TUESDAY NOVEMBER 242026

DINNER SPECIALS

GREEN TEA POACHED SALMON GF
Poached Salmon infused with green tea, ginger, garlic and scallions 17.00

SAVORY SHEPHERD PIE
baked ground beef with carrot, onion, celery and leeks with a whipped potato crust 17.00

YOUR CHOICE OF 3 * ADDITIONAL OR INDIVIDUAL SIDES FOR 3.75

STARTERS

CREAM OF VEGETABLE SOUP GF
creamy vegetable soup simmered w/ flavorful herbs

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

DESSERTS

PEACH PIE
$3.75

ICE CREAM GF
chocolate, vanilla, or strawberry

check with your server for seasonal options

SIDES

YELLOW SQUASH GF
lightly seasoned fresh yellow squash

GREEN BEANS GF
light, crisp green beans steamed to perfection

BAKED POTATO
Idaho baked potato with butter & sour cream

ASIAN SLAW GF
cabbage, bell peppers, onion, carrot and celery tossed with sesame oil, hoisin and asian sauce

GLUTEN FREE = GF

