MONDAY NOVEMBER 30,2026

DINNER SPECIALS

RICOTTA FLORENTINE STUFFED CHICKEN
Lightly Breaded Chicken Breast stuffed with Ricotta, Spinach, Parmesan and Drizzled with Marinara 17.00

ASIAN MARINATED FLANK STEAK GF
Grilled flank steak marinated in soy sauce, rice wine vinegar, sesame oil, garlic, ginger, scallions and cilantro
17.00

YOUR CHOICE OF 3 * ADDITIONAL OR INDIVIDUAL SIDES FOR 3.75

STARTERS

CHICKEN VEGETABLE SOUP
tender chicken & garden vegetables

BETHANY SALAD GF
crispy greens tossed with tomatoes, cucumbers, red onions and shredded cheese

DESSERTS

LEMON MERINGUE PIE
$3.75

ICE CREAM GF
chocolate, vanilla, or strawberry

check with your server for seasonal options

SIDES

PARMESAN CRUSTED CAULIFLOWER GF
Steamed cauliflower topped with parmesan garlic crumbs

ROASTED VEGETABLES
vegetables brightened w/ citrus & fresh basil

ORZO GF
tender orzo tossed w/ parsley

ASIAN VEGETABLE LO MEIN GF
Sauteed peas, cabbage and carrots and water chestnuts in teriyaki sauce served on noodles

GLUTEN FREE = GF

