herbed Chicken Breast* 9

dijon mustard, parmesan breadcrumbs, herbs, alfredo sauce

Roadhouse Rubbed Beef Tenderloin* 15 GF

tenfold roadhouse rub, 5-oz. pan-roasted filet mignon, red wine shallot demiglace

Sea Scallops with Tarragon Butter* 14 GF

four sea scallops, butter, lemon, garlic, tarragon

Pasta Rustica 6 VG

spaghetti, rossa cream sauce, summer squash, asparagus, mushrooms, garlic, basil, parmesan.

Add grilled chicken or shrimp 4

*includes your choice of two sides

Choose Your Sides

daily seasonal vegetables | potatoes: baked, mashed, or fried 2

Sweet Endings

berry crisp 4 | ice cream 3 | strawberry shortcake 3

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Day of the Week Specials 8
includes your choice of two sides

Sunday

Meatloaf

meatloaf with mushroom gravy

Monday

Teriyaki Chicken Bowl

chicken, red bell pepper, broccoli, mushrooms, teriyaki sauce, jasmine rice pilaf, sesame seeds

Tuesday

Herb-stuffed Pork Loin with Mustard Sauce

stuffing of spinach, garlic, breadcrumbs, celery, carrots, herbs, mustard sauce drizzle

Wednesday

Caprese Chicken Breasts GF

roasted chicken breasts, mozzarella cheese, marinara sauce, fresh basil, balsamic glaze

Thursday

Lemongrass Coconut Prawn Bowl GF

prawns, lemongrass, coconut milk, spinach, ginger, garlic, mild chili, lime, jasmine rice

Friday

Buttermilk Oven-Fried Chicken

crispy chicken breast, chicken gravy, classic potato salad

Saturday

Grilled Flank Steak with Mushroom Marsala Sauce GF

grilled flank steak topped with mushroom marsala sauce