

The Brook Bistro Menu

February 25th--March 3rd

Breakfast Specials

Monday

Bacon, Egg, and Cheese Biscuit

Tuesday

Cinnamon Rolls

Wednesday

Cheese Blintz

Thursday

Chocolate Chip Pancake Stack (3) with Berries

Friday

Blueberry Scone

Saturday

Yogurt Parfait with Granola and Berries

Sunday

Announcements

This Week in The Brook Bistro

This upcoming week in the Brook Bistro, we will be offering two specials! We will offer:

Peanut Butter 'n' Fudge Ice Cream Sundae

Black and Blue Sirloin Steak Salad

We will have a dedicated service staff member to care for you, but if they happen to be out of sight in the kitchen, please ring the bell and an attendant will be out promptly. Thank you!

Staff Announcement

We are pleased to announce the arrival of Executive Chef David Epps. Chef David has significant experience, particularly in Greenwood, where he has previously been the chef of both Montague's and The Inn on the Square. We are looking forward to integrating David into the operation and for him to play an integral role in the continued development of our dining program. We will hold a "Meet the Chef" gathering in the near future! Welcome Chef David!

Weekly Quote

"I follow three rules: Do the right thing, do the best

Bistro Menu

Assorted Pastries

Muffins, Scones, + Brownies

Daily Soup \$0.75/\$1.50

Selection of Broth or Cream Based

Soup and 1/2 BLT \$2.50

Choice of Soup

Sunshine Chicken Salad \$2.50

Chicken, Mandarin Oranges, Dried Cranberries, Almonds

Trio Salad Plate \$5.00

Chicken Salad, Tuna Salad, Pimento Cheese

Personal Pizza \$2.50

Culinary Hours of Operation and Contact Information

Brook Bistro: Breakfast Daily, 7:30 am– 9:00 am; Monday - Friday, 11:30 am - 6:00 pm

Arbor Room Café: Monday - Sunday, 11:30 am - 1:30 pm, 4:30 pm - 6:30 pm

Silver Leaf Dining Room: Monday - Wednesday, Friday, 5:00 pm - 6:30 pm

Fine Dining: Thursday - Friday, 5:00 pm - 6:30 pm

(Last full week of the month, open Wednesday. Reservations required)

Geoff Rhyne Food + Beverage Director: 227.7157

Justin Jenkins, Events + Culinary Manager: 227.7389

Nydia Garcia, Food + Beverage Coordinator: 227.7389

Reservation Line: 227.7489

Brook Bistro: 227.1468

Arbor Room Café: 227.7105

Arbor Room Café Lunch & Dinner February 25th--March 3rd

Café Hours 11:30 am-1:30pm; 4:30pm-6:30pm

Day of Week	LUNCH	DINNER
MONDAY <u>Cream Soup:</u> Beef and Mushroom <u>Broth Soup:</u> Chicken Broth with Lentils <u>Grill Feature:</u> BBQ Brisket Sandwich* <u>Live Action Feature:</u> Seafood Gumbo	Baked Crabcake Chicken Picatta Roasted Red Peppers and Zucchini Steamed Carrots Angel Hair Pasta	Fried Shrimp Spaghetti and Meatballs Broccoli Garlic Bread Hand Tossed Caesar Salad
TUESDAY <u>Cream Soup:</u> Butternut Squash <u>Broth Soup:</u> Hearty Chili <u>Grill Feature:</u> Pastrami Melt* <u>Live Action Feature:</u> Pork Tip Stir-Fry	Rotisserie Chicken Sloppy Joe's Black Eyed Peas Collard Greens Cornbread	10 oz Prime NY Strip (\$5 charge) Lemon-Basil Halibut Applesauce Vegetable Medley Roasted Potatoes
WEDNESDAY <u>Cream Soup:</u> Cheeseburger Soup <u>Broth Soup:</u> 5 Bean Soup with Greens <u>Grill Feature:</u> Chicken Wing Basket <u>Live Action Feature:</u> Grilled Shrimp Skewers	Baked Ziti Chicken Marsala Steamed Green Cabbage English Peas Egg Noodles	Chicken with Mozzarella and Tomato Beef Liver Broccoli Casserole Roasted Root Vegetables Mashed Potatoes and Gravy
THURSDAY <u>Cream Soup:</u> Potato and Leek <u>Broth Soup:</u> Chicken Enchilada <u>Grill Feature:</u> Smoked Salmon Sandwich* <u>Live Action Feature:</u> Kielbasa with Peppers and Onions	Pesto Baked Tilapia Chicken Fried Chicken Red Beets Green Beans Yam Patties	Sauerbraten (German Pot Roast) Mini Pork Schnitzel with Lemon Steamed Carrots Braised Red Cabbage German Potato Salad
FRIDAY <u>Cream Soup:</u> Clam Chowder <u>Broth Soup:</u> Split Pea <u>Grill Feature:</u> French Dip* <u>Live Action Feature:</u> Chicken Lo Mein	Shepherd's Pie Lemon Dill Grilled Salmon Turnip Greens Broccoli Mashed Potatoes	Beef Sirloin Tips with Mushrooms Grilled Ham Steak with Pineapple Sugar Snap Peas Steamed Cauliflower Wild Rice
SATURDAY <u>Cream Soup:</u> Tomato Bisque <u>Broth Soup:</u> Brunswick Stew <u>Grill Feature:</u> Meatloaf Sandwich <u>Live Action Feature:</u> Shrimp and Grits	Lasagna Pork Shoulder with Mushroom Madeira Brussel Sprouts with Bacon Stewed Apples Garlic Bread	Herbed Baked Grouper BBQ St. Louis Ribs Buttered Shoe Peg Corn Baked Beans Zucchini
SUNDAY <u>Cream Soup:</u> Cream of Mushroom <u>Broth Soup:</u> Vegetable Stew <u>Grill Feature:</u> Sin City Burger* <u>Live Action Feature:</u> Corned Beef Hash with a Fried Egg*	Fried Chicken Smoked Salmon and Dill Quiche Macaroni and Cheese Squash Casserole Baked Tomato Halves (2)	Turkey Divan Steamed Shrimp Asparagus Cuts and Tips Sweet Potato Soufflé Cranberry Sauce



