

# Spring Harbor Dining Room Menu

## February 11 – February 16

<p style="text-align: center;"><b><u>Monday- February 11</u></b></p> <p style="text-align: center;">Greek Salad <i>Sausage, potato and kale Soup</i> Appetizer: <i>Creamy Pesto dip with Crackers</i></p> <p style="text-align: center;">*</p> <p style="text-align: center;"><b><u>Pot Roast</u></b> Tender pot roast smothered in gravy and served with roasted potatoes and carrots.</p> <p style="text-align: center;"><b><u>Bourbon Pecan Crusted Catfish</u></b> Baked catfish costed in season bourbon soaked pecan breadcrumbs and topped with Cajun BBQ sauce. Served with a side of southern style collard greens and cream corn.</p> <p style="text-align: center;"><b><u>Chicken Dijon</u></b> 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;"><b><u>Tuesday- February 12</u></b></p> <p style="text-align: center;">Greek 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;"><b><u>Spaghetti</u></b> Spaghetti noodles topped with an Italian meat sauce served with broccolini and garlic bread.</p> <p style="text-align: center;"><b><u>Salmon Croquette</u></b> 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;"><b><u>Herb Roasted Chicken</u></b> Slow roasted seasoned chicken served with garlic mashed potatoes and green peas.</p>	<p style="text-align: center;"><b><u>Wednesday- February 13</u></b></p> <p style="text-align: center;">Greek Salad <i>Brunswick Stew</i> Appetizer: <i>Loaded Potato Cake</i></p> <p style="text-align: center;">*</p> <p style="text-align: center;"><b><u>Pineapple Lime Grilled Chicken</u></b> Marinated Grilled chicken served with steamed rice and plantains.</p> <p style="text-align: center;"><b><u>Salisbury Steak</u></b> Seasoned ground beef, mashed potatoes and green peas &amp; carrots.</p> <p style="text-align: center;"><b><u>Tuscan Herbed Cod</u></b> Pan seared cod seasoned with a blend of garlic thyme and parsley served with pesto green rice.</p> <p style="text-align: center;"><b><u>Hot Meal in Bistro 5-7 p.m.</u></b> <i>Sun Dried Tomato, Spinach &amp; Cheese, Baked Stuffed Chicken Breast over Angel Hair Pasta</i></p>
<p style="text-align: center;"><b><u>Thursday- February 14</u></b></p> <p style="text-align: center;">Appetizer: <i>Lollipop Lamb Chop</i></p> <p style="text-align: center;">*</p> <p style="text-align: center;"><b><u>Beef Tenderloin</u></b> Sliced beef tenderloin served with a spinach and artichoke baked potato and sautéed carrots.</p> <p style="text-align: center;"><b><u>Sea Bass</u></b> Pan seared sea bass topped with a lobster cream sauce. Served with a polenta cake and asparagus.</p> <p style="text-align: center;"><b><u>Stuffed Chicken Breast</u></b> Seasoned chicken breast stuffed with a blend of sundried tomatoes, spinach and cheese. Topped with a roasted red pepper alfredo sauce. Served over angel hair pasta and a side of Brussel sprouts.</p> <p style="text-align: center;"><b><u>Hot Meal in Bistro 5-7 p.m.</u></b> <i>Coffee Crusted Pork loin with red wine and demi glaze. Served with asparagus and butternut squash.</i></p>	<p style="text-align: center;"><b><u>Friday- February 15</u></b></p> <p style="text-align: center;">Greek Salad <i>Cream of Asparagus</i> Appetizer: <i>Spanakopita</i></p> <p style="text-align: center;">*</p> <p style="text-align: center;"><b><u>Cola Braised Pork</u></b> Tender smoked pork shredded and slow cooked in a special sauce.</p> <p style="text-align: center;"><b><u>Turkey and Dressing</u></b> Tender white meat topped with gravy. Served with cornbread dressing and sweet potato casserole.</p> <p style="text-align: center;"><b><u>Lemon Pepper Cod</u></b> 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;"><b><u>Hot Meal in Bistro 5-7 p.m.</u></b> <i>Chicken Pot Pie with Caesar Salad</i></p>	<p style="text-align: center;"><b><u>Saturday- February 16</u></b></p> <p style="text-align: center;">Greek Salad <i>Tuscan Bean</i> Appetizer: <i>Spanakopita</i></p> <p style="text-align: center;">*</p> <p style="text-align: center;"><b><u>BBQ Brisket</u></b> 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;"><b><u>Spinach Quiche</u></b> 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;"><b><u>Coconut Shrimp</u></b> 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**