

JONES VIEW
RESTAURANT



Breakfast

EGGS, ANY STYLE

Choice of egg whites, Egg Beaters® or whole egg

OMELET FILLINGS

Honey Ham

Bacon

Pepper

Mushroom

Onion

Spinach

Tomato

Sausage

OMELET CHEESE

American

Feta

Cheddar

Swiss

SIDES

Bacon

Home Fries

Corned Beef Hash

Grilled Ham

Sausage

Oatmeal

Cream of Wheat

Cold Cereals

Muffins/Pastries

Fresh Fruit Cup

Yogurt

SPECIALTY BREAKFAST ENTRÉES

Belgium Waffle

Served with whipped cream and strawberries

Stack of Three Pancakes

Thick-cut French Toast

Eggs Benedict

Poached Eggs Over Corned Beef Hash

STARTERS

Maryland Crab Cakes

Fresh-made mini crab cakes with whole-grain mustard honey aioli

Mozzarella Vegetable Stack

Roasted red peppers, tomato and grilled red onion with olive oil and balsamic drizzle

Jumbo Shrimp Cocktail

Three jumbo shrimp served with mild sauce and lemon

Warm Wild Mushroom and Goat Cheese Tart

Served with baby greens, cranberry chutney and cider vinaigrette

Smoked Salmon Bruschetta

Served with capers, red onion and crème fraiche

SALADS

Caesar Salad

Tossed romaine with dressing and croutons

Garden Salad

Field greens mixed with local vegetables

Greek Salad

Mixed lettuce with olives, feta cheese and marinated peppers

Add to Any Salad

Grilled Salmon

Grilled Chicken

Grilled Shrimp

FROM THE GRILL

Grilled Reuben Sandwich

Turkey Burger

Classic Beef Burger

Veggie Burger

Grilled Hot Dog

SOUPS

Chicken Vegetable

Soup du Jour

DELI STATION

Sliced Roast Turkey

Tuna Salad

Egg Salad

Sliced Honey Ham

CHOICE OF BREAD

Sourdough | Multigrain

Marble Rye | Brioche Roll

Tortilla Wrap | Gluten-Free Bread

SIDES

Shoestring Fries | Sweet Waffle Fries | Onion Rings

Potato Salad | Coleslaw | Pickled Beets

Entrées

Baked Seafood Casserole

Scallops, shrimp and haddock, white wine and butter, topped with Ritz Cracker® crumbs

Pan-Seared Salmon

Served over sautéed baby spinach and topped with roasted tomato aioli

Spice-Roasted Center Cut Pork Chop

With sautéed onions and wild mushrooms

Grilled Filet Mignon

6 oz. petite cut seasoned and grilled, served with hollandaise sauce

Broccoli Alfredo with Linguine Pasta

Choice of chicken or shrimp tossed in a creamy garlic sauce

Baked Georges Bank Haddock

Local baked haddock topped with white wine, butter and crumbs

Statler Chicken Breast Saltimbocca

Pan-roasted with prosciutto, oven-roasted tomato and a Marsala butter sauce

White Gulf Shrimp Scampi

Cherry tomatoes, mushrooms, garlic, white wine, lemon and linguine pasta

Grilled N.Y. Sirloin

6 oz. prime cut, served with garlic butter

CHEF'S SIGNATURE DISH

Grilled Local Swordfish

Finished with sautéed spinach, tomatoes, olives, onion and garlic butter

SIDES

Baked Potato

Roasted Sweet Potatoes

Rice Pilaf

Sautéed Spinach

Buttered Carrots

Mixed Vegetable Medley

Grilled Asparagus

DESSERTS

Crème Brûlée

Carrot Cake

Chocolate Torte

Assorted Ice Creams



Atria WOODBRIAR PLACE