The Silver Leaf

At Wesley Commons



Soups & Salads

Broth Soup of the Day **\$1.50**

Cream Soup of the Day **\$1.50**

Caesar Salad **\$1.50/2.50**

Romaine, Parmesan Cheese, Croutons

Chopped Salad **\$4.00**

Ham, Turkey, Bacon, Cucumber, Tomato, Egg

Black and Bleu Salad **\$4.50**

Sirloin Steak Skewers, Tomatoes, Red Onion, Blue Cheese

Add Chicken or Shrimp **\$2.50**

Daily Feature

Monday

Spaghetti and Meatballs, Garlic Bread, Broccoli

Tuesday

10 oz NY Strip, Vegetable Medley, Baked Potato
(\$2.50 supplement)

Wednesday

Chicken with Tomato, Broccoli Casserole, Mashed Potatoes

Thursday

(Closed for Fine Dining Only)

Friday

Grilled Ham with Pineapple, Sugar Snap Peas, Wild Rice

Sandwiches & Entrees

Wesley Commons Burger **\$3.50**

Add Cheese: \$0.30 Add Bacon: \$0.50

French Dip with Au Jus **\$3.50**

Spaghetti + Meat Sauce **\$4.00**

Braised Beef with Bordelaise Sauce **\$6.00**

Sea Scallops **\$5.00**

Chicken Marsala **\$4.00**

Market Fish **\$5.00**

(Side Salad to Accompany Any Entrée \$1.25)

Sides

Roasted Sweet Potatoes **\$1.00**

Baked Tomatoes with Goat Cheese **\$1.00**

House Cut French Fries **\$0.75**

Baked Potato (Idaho or Sweet) **\$0.75**

Broccoli with Garlic Sauce **\$1.00**

Desserts

Warm Bread Pudding **\$2.50**

Cheesecake with Maple Glaze **\$2.50**

Gelato Bomb **\$2.50**

Ice Cream **\$1.50**



Reservations Recommended




*"Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness."*

The Silver Leaf

Fine Dining
February 28th-March 1st

Appetizer

 **Shrimp Cocktail \$5.00**

Lemon, Cocktail Sauce

2017 Groth Sauvignon Blanc

Seared Sea Scallops \$5.00

Frisee, Orange, Fennel, Almond

Salad

WC House Salad

Full \$2.50/ Half \$1.25

Seasonal Greens, Cucumbers, Tomatoes, Red Onion, Carrots

Caesar Salad

Full \$2.50/ Half \$1.25

Romaine, Parmesan, Caesar Dressing, Croutons

Winter Salad \$5.00

Cranberries, Walnuts, Pears, Tomato, Cucumber, Onions

Soup

Cauliflower Soup \$2.50

Croutons, Capers, Herbs

Entrées

Entrées are accompanied by a Half WC House with choice of dressing or Caesar Salad

Grilled 16 oz Porterhouse Steak \$20.00

Stewed Cherry Tomatoes, Herb Butter, Red Wine Sauce

 **Lobster Thermidor \$18.00**

Traditionally Prepared

2016 Panthera Chardonnay

Veal Saltimbocca \$18.00

Veal Cutlet, Prosciutto, Warm Orzo Pasta Salad

Desserts

Banana Toffee Bourbon Cake \$2.50

 **Chocolate Lava Cake \$2.50**

2015 The Federalist Honest Abe Red Blend

Reservations Required. Please call 227-7489

Fine Dining Hours Thursday & Friday 5:00 pm – 6:30 pm

Tasting Menu with Wine Pairings: \$25.00 per person

Please, no substitutions except for allergy purposes

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness