

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
01/02/22	01/03/22	01/04/22	01/05/22	01/06/22	01/07/22	01/08/22
Soup du Jour Parsnip Soup (V)	Soup du Jour Chicken Noodle Soup	Soup du Jour Beef Vegetable Soup	Soup du Jour Split Pea Soup (V)	Soup du Jour Minestrone (V)	Soup du Jour Beer, Potato & Cheddar Chowder	Soup du Jour Tomato Soup (V)
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Chicken Francaise	Hot Pastrami	Grilled Chicken Panini	Soprano Burger GFA	BBQ Pulled Pork GF	Kendal Pizza	Sausage & Pepper Sandwich
Egg Battered Chicken Breast with a White Wine Lemon Sauce	Thinly Sliced NY Pastrami, Swiss Cheese, Marble Rye	• Baby Arugula, Fresh Mozzarella, & Sundried Tomato Pesto on a Ciabatta Roll	Provolone Cheese, Roasted Tomato Compote, Pepperoncini on a Brioche Bun	Slowly Roasted Pork Shredded and Served in a BBQ Sauce	House Made Pizza with choice of Toppings	Italian Sausage Sautéed with Peppers & Onions on a Hoagie Roll
Assorted Omelet's	Superfood Salad GF	Ravioli Bolognese	Chicken Rice Bowl GF	Chicken Fingers	Filet of Cod	BBQ Bourbon Chicken
	Grilled Chicken, Blueberries, Avocado, Pomegranate Seeds, Baby Spinach, Pomegranate Vinaigrette	Ricotta filled Pasta with a Meat Sauce	Grilled Chicken On Top of Brown Rice, Tomatoes, Avocado, Black Beans & Corn on the cob with a Creamy Sauce	Served with a Choice of BBQ or Honey Mustard Sauce	Served with a Lemon Butter Sauce	Grilled Chicken Breast Glazed with BBQ Bourbon Sauce
Stuffed Shells	Samosa	Quiche & Salad	General Tso's Cauliflower	Eggplant Rollatini	Yakisoba Stir Fry	Caprese Baked Pasta
Pasta Shells Stuffed with Ricotta Cheese, Topped with Marinara Sauce	Indian Pastries with Potato, Mixed Vegetables, and Curry	Spinach, Onion & Tomato Quiche served with a Side of Baby Greens Tossed in our House Vinaigrette	Battered Cauliflower Fried Till Golden Brown Tossed in a General Tso Sauce	Breaded Eggplant Stuffed with Ricotta Cheese, Served with Marinara Sauce	YakiSoba Noodles Stir Fried with Vegetables in an Ginger & Garlic Sauce	Ziti Pasta Tossed Together with Ricotta, Mozzarella Cheese & Marinara, Baked
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Steamed Broccoli	Roasted Carrots	Green Beans	Medley of Vegetables	Roasted Cauliflower	Roasted Vegetables	Pacific Blend Vegetables
Roasted Autumn Vegetables	Potato Chips	French Fries	Tater Tots	Herb Potatoes	Rice	Potato Wedges
Hash Browns						
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Chefs Choice Dessert	Tiramisu	Oatmeal Raisin Cookies	Assorted Cupcakes	Carrot Cake	Chocolate Chip Brownie	Sour Cream Cake
NSA Peach Pie	NSA Cherry Pie	NSA Je/1-0	NSA Chocolate Pudding	NSA Brownie	NSA Lemon Meringue Pie	NSA Vanilla Pudding

DINNER

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	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad
	Baby Spinach, Quinoa, Cranberries, Apples, Feta, Honey Balsamic	Asian Salad Mix, Oranges, Almonds, Toasted Sesame Dressing	Baby Kale, Cucumber, Red Onions, Apricot, Pecan, Champagne Vinaigrette	Pomegranate, Pear, Celeriac, Blood Orange Vinaigrette	Greens, Roasted Beets, Goat Cheese, Raspberry Vinaigrette	Arugula Mix, Cherry Tomatoes, Artichokes, Olives, Shaved Parm, Red wine Vinaigrette
	Soup du Jour Butternut Squash Bisque (V)	Soup du Jour Italian Sausage Soup	Soup du Jour White Bean and le Soup (V)	Soup du Jour Beef Barley	Soup du Jour Rhode Island Clam Chowder	Soup du Jour Chicken Noodle
	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
	Autumn Beef Stew GF	Roasted Pork Loin GF	Beef Shepherd's Pie	Corned Beef & Cabbage GF	Filet of Sole Francaise	Veal Parmesan
	Tender Pieces of Beef, Carrots, Potatoes, in a Rich Beef Sauce	With Creamed Apple and Onion Topping	A Casserole of Ground Beef and Vegetables in Gravy with a Potato Topping	Slowly Braised Corned Beef, sliced thin Served with Green Cabbage	Lightly Egg Battered and Pan Seared, with a light lemon butter sauce	Tender Veal, Breaded and Baked with Tomato and Mozzarella
	Shrimp Provençal	Chicken Pot Pie	Bronzo GF	Mediterranean Chicken Tagine GF	Duck Leg Confit	Turkey Meat Loaf
	Shrimp, Tomatoes, Garlic, White Wine, and Nicoise Olives	Creamy Chicken and Vegetables with a Pasta Top	Fish Fish, Lightly Seasoned	Boneless Chicken Thighs Braised with Onions, Garlic, olives, and Moroccan spices	Duck Legs Marinated & Slow Baked, Finished with a Cider Glaze	with Olives, Feta Cheese, Pinac and Mushrooms
	Roasted Cauliflower and Goat Cheese Au	Butternut Squash Lasagna	Sweet & Sour Tofu Stir Fry	Roasted Vegetable Cous Cous	Eggplant Tower GF	Vegetable Cassoulet
	Cauliflower, Sundried Tomatoes, and Goat Cheese in a Rich Casserole	Layered Squash pasta and Cheese	Tofu with Vegetables, Pineapple, and Sweet Stir Fry Sauce	Roasted Vegetables with Pasta	Grilled Eggplant, Provolone, Muenster Cheese and Tomato Sauce	French Casserole of Mixed Vegetables, Tomatoes and Beans
	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
	Mixed Vegetables	Steamed Broccoli	Sauteed Spinach	Carrots	Red and Golden Beets	Sauteed Onions
	Butternut Squash	Roasted Cauliflower	Roasted Root Vegetables	Braised Cabbage	Green Beans	Brussels Sprouts
	Yukon Gold Mashed Potatoes	Wild Rice	Quinoa Pilaf	Boiled Potatoes	Farro Risotto	Roasted Potatoes
	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
	Cannoli Cake	Key Lime Pie	Napoleon Cake	Chocolate Cake	Crepe Brulee	Bread Pudding
	NSA Cookies	NSA Apple Pie	NSA Blueberry Pie	NSA Cheesecake	NSA Cinnamon Swirl Cake	NSA Chocolate Cream Pie