

SUNDAY DINNER at Camp Don Lee

MENU for JANUARY 29TH

*Camp Don Lee's famous SHRIMP BISQUE
Homemade MINESTRONE Soup*

***Chef Bruce's OMELET STATION 11:00 AM - Noon
TOP ROUND Carving Station beginning at Noon***

Fresh Full SALAD and Fruit Bar

*Sauté Shrimp
Herb Baked Salmon on a bed of Rice
Crab Stuffed Flounder with Lemon Caper Sauce
Fried Sea Scallops and Tempura Cat Fish Nuggets*

*Sweet Potato Casserole
Buttered Corn on the Cob
Mixed Fall Vegetables with Mozzarella
Grilled Asparagus
Fresh Yeast Rolls with Honey butter*

Chef Amanda's Table of Unbelievable Desserts

*Fresh Brewed Sweet and Un-sweet Tea
Fresh Ground Larry's Beans Coffee*

DESSERTS

*Everything but the Kitchen Sink Cake
Chocolate Chip Pound Cake
Chocolate Swirl Cheesecake
Apple & Peach Cobbler W/ Ice Cream
Honey Bun Cake
Lemon Pound Cake*

Monday Night

SUPPER CLUB JANUARY 30TH

SHRIMP BISQUE & MINESTRONE Soups
Fresh Full Salad Bar
Beef Teriyaki over Lo Mein Noodles
Sweet-N-Sour Shrimp and Clams
Fried Rice
Sesame Grilled Green Beans
Assorted Egg Rolls
Amazing Chef's Surprise
Fresh Full Salad Bar
Chef Amanda's Table of Unbelievable Desserts

Fresh Brewed Sweet and Un-sweet Tea
Fresh Ground Larry's Beans Coffee

Tuesday Night

SUPPER CLUB JANUARY 31TH

Shrimp Bisque & Minestrone
Fresh Full Salad Bar/ Fresh Rolls
Fried Boneless Pork Chops & Mashed Potatoes & Gravy
Fried Oysters
Chef's Surprise
Roasted Red Potatoes
Broccoli & Cauliflower W/ Italian Cheese Sauce
Roasted Shoe peg Corn Baked Beans
Chef Amanda's Table of Unbelievable Desserts

Fresh Brewed Sweet and Un-sweet Tea
Fresh Ground Larry's Beans Coffee