

Spring Harbor Dining Room Menu

January 14 - January 19

<p style="text-align: center;"><u>Monday- January 14</u></p> <p style="text-align: center;">Taco Salad <i>Loaded Broccoli and Potato Soup</i> Appetizer: <i>Creamy Pesto dip with Crackers</i></p> <p style="text-align: center;">*</p> <p style="text-align: center;"><u>Pot Roast</u> Tender pot roast smothered in gravy and served with roasted potatoes and carrots.</p> <p style="text-align: center;"><u>Grouper Imperial</u> Pan seared grouper topped with crab meat, asparagus and hollandaise sauce.</p> <p style="text-align: center;"><u>Chicken Dijon</u> Sautéed chicken breast topped with a savory Dijon cream sauce served over risotto with a side of vegetable medley.</p>	<p style="text-align: center;"><u>Tuesday- January 15</u></p> <p style="text-align: center;">Taco Salad <i>Chicken Vegetable Soup</i> Appetizer: <i>Creamy Pesto dip with Crackers</i></p> <p style="text-align: center;">*</p> <p style="text-align: center;"><u>Spaghetti</u> Spaghetti noodles topped with an Italian meat sauce served with broccolini and garlic bread.</p> <p style="text-align: center;"><u>Salmon Croquette</u> Chunks of salmon, fresh vegetables and spices come together to create delicious patties. They are topped with a citrus glaze and served with grits and sautéed zucchini.</p> <p style="text-align: center;"><u>Herb Roasted Chicken</u> Slow roasted seasoned chicken served with garlic mashed potatoes and green peas.</p>	<p style="text-align: center;"><u>Wednesday- January 16</u></p> <p style="text-align: center;">Taco Salad <i>Brunswick Stew</i> Appetizer: <i>Pot Stickers</i></p> <p style="text-align: center;">*</p> <p style="text-align: center;"><u>Pineapple Lime Grilled Chicken</u> Marinated Grilled chicken served with steamed rice and plantains.</p> <p style="text-align: center;"><u>Moroccan beef Stew</u> Delicious chunks of beef simmered with vegetables, dry apricots and special seasoning.</p> <p style="text-align: center;"><u>Classic Fish and Chips</u> Fresh battered cod and homemade chips come together to create this classic combination.</p> <p style="text-align: center;"><u>Hot Meal in Bistro 5-7 p.m.</u> <i>Sun Dried Tomato, Spinach & Cheese, Baked Stuffed Chicken Breast over Angel Hair Pasta</i></p>
<p style="text-align: center;"><u>Thursday- January 17</u></p> <p style="text-align: center;">Taco Salad Beef and Wild Rice Appetizer: <i>Pot Stickers</i></p> <p style="text-align: center;">*</p> <p style="text-align: center;"><u>Filet Mignon</u> Tender 4 oz. filets served with a baked potato and sautéed spinach.</p> <p style="text-align: center;"><u>Fried Chicken</u> Southern Fried Chicken served with macaroni and cheese and collard greens.</p> <p style="text-align: center;"><u>Pan Seared Swai</u> Pan seared Swai topped with tomato caper cream sauce.</p> <p style="text-align: center;"><u>Hot Meal in Bistro 5-7 p.m.</u> <i>Smothered chicken, Mixed vegetables, roasted potatoes.</i></p>	<p style="text-align: center;"><u>Friday- January 18</u></p> <p style="text-align: center;">Taco Salad <i>Cream of Asparagus</i> Appetizer: <i>Spanakopita</i></p> <p style="text-align: center;">*</p> <p style="text-align: center;"><u>Cola Braised Pork</u> Tender smoked pork shredded and slow cooked in a special sauce.</p> <p style="text-align: center;"><u>Turkey and Dressing</u> Tender white meat topped with gravy. Served with cornbread dressing and sweet potato casserole.</p> <p style="text-align: center;"><u>Lemon Pepper Cod</u> Sautéed cod seasoned with lemon pepper, served with parsley potatoes along with a fresh medley of cauliflower broccoli and carrots.</p> <p style="text-align: center;"><u>Hot Meal in Bistro 5-7 p.m.</u> <i>Chicken Pot Pie with Caesar Salad</i></p>	<p style="text-align: center;"><u>Saturday- January 19</u></p> <p style="text-align: center;">Taco Salad <i>Tuscan Bean</i> Appetizer: <i>Spanakopita</i></p> <p style="text-align: center;">*</p> <p style="text-align: center;"><u>BBQ Brisket</u> Tender and slow smoked. This brisket is coated in sweet tangy barbecue sauce and served with corn, collard greens and coleslaw.</p> <p style="text-align: center;"><u>Spinach Quiche</u> Flaky pie crust filled with an egg custard that is loaded with spinach and cheese. Served with asparagus and a roasted tomato.</p> <p style="text-align: center;"><u>Coconut Shrimp</u> Coconut Shrimp breaded and deep fried, served with pineapple fried rice and steamed broccoli.</p>

Guest Reservations Required for All Buffets! (Please give 48 hrs.) (706) 576-6013

Substitution available upon request

Sunday Buffet 11:00-1:30