

LA MER FEATURES
WEEK OF FEBRUARY 3

CASUAL FARE

COCONUT SHRIMP

Coconut breaded shrimp, lightly fried and served with a pina colada dipping sauce.

9

CUCUMBER, DILL & RADISH SALAD

Baby spinach, cucumbers, pickled carrots, watermelon radishes, cherry tomatoes, feta cheese, fresh dill and marinated chicken breast. Served with a red wine vinaigrette.

12

POT ROAST MELT

Cuts of slow roasted beef, sauteed onions, mushrooms, Swiss cheese, and a creamy horseradish sauce on grilled slices of white bread. Served with chips or fries.

12

FEATURED ENTREES

BUTTER CHICKEN

Oven roasted, curry and yogurt marinated chicken thigh topped with a flavorful, hearty tomato sauce. Served alongside steamed basmati rice, broccoli and toasted naan bread.

16

TOSTADAS

Crispy corn tortillas topped with refried beans, seasoned ground beef, shredded lettuce, diced tomatoes, onions, cilantro, cotija cheese and a Mexican crema. Served with Spanish rice, sour cream and guacamole.

14

SEARED COD W/ CREAMY CAJUN SAUCE

Pan seared filet of marinated cod served with sauteed asparagus, onion and bacon with wild rice. Topped with a creamy Cajun inspired sauce.

16

Featured Entrees include a cup of soup, house salad, Caesar salad, or fruit salad.

SOUP DU JOUR

\$3 Cup / \$4 Bowl

MONDAY

Minestrone

TUESDAY

Beef Chili

WEDNESDAY

Beef & Barley

THURSDAY

Roasted Cauliflower

FRIDAY

New England Clam Chowder

SATURDAY

Low Sodium / Soup Du Jour

SIDES

INCLUDED SIDES

French Fries / Sweet Fries / Curly Fries /
Onion Rings / Brown Rice / White Rice /
Fruit Salad / Zucchini & Squash / Peas /
Steamed Broccoli / Green Beans / Mashed
Potato / Baked Potato / Baked Sweet
Potato / Lays Chips

PREMIUM SIDES +\$1.50

Grilled Asparagus / Mac & Cheese /
Brussels Sprouts w/ Pancetta / Candied
Carrots / Fried Okra