

Bay Vista Room

MAIN DINING MENU
MONDAY JULY 27TH, 2026

Starters

FRESH FRUIT CUP

GARDEN OR CAESAR SALAD WITH DRESSING

CHICKEN NOODLE SOUP

Dinner Specials

HOMESTYLE HAMBURGER

SEASONED BEEF PATTY SERVED ON A TOASTED
BRIOCHE BUN WITH LETTUCE, TOMATO, PICKLE AND
RED ONION. SERVED WITH COLESLAW AND POTATO
SALAD

BBQ PORK RIBS

TENDER SLOW COOKED PORK RIBS BRUSHED WITH
SMOKEY BBQ SAUCE. SERVED WITH CORN ON THE
COB AND BAKED BEANS

APRICOT STUFFED ACORN SQUASH

ROASTED ACORN SQUASH WITH A SAVORY APRICOT
STUFFING. SERVED WITH CORN ON THE COB AND
POTATO SALAD



Desserts

Scalloped Apples
COOKIES OF THE DAY

Bay Vista Room

MAIN DINING MENU
TUESDAY JULY 28TH, 2026

Starters

FRESH FRUIT CUP

GARDEN OR CAESAR SALAD WITH DRESSING

BROCCOLI CHEDDAR SOUP



Dinner Specials

STUFFED SHELLS

STUFFED SHELLS FILLED WITH RICOTTA AND TOPPED WITH
MARINARA AND MOZZARELLA CHEESE. SERVED WITH
WHITE RICE AND STEAMED PEAS

CHICKEN MARSALA

CHICKEN BREAST SAUTEED WITH MUSHROOMS IN A RICH
MARSALA SAUCE. SERVED WITH STEAMED BROCCOLI AND
MASHED POTATOES

Spinach Lasagna

LAYERS OF PASTA, CREAMY RICOTTA, SAUTEED SPINACH,
AND MELTED CHEESE. SERVED WITH STEAMED PEAS AND
WHITE RICE



Desserts

PEANUT BUTTER ICEBOX PIE
COOKIES OF THE DAY

Bay Vista Room

MAIN DINING MENU
WEDNESDAY JULY 29TH, 2026

Starters

FRESH FRUIT CUP

GARDEN OR CAESAR SALAD WITH DRESSING

BEET BORSCHT SOUP



Dinner Specials

Stuffed Cabbage Rolls

CABBAGE LEAVES FILLED WITH SEASONED GROUND BEEF
AND RICE, SIMMERED IN A SAVORY TOMATO SAUCE.

SERVED WITH SCALLOPED POTATOES AND GREEN BEANS

Tomato Pancetta Pasta

PASTA TOSSED WITH CRISPY PANCETTA AND TOMATO
SAUCE. SERVED WITH SCALLOPED POTATOES AND
STEAMED SPINACH

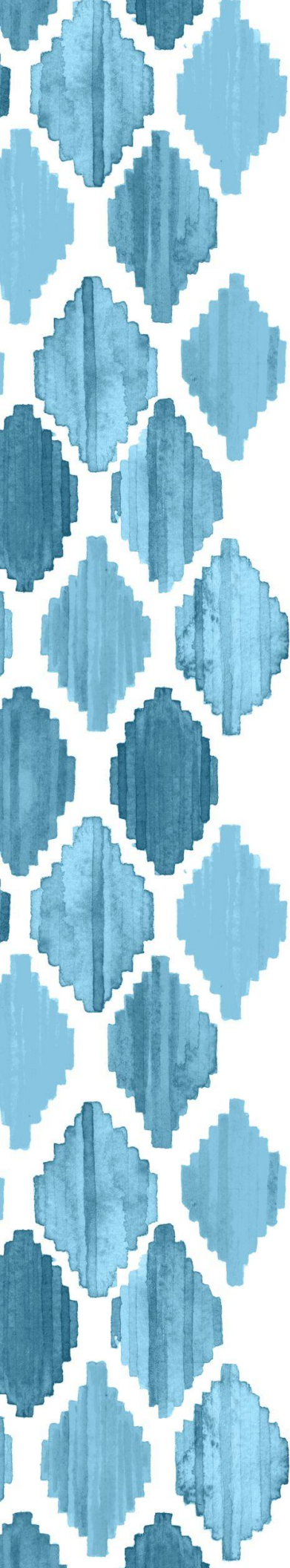
BUTTERNUT SQUASH MAC & CHEESE

CREAMY MAC AND CHEESE BLENDED WITH SWEET
BUTTERNUT SQUASH. SERVED WITH STEAMED SPINACH
AND SCALLOPED POTATOES



Dessert

Oatmeal Raisin Cookies



Bay Vista Room

MAIN DINING MENU
THURSDAY JULY 30TH, 2026

Starters

FRESH FRUIT CUP
GARDEN OR CAESAR SALAD WITH DRESSING
TUSCAN CHICKEN AND BEAN

Dinner Specials

MOROCCAN SPICED CHICKEN THIGH

CHICKEN THIGHS GRILLED WITH MOROCCAN SPICES.
SERVED WITH TOMATO COUSCOUS AND GRILLED
ASPARAGUS

SWEDISH MEATBALLS

SEASONED MEATBALLS SIMMERED IN A CREAMY GRAVY.
SERVED WITH BROWN RICE AND GLAZED CARROTS

MARINATED TOFU KABOBS

MARINATED TOFU AND SEASONED VEGGIES GRILLED ON
SKEWERS. SERVED WITH GRILLED ASPARAGUS AND
TOMATO COUSCOUS



DESSERT

Peanut Butter Cookies

Bay Vista Room

MAIN DINING MENU
FRIDAY JULY 31ST, 2026

Starters

FRESH FRUIT CUP

GARDEN OR CAESAR SALAD WITH DRESSING

TOMATO BASIL SOUP



Dinner Specials

Crusted Haddock

HADDOCK FILLET TOPPED WITH A GOLDEN SEASONED CRUST AND BAKED UNTIL FLAKY AND DELICIOUS. SERVED WITH A BAKED POTATO AND PEAS & CARROTS

BEEF AND BEAN BURRITO

A WARM FLOUR TORTILLA FILLED WITH SEASONED BEEF, SAVORY BEANS, MELTED CHEESE. SERVED WITH MEXICAN RICE AND BROILED TOMATOES

GREEK SALAD

CRISP LETTUCE AND FRESH VEGETABLES TOSSED WITH FETA CHEESE, KALAMATA OLIVES, AND A BRIGHT GREEK VINAIGRETTE. SERVED WITH A BAKED POTATO AND PEAS & CARROTS



Desserts

TRES LECHE CAKE
2 COOKIES OF THE DAY