

Delivery Charge \$5

Call x1102 by 3PM for Dinner Delivery

DINNER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
02/27/22	02/28/22	03/01/22	03/02/22	03/03/22	03/04/22	03/05/22
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	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour
Broccoli and Cheddar	Italian Sausage Soup	White Bean and Kale Soup (V)	Beef Barley	Rhode Island Clam Chowder	Chicken Noodle	
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Autumn Beef Stew GF	Roasted Pork Loin GF	Beef Shepherds Pie	Corned Beef & Cabbage GF	Filet of Sole Francaise	Veal Parmesan	
Tender Pieces of Beef, Carrots, Potatoes, in a Rich Beef Sauce	With a Caramelized Apple and Onion Compote	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 Provencal	Chicken Pot Pie	Branzino 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 Pastry 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, Spinach 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	
Chocolate Cake	Key Lime Pie	Napoleon Cake	Cannoli Cake	Crème Brulee	Bread Pudding	
NSA Blondies	NSA Apple Pie	NSA Blueberry Pie	NSA Cheesecake	NSA Cinnamon Swirl Cake	NSA Lemon Meringue Pie	

Delivery Charge \$5

Call x1102 by 10AM for Lunch Delivery

LUNCH

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
02/27/22	02/28/22	03/01/22	03/02/22	03/03/22	03/04/22	03/05/22
<i>Soup du Jour</i> Parsnip Soup (V)	<i>Soup du Jour</i> Chicken Noodle Soup	<i>Soup du Jour</i> Split Pea Soup (V)	<i>Soup du Jour</i> Mexican Chicken Tortilla	<i>Soup du Jour</i> Minestrone (V)	<i>Soup du Jour</i> Bacon, Potato & Cheddar Chowder	<i>Soup du Jour</i> Tomato Soup (V)
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
<i>Chicken Francaise</i>	<i>Hot Pastrami</i>	<i>Grilled Chicken Panini</i>	<i>Soprano Burger GFA</i>	<i>BBQ Pulled Pork GF</i>	<i>Kendal Pizza</i>	<i>Sausage & Pepper Sandwich</i>
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 Sauteed with Peppers & Onions on a Hoagie Roll
<i>Assorted Omelets</i>	<i>Superfood Salad GF</i>	<i>Ravioli Bolognese</i>	<i>Chicken Rice Bowl GF</i>	<i>Chicken Fingers</i>	<i>Filet of Cod</i>	<i>BBQ Bourbon Chicken</i>
	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 Served with a Cilantro	Served with a Choice of BBQ or Honey Mustard Sauce	Served with a Lemon Butter	Grilled Chicken Breast Glazed with BBQ Bourbon Sauce
<i>Stuffed Shells</i>	<i>Samosa</i>	<i>Quiche & Salad</i>	<i>General Tso's Cauliflower</i>	<i>Eggplant Rollatini</i>	<i>Yakisoba Stir Fry</i>	<i>Caprese Baked Pasta</i>
Pasta Filled with Ricotta Cheese Served with Tomato 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
<i>Steamed Broccoli</i>	<i>Roasted Carrots</i>	<i>Green Beans</i>	<i>Medley of Vegetables</i>	<i>Roasted Cauliflower</i>	<i>Roasted Vegetables</i>	<i>Pacific Blend Vegetables</i>
<i>Roasted Autumn Vegetables</i>	<i>Potato Chips</i>	<i>French Fries</i>	<i>Tater Tots</i>	<i>Herb Potatoes</i>	<i>Rice</i>	<i>Potato Wedges</i>
<i>Hash Browns</i>						
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
<i>Chefs Choice Dessert</i>	<i>Tiramisu</i>	<i>Oatmeal Raisin Cookies</i>	<i>Assorted Cupcakes</i>	<i>Carrot Cake</i>	<i>Chocolate Chip Brownie</i>	<i>Sour Cream Cake</i>
<i>NSA Peach Pie</i>	<i>NSA Chocolate Chip Cookies</i>	<i>NSA Jell-O</i>	<i>NSA Chocolate Pudding</i>	<i>NSA Brownie</i>	<i>NSA Lemon Meringue Pie</i>	<i>NSA Vanilla Pudding</i>