

August 1, 1994

To all of our friends and neighbors. Just a friendly greeting from your Northwinds Lodge friends - hoping you have had a pleasant summer so far - and wishing the second half of your Summer will be even more memorable.

We are pleased to announce the introduction of a new evening menu at the Lodge. We sure hope that something on the new menu will be to your liking and that you will come visit us and put our new menu to the test.

The following is a list of the items to be served from Monday thru Saturday evenings, starting on August 8, 1994. Of course the chef will prepare a special dish or two, to please your palate in addition to the goodies listed below. Also, our faithful Lounge menu will still be available for those who choose not to have dinner.

Broiled Brook Trout.....\$10.95

boneless trout topped with seasoned bread crumbs and broiled with lemon and fresh herb butter

Blackened Redfish....\$10.95

a more delicate version of the New Orleans sensation - dusted with Cajun seasonings and served with drawn butter

Pork Tenderloin Dijonnalse....\$11.95

fresh pork tenderloin sauteed with roasted shallots and mushrooms then simmered in a white wine, grain mustard cream sauce

Tournedos of Beef\$13.95

tender slices of filet mignon sauteed with shallots, garlic and brandy

Northwinds Chicken....\$10.95

cider and sage marinated chicken breast grilled and served with a roasted shallot and Granny Smith apple chutney





NY Strip.....\$14.95
served with roasted garlic and scallion butter (upon request)

Filet Mignon.....\$15.95
served with roquefort and garlic sauce (upon request)

Now we have another nice change to talk to you about. Starting on Sunday, August 7, 1994 we will serve to you a bountiful breakfast buffet starting at 7:30 AM until 11:30 AM. Come enjoy the special treats of eggs, bacon, sausage, fresh fruit, bagels and lox, potatoes and other goodies at a price you will like.

Then, if you don't care to get up early for the breakfast, come join us for our brand new Northwinds Family Style Dining. All of our Family Style Dinners are served with fruit cup or soup, cole slaw, apple sauce, whipped potatoes, candied sweet potatoes, corn, green beans and dessert.

Oven Roasted Turkey.....\$9.95
served with a sage, celery and mushroom dressing topped with gravy

Boston Scrod.....\$9.95
a delicate white fish broiled with fresh lemon, garlic and herb butter

Baked Chicken Breast.....\$9.95 served with our special seasoned stuffing

Smoked Virginia Ham.....\$9,95 served with an orange and pineapple dark rum glaze

Roast Pork....\$11,95
pork loin served with a mustard and rosemary cream sauce

NY Strip Steak.....\$11.95
served with a roasted garlic and scallion butter (upon request)

