

Dinner Menu

The Week of
5/2/22
Through
5/8/22



PRINCETON TERRACE CLUB

V=Vegan

Veg=Vegetarian

GF=Gluten Free

D=Dairy

N=Nuts

Monday

Vegan Black Bean Soup (V)(GF)
Pulled Chicken with Gochujang Sauce (GF)
Grilled Sweet Italian Sausage and Peppers (GF)
Sweet n' Sour Fried Tofu with Red Quinoa (V)(GF)
Scalloped Potatoes Au Gratin (Veg)(D)
Broccoli Spears with Garlic Oil (V)(GF)
Spinach Raviolis with Swiss Cream Sauce (Veg)(D)
Ricotta Italian Style Cheesecake (Veg)(D)

Tuesday

Cream of Mushroom Soup (Veg)(D)
Mesquite Seasoned Grilled Chicken Quarters (GF)
Pan Seared Garlic Butter Tuna Steak (GF)
Soy Chicken in Red Curry Sauce (V)(GF)
Long Grain and Wild Rice (V)(GF)
Roasted Sliced Carrots and Onions (V)(GF)
Baked Eggplant Casserole (Veg)(D)
Apple Caramel Crumb Cake (Veg)(D)

Wednesday – CAJUN NITE

Creole Alligator Gumbo (GF)
N'Awlins Spicy Barbequed Pork Ribs (GF)
Garlicky Old Bay Crawfish and Cod Cake (D)
Cajun Tofu and Black Bean Jambalaya (V)(GF)
Scallion Fried Hush Puppies (Veg)(D)
Southern Style Collard Greens (V)(GF)
Pepper Jack Mac n' Cheese (Veg)(D)
Kentucky Bourbon Pecan Pie (Veg)(D)

Thursday

New England Clam Chowder (Veg)(D)
Fresh Catch of the Day*
Chicken Alfredo with Peas and Carrots (D)
Farro Wheat & Root Vegetable Stew (V)
Whipped Garlic Potatoes (Veg)(D)
Steamed Broccoli Spears (V)(GF)
Rigatoni with Garlic Oil and Broccoli Rabe (V)(GF)
Vegan Chocolate Peanut Butter Ice Cream (V)

Friday – MEXICAN NIGHT

Soy Chicken and Kidney Bean Chili (V)(GF)
Dry Rubbed Flank Steak with Corn Salsa (GF)
Chicken and Monterey Jack Enchilada (D)
Sweet Potato and Black Bean Burrito (V)
Mexican Rice with Chili Pepper & Tomato (V)(GF)
Cumin Roasted Green Beans (V)(GF)
Egg Casserole with Cheddar and Jalapenos (V)
Baked Oreo Churros (Veg)(D)

Saturday

Creamy Potato Pepper Soup (Veg)(D)
Mango Habanero Pulled Pork (GF)
Beef Salisbury Steak Mushroom Au Jus (D)
Pan Fried Tofu with Sautéed Mushrooms (V)(GF)
Roasted Rosemary Red Potatoes
Steamed Garlic Spinach & Onions
Rotini with Arugula and Roasted Tomatoes (V)
Walnut Blondie Brownies (Veg)(D)(N)

Sunday

Garden Minestrone (V)
Sautéed Chicken Breast Marsala
Pan Fried Mahi Mahi with Lime Butter (GF)(D)
Soy Beef and Vegetable Fried Rice (V)
Baked Potato (V)(GF) with Sour Cream (Veg)(D)
Grilled Zucchini, Squash, and Tomatoes (V)(GF)
Tortellini with Pesto Cream Sauce (Veg)(D)
Limoncello Mascarpone Layer Cake (Veg)(D)

*Fresh Catch of the Day is usually available gluten free – ask your server at the entrée line.