

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
01/28/24	01/29/24	01/30/24	01/31/24	02/01/24	02/02/24	02/03/24
Soup du Jour Tomato Soup	Soup du Jour Chicken Orzo Soup	Soup du Jour Cream of Broccoli	Soup du Jour Split Pea Soup (V)	Soup du Jour Minestrone (V)	Soup du Jour Beef Barley (G)	Soup du Jour Potato & Cheddar Chowder (G)
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Bourbon Glazed Ham Cured Ham with a Tangy Bourbon Glaze	Meatball Parmesan Sandwich with Tomato Sauce and Mozzarella cheese on a Wedge Roll	Grilled Chicken Panini GFA Baby Arugula, Fresh Mozzarella & roasted red peppers, pesto mayo on a ciabatta roll	Hot Pastrami GFA Thinly Sliced NY Pastrami, Swiss Cheese, Marble Rye	Turkey Club GFA Lettuce, Tomato, Bacon and May on White Toast	Kendal Pizza GFA House Made Pizzas with choice of Toppings	Ham, Apple & Brie Grilled Cheese on Sourdough Bread
Broccoli and Cheddar Stuffed Chicken Breaded Chicken Stuffed with Broccoli and Cheddar	Superfood Salad GF Grilled Chicken, Blueberries, Avocado, Baby Spinach, Pomegranate Vinaigrette	Tortilla Crusted Tilapia Tilapia Breaded with Corn Tortilla and Baked	Mediterranean Quinoa Salad with Grilled Chicken GF Greek Olives, Roasted Peppers, Feta Cheese, Cucumbers, Chopped Pomegranate, Lemon Herb	Sweet and Sour Pork Pineapples, Peppers, Onions, Sweet and Sour Sauce	Battered Fish Lightly battered fish with tartar sauce on the side	BBQ Bourbon Chicken GF Grilled Chicken Breast Glazed with BBQ Bourbon Sauce
Stuffed Shells Pasta Stuffed with Ricotta Cheese, served with Tomato Sauce	Roasted Tomato and Butterbean Ragout GF Slow Cooked Aromatic Vegetables	Penne Primavera Pasta with Fresh Vegetables	Mexican Lasagna Spinach Tortilla Layered with Salsa, Black Beans, and Corn	General Tso's Cauliflower Battered Cauliflower Fried Till Golden Brown Tossed in a General Tso Sauce	Eggplant Rollatini Tomato Sauce, Ricotta and Mozzarella Cheese	Mushroom and Leek Quiche Sauteed mushrooms, leeks, smoked gouda in a pie shell
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Bacon & Sausage Patties	Sauteed Zucchini	Green Beans	Medley of Vegetables	Sauteed Baby Bok Choy	Peas & Carrots	Pacific Blend Vegetables
Steamed Broccoli	Potato Chips	Crispy Potato Wedge	Tater Tots	Vegetable Fried Rice	Steak Fries	Rice Pilaf
Home Fries						
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Chefs Choice Dessert	Assorted Cheese Cake	Oatmeal Raisin Cookies	Mixed Fruit Cup	Carrot Cake	Chocolate Chip Brownie	Pumpkin pie
NSA Peach Pie	NSA Brownie	NSA Jell-O	NSA Chocolate Pudding	NSA Blondie	NSA Lemon Cake	NSA Vanilla Pudding

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	Soup du Jour Spinach and Artichoke (V)	Soup du Jour Chicken and Corn Chowder (G)	Soup du Jour Carrot Ginger V	Soup du Jour White Bean, Sausage, and Kale	Soup du Jour Rhode Island Clam Chowder (G)	Soup du Jour Vegetable Soup (V)
	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad
	Spinach Salad with Apple/Cran/Walnuts	Roasted Beets and Goat Cheese	Classic Wedge	Caprese	Arugula, Sweet Potato, and Chickpea	Pear and Goat Cheese
	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
	Beef Short Ribs GF	Roasted Pork GF	Lamb Cassoulet GF	Linguini & Meatballs	Fresh Catch	Veal Parmesan
	Braised Short Ribs of Beef in a Rich Tomato Gravy	With a Caramelized Apple and Onion Compote	Slow Cooked Lamb, Sausage, Beans, Aromatic Herbs and Spices, in a Rich Brown Gravy	Pasta with House made meatballs. Tomato sauce	A fresh Seafood offering	Breaded Veal cutlet, topped with marinara sauce & mozzarella cheese.
	Shrimp Scampi GF	Turkey Meat Loaf	Filet of Sole Meuniere	Chicken Piccata	Pork Osso Bucco	Chicken Florentine
	Shrimp and Garlic, Sauteed with White Wine and Butter	with Olives, Feta Cheese, Spinach and Mushrooms	Lightly floured and sauteed	Chicken breast seared & topped with a lemon caper sauce.	Braised Pork Shank with Tomatoes, Onions, Carrots, and Celery	Chicken breast seared & topped with a creamy spinach sauce
	Mushroom and Quinoa Chili GF	Pear, Caramelized Onion and Brie Flatbread	Sweet & Sour Tofu	Butternut Squash Lasagna	Falafel	Eggplant Tower GF
	Tomato Chili with Mushroom and Quinoa	Pear, Onions and brie finished with extra virgin olive oil and balsamic reduction	Tofu with Vegetables, Pineapple, and Sweet and Sour Sauce	Pasta sheets layered with purred butternut squash, ricotta cheese, bechamel & topped with mozzarella cheese.	Chickpea Fritters served with at Mint Yogurt Sauce	Grilled Eggplant, Provolone, Muenster Cheese and Tomato
	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
	Sauteed Zucchini and Tomatoes	Sauteed Spinach	Swiss Chard	Carrots	Steamed Corn	Bok Choy
	Steamed Carrots	Red and Golden Beets	Roasted Root Vegetables	Roasted Brussels Sprouts	French Beans	Roasted Acorn Squash
	Jasmine Rice	Potato and Cauliflower Mash	Brown Rice	Linguini	Farro Risotto	Angel Hair Pasta
	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
	Chocolate Peanut Butter Cake	Fresh Fruit	Coconut Custard Pie	Key Lime Pie	Cheesecake	Cannoli Cake
	NSA Cherry Cake	NSA Apple Pie	NSA Blueberry Cake	NSA Lemon Cake	NSA Cherry Pie	NSA Chocolate Cake