

The NayStation Dining Club Menu
September 2011
Price \$25
Contact: John Nay 989-9647 or Myrna Nay 990-9144
Membership & Reservations Required

September 3rd - **Closed for Labor Day Weekend**

September 10th

Entrée: Beef Pot Roast: A club member favorite! Slow cooked 'til tender, served with plenty of brown gravy
OR
Baked Orange Roughy: A pecan crusted white fish fillet, served with fresh papaya salsa

Sides: Cobb Salad
Dinner Rolls
Mashed Potatoes
Buttered Peas

Dessert: Brownie Sundae: A double chocolate-pecan brownie, topped with ***Homemade*** vanilla ice cream, chocolate sauce, whipped cream and a cherry
OR
Blueberry Pie: Deep dish blueberry pie, served warm with ***Homemade*** vanilla ice cream

September 17th

Entrée: Chicken Cordon Bleu: A crispy breaded chicken breast, stuffed with ham and Swiss cheese
OR
Crab Newburg: Succulent crab in white wine-cream sauce, served in a flaky shell

Sides: Avocado-Orange Salad
Honey-Oat Rolls
Rice Pilaf
Buttered Sweet Corn

Dessert: Chocolate Cheesecake: Creamy, New York style, made with bittersweet chocolate
OR
Sweet Cherry Tart: A crisp cookie crust filled with custard, topped with dark sweet cherries

September 24th

Entrée: Stuffed Pork Chop: A thick pork loin chop filled with sausage and onions, served with sage-merlot sauce
OR
Stuffed Salmon: A large fillet filled with mushrooms and sweet peppers, served with creamy dill sauce

Sides: Marinated Tomato Salad
Cheddar Cheese Muffins
Baked Potatoes
Sautéed Summer Squash

Dessert: Chocolate Walnut Torte: A moist chocolate cake studded with toasted walnuts, coated with chocolate ganache
OR
Banana Cream Pie: Bananas, rich vanilla custard and whipped cream, piled high in a flaky crust

All meals served with unlimited Coffee, Hot Tea, Iced Tea, Lemonade or Water.