

# HOLBROOK DINER

## Board Specials

### Starters

#### *Macaroni & Cheese Balls*

Three homemade macaroni & cheese balls served with alla vodka dipping sauce. \$13.95

#### *Honey BBQ Quesadilla*

Chicken fingers, mozzarella cheese, cheddar cheese, bacon & honey BBQ sauce. \$15.95

#### *Tomato Bisque Soup (Bowl)*

Vine-ripened pear tomatoes pureed with fresh cream for a velvety smooth flavor with hints of oregano and fresh basil. \$8.95

### Spiked Hot Chocolates

#### *The Kris Kringle*

Hot Chocolate, Peppermint twist Smirnoff, whipped cream garnished with crushed peppermints. \$12.95

#### *The Rudolph*

Hot Chocolate, marshmallow & whipped cream infused vodka topped with whipped cream & cherry. \$12.95

### Classics

#### *Tomato-n-Grilled Cheese*

American, Mozzarella, & Cheddar cheese grilled on Challah bread served with a cup of creamy tomato bisque soup. \$15.95

#### *Winter Salad*

Crispy Mixed Greens, apples, pears, crumbled blue cheese, walnuts & grilled chicken served with a raspberry vinaigrette dressing. \$20.95

#### *Spicy Shrimp Wrap*

Grilled shrimp, lettuce, tomato, avocado, & sriracha aioli in a wrap served with french fries. \$19.95

#### *Shroom & Swiss Burger*

Sauteed mushrooms, swiss cheese & bacon aioli served on a brioche bun with french fries. \$18.95

#### *Fried Buffalo Chicken Sandwich*

Fried chicken smothered in buffalo sauce; topped with lettuce, tomato, onion straws, blue cheese crumbles, and cheddar cheese on a brioche bun. Served with french fries. \$17.95

### Entrees

Served with soup or salad

#### *Apple & Pear Glazed Porkchops*

Two Broiled Porkchops with a homemade apple & pear glaze with a blue cheese crumbled crust. Served with potato & vegetable. \$30.95

#### *Parmesan Herb Crusted Chicken*

Sauteed chicken breast coated in a parmesan garlic bread crumb & cherry tomatoes, served over bowties in a creamy pink sauce. \$29.95