MONDAY NOVEMBER 9,2026

DINNER SPECIALS

CHICKEN POT PIE GF
Pastry-Covered Chicken, Peas, Potatoes, Carrots and Mushrooms in a Seasoned Sherry Sauce 17.00

MUSTARD APRICOT GLAZED CORNED BEEF
House braised corned beef glazed with stoneground mustard, apricot and rosemary glaze 17.00

YOUR CHOICE OF 3 * ADDITIONAL OR INDIVIDUAL SIDES FOR 3.75

STARTERS

FRENCH ONION SOUP
savory caramelized onion soup topped w/ melted cheese & toasted crouton

BETHANY SIDE SALAD GF
Crispy greens tossed with tomato, cucumber, red onion and shredded cheese

DESSERTS

APPLE CRISP
$3.75

ICE CREAM GF
chocolate, vanilla, or strawberry

check with your server for seasonal options

SIDES

STEAMED GREEN CABBAGE WEDGE GF

MASHED SWEET POTATO GF
creamy mashed sweet potatoes w/ a touch of butter

HARVARD BEETS GF
Beets simmered with a sweet and sour cider vinegar sauce, spiced with cinnamon and cloves

FRESH ZUCCHINI GF
lightly seasoned & sauteed zucchini

GLUTEN FREE = GF