

Soups & Salads

Spiced Butternut Squash Bisque

Blend of butternut squash, apples, vegetables, cinnamon & allspice

Chef's Soup of the Day

Waldorf Salad

Diced crisp apples, celery and red grapes tossed in a yogurt dressing with spiced, candied walnuts

Caeser Salad

Traditional salad served with croutons and parmesan cheese

Wallick House Salad

Mixed greens with tomatoes, cucumbers, and shredded carrots

Sides

Garlic Spinach

Mashed Potatoes

Roasted Root Vegetables

Sautéed Green Beans



Entrées

Chicken and Dumplings

Hearty dish of roasted chicken, mushrooms, gnocchi, and vegetables in a light cream sauce

Grilled Portabella Mushroom Stack

Grilled portabella mushroom with grilled peppers and squash served with a roasted red pepper sauce and balsamic drizzle

Shepherd's Pie

Ground beef and lamb with vegetables in a savory sauce of veal stock and red wine topped with mashed potatoes

Salmon Croquettes

Made with fresh salmon filets, green onions, red peppers and Dijon mustard served with a dill and caper remoulade

Grilled Marinated Boneless Pork Chop

Marinated pork chop grilled to perfection with braised red cabbage and apple cider sauce



Lemon Herb Chicken

Chicken quarters baked with fresh herbs, lemon and garlic

Eggplant Parmesan

Tender eggplant with fresh basil, tomato sauce, mozzarella and parmesan cheeses

Linguine and Clams

Simple dish of linguine, chopped clams, garlic olive oil and herbs