



Homemades by Suzanne in the John Marshall

Lunch Specials: January 20th – February 5th

Carry Out, Curbside Pick-up, & Dine In
spacious ballroom with socially distanced seating

Tuesday ~ Buffalo Wing Garden Salad w/ spicy Ranch dressing

mixed greens, carrots, celery, green onion cherry tomatoes halves, crumble blue cheese served with your choice of soup-\$13.85

Hump Day ~ Prime Rib French Dip sandwich w/ au jus

Thinly sliced prime rib roast, Swiss cheese, horseradish mayo served on house-made hoagie roll, Garlic parmesan sidewinder fries- \$13.95

Thursday ~ Slow Roasted Pulled Pork w/ honey- apple BBQ sauce

served on sweet potato biscuit, 5- veggie slaw and best-ever baked beans -\$13.85

Seafood Friday ~ Lump Crab Cake Slider & 5 Jumbo Shrimp

- Slider served on house-made roll with lettuce, tomato and chipotle tartar sauce and your choice of side- \$14.85

Sides

**Potato Salad, *5-veggie slaw, *Best-ever baked beans, Macaroni salad, Tri-color pasta, *Fries, *Homemade chips*

**Soup a cup for your side
or bowl & homemade roll for \$6.50**

*~*Chicken & Rice, *Minestrone*

Deep Dish Quiche

w/ side for \$10.85

~ Blackened Shrimp

~ Spinach & Mushroom

***House-made Chips
& Choice of Dip \$3.45**

*~ *Artichoke & Spinach*

*~*Baked Bacon Blue Cheese*

Desserts

Bread Pudding

w/ bourbon sauce \$3.85

Carrot Cupcake or Red Velvet Cupcake

w/ cream cheese frosting \$1.85

Apple Dumpling

w/ drizzled caramel sauce \$3.85

** = gluten-free*