

# THE RUGBY DINNER MENU

## SAMPLE MENU

### DINNER ENTREES INCLUDE: SOUP OR SALAD AND TWO SIDES

#### WEEKLY ENTREES

**\*6OZ BEEF TENDERLOIN FILET W/ DEMI \$39**

**SPINACH & CRAB STUFFED SALMON W/ LEMON CREAM SAUCE \$20**

**GRILLED CHICKEN W/ GREEN SPAGHETTI (TOSSED IN A CHEESY POBLANO CREAM SAUCE) \$18**

**APPLE STUFFED PORK TENDERLOIN W/ APPLE CIDER SHERRY SAUCE \$19**

**PENNE ALA VODKA – PENNE PASTA, GRILLED PORTABELLA MUSHROOM, SPINACH, AND VODKA SAUCE WITH PARMESAN CHEESE & GARLIC BREAD \$16**

#### WEEKLY SPECIALS

**MONDAY – BUFFET \$16**

**TUESDAY – SHRIMP BOIL WITH SAUSAGE, POTATOES, AND CORN ON THE COB \$18**

**WEDNESDAY – POLLO CON CREMA (SEARED CHICKEN W/ BELLE PEPPERS, ONION & MUSHROOM CREAM SAUCE ) SERVED OVER SPANISH RICE W/ 2 TORTILLAS \$18**

**THURSDAY – SMOTHERED HAMBURGER STEAK W/ CARAMELIZED ONION & MUSHROOM \$18**

**FRIDAY – SLICED BEEF TENDERLOIN & 2 SEAFOOD STUFFED SHRIMP \$30**

**SATURDAY – GRILLED CHICKEN PARMESAN W/ ANGEL HAIR & MARINARA \$18**

#### WEEKLY SIDES

**CAULIFLOWER AU GRATIN**

**BAKED POTATO**

**PARISIAN CARROTS**

**BK SWEET POTATO**

**SAUTEED SPINACH**

**MASHED POTATO**

**STEAMED ASPARAGUS**

**SPANISH RICE**

\*Indicates that items may be cooked to order. Consuming **raw** or **undercooked** meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WE CREATE  
**authentic food**

FROM SCRATCH

we use fresh, responsibly sourced, seasonal ingredients & culinary creativity. We are guided by environmentally friendly practices, avoid additives, chemicals and preservatives.

**experience the difference**  
with a bite