GARDEN SIDE CAFÉ MAY LUNCHES TUESDAY/THURSDAY NIGHT DINNERS

WEDNESDAY, MAY 1

Spinach & Cheese Quiche, Baked Tomato, Caesar Salad

THURSDAY, MAY 2

Homestyle Beef Meatloaf with Roasted Leek Gravy DINNER: Bacon-Wrapped Cod Baked with Cherry Tomatoes, Rice, Seasonal Vegetables

FRIDAY, MAY 3

Baked Cod on Ratatouille, Rice Pilaf

SATURDAY, MAY 4

Chef's Special

SUNDAY, MAY 5

Chef's Special

MONDAY, MAY 6

Italian Sausages with Peppers and Onions, Homemade Warm Potato Salad

TUESDAY, MAY 7

Spanakopitas, Tzatziki, Roasted Potatoes, Marinated Tomato and Cucumber Salad DINNER: Beef Stroganoff with Linguine, Seasonal Vegetables

WEDNESDAY, MAY 8

Tuscan Chicken Stew, Salad

THURSDAY, MAY 9

Turkey Chili with Romaine Salad, Cornmeal Muffin DINNER: Southern-style Pork Ribs, Rice Pilaf, Seasonal Vegetables

FRIDAY, MAY 10

Curried Basa Fish Filet, Rice Pilaf, Seasonal Vegetables

SATURDAY, MAY 11

Chef's Special

SUNDAY, MAY 12

MOTHER'S DAY SPECIAL

MONDAY, MAY 13

Salisbury Steak, Mashed Potatoes, Seasonal Vegetables

TUESDAY, MAY 14

BBQ Chicken Leg, Rice Pilaf, Seasonal Vegetables

DINNER: Pork Tenderloin with Red Wine & Mushroom Sauce, Mashed Yukon Gold Potatoes, Vegetable Medley

WEDNESDAY, MAY 15

Ginger Beef over Rice, Seasonal Vegetables

MOTHER'S DAY SPECIAL \$10.00 M

Two Eggs Benedict (choice of Black Forest Ham or Smoked Salmon) Potato Wedges, Fresh Fruit Garnish Complimentary Non Alcoholic Mimosa Cocktail Tiramisu (extra charge)



THURSDAY, MAY 16

Vegetarian Lasagna, Tossed Salad DINNER: American-themed Roast Turkey with All The Trimmings

FRIDAY, MAY 17

Fish & Chips, Kale Slaw

SATURDAY, MAY 18

Chef's Special

SUNDAY, MAY 19

Chef's Special

MONDAY, MAY 20

CLOSED - VICTORIA DAY

TUESDAY, MAY 21

Turkey Schnitzel with Ham and Swiss, Mashed Potatoes, Salad

DINNER: Greek Plater with Chicken Souvlaki and Lamb Kofta, Lemon Herbed Potatoes, Greek Salad

WEDNESDAY, MAY 22

Herb Roasted Chicken Thighs, Rice, Seasonal Vegetables

THURSDAY, MAY 23

Pan-fried Beef Liver with Onions & Gravy, Mashed Potatoes

DINNER: Coq Au Vin, Parisienne Potatoes, Green Beans Almondine

FRIDAY, MAY 24

Breaded Sole, Lemon Wedge, Tartar Sauce, Oven Fries, Kale Slaw

SATURDAY, MAY 25

Chef's Special

SUNDAY, MAY 26

Chef's Special

MONDAY, MAY 27

Spaghetti with Meatballs, Garlic Toast, Side Salad

TUESDAY, MAY 28

Quiche Lorraine, Caesar Salad, Side of Fresh Fruit DINNER: Baked Salmon with White Wine, Butter & Caper Sauce, Roasted Potatoes, Seasonal Vegatables

WEDNESDAY, MAY 29

Pork Goulash, Penne, Seasonal Vegetables

THURSDAY, MAY 30

Sweet'n'Sour Chicken with Rice

DINNER: Beef Bourguignon, Cheddar Mashed Yukon Gold Potatoes, Seasonal Vegetables

FRIDAY, MAY 31

Baked Salmon, Rice, Seasonal Vegetables