

FARRAGUT DAILY LUNCH SPECIALS

APRIL 26 THRU MAY 2, 2021



MONDAY – SEAFOOD SALAD

DELICIOUS BLEND OF SHRIMP AND CRAB SERVED OVER MIXED GREENS WITH TOMATOES, CUCUMBER, RED ONION AND ASSORTED CRACKERS.

TUESDAY – NATIONAL PRIME RIB DAY

SAVORY PRIME RIB SERVED WITH AU-JUS AND HORSERADISH SAUCE, CREAMY AU GRATIN POTATOES AND ROASTED ASPARAGUS AND PARKER ROLLS.

WEDNESDAY – CILANTRO CHICKEN TAMALES

CHICKEN TAMALES SERVED OVER HOMEMADE CHILI WITH SOUR CREAM, CHEDDAR CHEESE AND GRILLED PEPPERS AND ONIONS.

THURSDAY – NATIONAL SHRIMP SCAMPI DAY

SAUTEED SHRIMP IN WHITE WINE BUTTER SAUCE WITH RICE PILAF AND TOASTED GARLIC BREAD

FRIDAY – BEEF & BROCCOLI STIR-FRY

TENDER STIR-FRY BEEF WITH A TERIYAKI GLAZE AND BROCCOLI OVER ASIAN STYLE NOODLES SERVED WITH SPRING ROLL.

SATURDAY – BAKE POTATO WITH BBQ PORK

BAKED POTATO STUFFED WITH BBQ PORK TOPPED WITH SOUR CREAM, CHEESE, GREEN ONION AND SERVED WITH A SIDE OF GREEN BEANS.

SUNDAY – SOUTHERN FRIED CHICKEN

SEASONED AND FRIED TO PERFECTION CHICKEN SERVED WITH CREAMY MASHED POTATOES, PEAS AND CARROTS WITH A BUTTERED ROLL.



AUTUMN CARE

CHEF'S SPECIALS OF THE WEEK

SOUPS

Leeks and Carrot Soup
Italian Minestrone Soup

SALAD

FRESH & HEALTHY

Bacon and Green Pea Salad

APPETIZER

SMALL PLATE INNOVATIVE & DELICIOUS

Deviled Eggs

DESERT

Coconut Cream Cake
New York Cheesecake with Strawberry Sauce
Ice Cream
Wild Berry Sorbet
Fresh "Seasonal" Fruit
Baked Cookie