

SAMPLE CAFE DINNER MENU



THE FOOTHILLS
RETIREMENT COMMUNITY
Presbyterian Communities of South Carolina

Please see sample Foothills Dining Menu for additional options.

DINNER SPECIALS

Chicken Florentine

Fried chicken livers served over rice with gravy

Salisbury Steak

Served with mashed potato and gravy

Trout

Pan seared and served with one side

Garden Burger

Served with French fries

Fish of the Day: Fried Catfish

APPETIZERS

Cup or Bowl of the Soup du Jour:

Chicken Noodle

SIDES

Seasonal Fresh Fruit

Chef's Vegetables

French Fries

Baked Potato

Baked Sweet Potato

Baked Apples

SALADS

Salad Dressings: Honey Mustard, Ranch, Thousand Island, Italian, Balsamic Vinaigrette, Raspberry Vinaigrette, Blue Cheese and Caesar

Grilled Chicken Caesar

Grilled Chicken, romaine lettuce, Parmesan cheese, and Caesar dressing

Greek Salad w/Chicken

Black olives, feta cheese, onion, pepperoncini, cucumber and tomato on chopped romaine with house made Greek dressing

SANDWICHES

All sandwiches are served dressed with lettuce and tomato and a pickle spear

Bacon Mushroom

Swiss Burger

¼ lb. Beef Burger with sautéed mushrooms, crisp bacon and Swiss Cheese

Classic Reuben

Corned beef sauer kraut, Swiss cheese and Thousand Island dressing on grilled rye

Grilled or Crispy

Chicken Sandwich

¼ lb. Chicken Breast

BBQ Pulled Pork

Slow roasted pork with tangy BBQ sauce

Ultimate Grilled Cheese

Your choice of American or Swiss with tomato and bacon on choice of Bread

Carolina Crab Cake Sliders

Traditional crab cakes made from blue crab meat deep fried, served with tartar sauce

DESSERTS

Pecan Pie

Southern tradition with a dollop of whipped cream

Chocolate Layer Cake

Double the chocolate

Grilled Filet Mignon

4oz Tenderloin Steak cooked to requested temperature

Hand Breaded Shrimp

Tossed in our house recipe breader and deep fried served with cocktail sauce

Blackened Sliced Steak

Flat Iron steak dusted with Cajun spice and seared in a cast iron skillet served with fresh salsa

Foothills Chicken

Marinated Chicken Breast grilled and topped with mushrooms, bacon a touch of honey and Swiss Cheese

Shrimp and Chicken Sizzle

Marinated chicken and tender shrimp lightly stir fried with fresh vegetables served sizzling in a teriyaki sesame glaze

Chocolate Mousse

Topped with whipped cream and chocolate sauce

Strawberries and Banana Brandy

Fresh strawberries in sweet cream with a touch of banana Liquor and brandy

All meals proudly created with healthful, sustainable ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

Dietary preferences can be accommodated upon request.