DINNER SERVICE HOURS: MONDAY - SATURDAY (4:30 P.M. - 7:30 P.M.)

EDUILIUM LYLCIU SEARSTONE RETIRMENT COMMUNITY

TRADITIONAL SHRIMP COCKTAIL (GF) Cocktail Sauce and Lemon Wedge	7
CRAB CAKE Red Pepper Coulis and Apple Slaw	7.50
SPINACH AND ARTICHOKE DIP (V) Served with Toasted Pita Points	5.5
HEARTY VEGETABLE SOUP (GF) (V)	2/3
SOUP DU JOUR	2/3
HONEYCRISP APPLE SALAD (GF) Arugula, Honey Crisp Apple, Bacon, Goat Cheese, Candied Pecan, Ginger Vinaigrette	3.5/6.5
CAESAR SALAD (V) Romaine Lettuce, Parmesan, Croutons, Creamy Dressing	3/6
MIXED GREEN SALAD (V) Mixed Greens, Cranberries, Feta Cheese, Crouton, and Raspberry Vinaigrette	3/6
SPINACH SALAD (GF) Spinach, Red Onion, Bacon, Tomato, Sliced Egg, Dijon Vinaigrette	3/6
Add Chicken Add Salmon	+4 +6
	CRAB CAKE Red Pepper Coulis and Apple Slaw SPINACH AND ARTICHOKE DIP (V) Served with Toasted Pita Points HEARTY VEGETABLE SOUP (GF) (V) SOUP DU JOUR HONEYCRISP APPLE SALAD (GF) Arugula, Honey Crisp Apple, Bacon, Goat Cheese, Candied Pecan, Ginger Vinaigrette CAESAR SALAD (V) Romaine Lettuce, Parmesan, Croutons, Creamy Dressing MIXED GREEN SALAD (V) Mixed Greens, Cranberries, Feta Cheese, Crouton, and Raspberry Vinaigrette SPINACH SALAD (GF) Spinach, Red Onion, Bacon, Tomato, Sliced Egg, Dijon Vinaigrette

Entree	CLAMS WITH LINGUINI	8.5
All Entrees are Paired with complimentary sides	Pancetta, Garlic and White Wine, served with toasted Crostini	
	GRILLED RIBEYE STEAK (GF) Gorgonzola Butter, Sour Cream and Chive Mashed Potato, and Roasted Brussel Sprouts	12.5
	ROASTED SPAGHETTI SQUASH (V)(GF) Marinara Sauce, Parmesan Cheese, Pesto Drizzle, Toasted Pine Nuts	8.5
	NEW ENGLAND LOBSTER ROLL Homemade Potato Chips and Pickle	11.5
	CHICKEN MARSALA (GF) Wild Mushrooms, Whipped Potato, and Asparagus	9.5
	ROASTED TURKEY BREAST Gravy, Cornbread Stuffing, Green Beans, and Cranberry Sauce	9.5
	ROASTED PORK LOIN Apple Compote, Barley Pilaf, and Root Vegetables	9.5
	BROILED GROUPER (GF) Lemon Caper Sauce, Parmesan Risotto, and Swiss Chard	11
	BORDEAUX FILET MIGNON (GF) Bordelaise Sauce, Mashed Potato, and Green Beans	11
	SEARED SALMON BEURRE BLANC (GF) Beurre Blanc Sauce, Rice Pilaf, and Steamed Broccoli	9.5
	SEARSTONE SIGNATURE SANDWICH (Your Choice of Beef Burger, Garden Burger, or Grilled Chicken Breast) Lettuce, Tomato, Red Onion and Pickle served with French Fries	б
	SIDES	1.5
	Peas Spinach Baked Potato Baked Sweet Potato French Fries Green Beans Glazed Carrots Cauliflower Coleslaw Mashed Potatos	

SEAR STONE Retirement Community