***A close up of a plate

Description generated with high confidence***

**Dinner Menu**

**Monday, June 16, 2025**

**First Course**

**Your Choice of Soup or Salad**

**Soup**

New England Clam Chowder **GF**

Creamy Asparagus and Spinach Puree **GF V**

Low Sodium Chicken, Vegetable, Bean, and Fennel **GF**

**Salad**

Baby Arugula, Stuffed Grape Leaves, Artichoke Hearts, Cherry Tomato, and Red Onion, with Greek Vinaigrette

**Caprese Salad**

Thick Cut Beefsteak Tomato, Fresh Mozzarella,

Balsamic Glaze and Capers, With Fresh Basil Pesto

Caesar Salad, Crispy Croutons and Anchovies

**Creamy Italian - Bleu Cheese - Balsamic Vinaigrette - Honey Mustard**

**Thousand Island - FF Italian - Raspberry Dressing - French Dressing**

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**Entrées**

**Barbecued Pulled Beef and Grits**

Tender Braised Chuck Roast over Creamy Parmesan Grits

with a Beef Jus Lie and Red Onion Confit **GF**

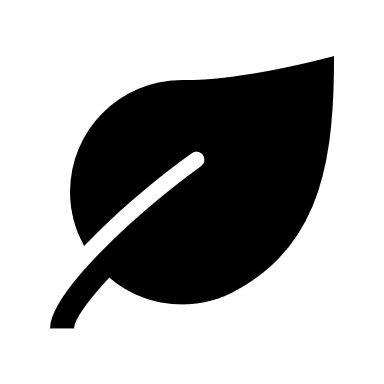
**Hawaiian Garlic Shrimp**

Old Bay Seasoned Shrimp, Pan Fried Crispy, and Tossed in a Grilled Pineapple, Soy, and Garlic Sauce. Served over Brown Rice **GF**

**Chicken Tandoori**

Roasted Boneless Chicken Thighs with a Garam Masala, Paprika and Yogurt Marinade Served with Steamed Jasmine Rice **GF**

**Penne Puttanesca**

Penne Pasta with a Hearty Tomato Sauce of Olives, Onions Peppers, Capers, Peas and Garlic Garnished with Shaved Pecorino **V Available Dairy Free**

**Entrees Available with No Added Salt, No Seasonings, Sauce on the Side or Small Portions**

**Vegan Entrees Can Request White Beans, Chickpeas, Green Peas, or Edamame for added Protein**

**Sides- Choice of Two**

Steamed Succotash – Steamed Broccoli – Steamed Carrots

Brown Rice - Pasta Marinara - Cole Slaw - Potato Salad - Side Salad

Applesauce - Mashed Sweet Potatoes – Baked Potato

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**Princeton Windrows Salads**

**Classic Caesar Salad**

Choice of Grilled Chicken, Poached or Grilled Salmon, Romaine

Grated Parmesan Cheese, Croutons and House Caesar Dressing

**Grilled Chicken Cobb Salad**

Spring Mix Lettuce with Tomato, Hard Boiled Egg, Cucumber

Crumbled Blue Cheese, Avocado, Bacon, Side of Balsamic Dressing

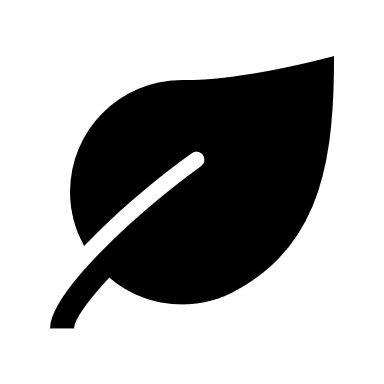
**Windrows Classics**

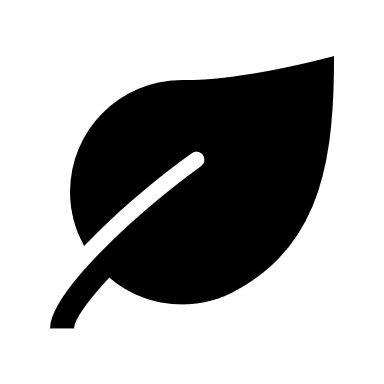
4 oz. Calves Liver with Sauteed Onions and Bacon

#### Broiled or Blackened Salmon GF

Roast Half Chicken **GF**

Grilled Kobe Beef Burger Lettuce, Tomato Choice of Cheese **(Available GF)**

Edamame Dumpling with Brown Rice and Julienne Vegetable ****

Crispy Falafel over Julienne Vegetables and Marinara **** **GF**

Blackened or Grilled Chicken Breast **GF**

Fried Jumbo Shrimp – Steamed Shrimp **GF** with Cocktail Sauce and Lemon

Chicken Pot Pie

Honey Dipped Fried Chicken

**Love People, Cook Them Good Food**