

Delivery Charge \$5

Call x1102 by 3PM for Dinner Delivery

DINNER

SUNDAY 03/06/22	MONDAY 03/07/22	TUESDAY 03/08/22	WEDNESDAY 03/09/22	THURSDAY 03/10/22	FRIDAY 03/11/22	SATURDAY 03/12/22
	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 Chicken and Sausage Gumbo	Soup du Jour Thai Coconut Curry Chicken Soup	Soup du Jour Indian Tomato and Lentil (V)	Soup du Jour Acorn Squash Corn Chowder (V)	Soup du Jour Seafood Chowder	Soup du Jour Italian Wedding Soup
	Entrees Moroccan Beef GF	Entrees Mediterranean Citrus Chicken GF	Entrees Sweet and Sour Pork	Entrees Beef Brisket GF	Entrees Lamb Cassoulet GF	Entrees Linguini with Clam Sauce
	Tender Beef, Raisins, Ginger, and Spices in a rich wine sauce	Chicken, Lightly seasoned and marinated in lemon and orange juice	Tender Pork Pieces in a Sweet and Sour Sauce	Slowly Braised Beef Brisket Cooked Till Fork Tender	Tender Lamb, Sausage, and Beans	Pasta with Clam Sauce
	Chicken Teriyaki	Prince Edward Island Mussels GF	Roasted Salmon GF	Chicken Marsala	Barramundi GF	Confit of Chicken Ragout
	Marinated Chicken Thighs cooked in a Teriyaki glaze.	with a Tomato and Herb Fumet	with Sundried Tomato and Caper Relish	Chicken Breast sauteed with a Mushroom Marsala Sauce	Served with a Citrus Vinaigrette	Braised Dark Meat Chicken Stewed tomatoes and vegetables
	French Onion Quiche	Vegetable Korma	Zucchini Pancakes	Ratatouille with White Beans GF	Moroccan Chickpea and Apricot Tagine	Curried Black Eyed Peas GF
	Savory Egg Batter Mixed Together with Caramelized Onion & Gruyere Cheese Baked in a Pie Shell	Indian Vegetable Stew Topped with Cashews	Topped with a Greek Yogurt Tahini Sauce	Classic dish wit the addition of hearty white beans	Pungent Spices, Fresh Herbs, Toasted Almonds	Black Eyed Peas with Mixed Vegetables and Curry
	Accompaniments Steamed Broccoli Cauliflower and Carrots	Accompaniments Roasted Butternut Squash	Accompaniments Sauteed Baby Bok Choy	Accompaniments Parmesan Roasted Cauliflower	Accompaniments Sauteed Spinach	Accompaniments Steamed Asparagus
	Sauteed Mushrooms	French Beans	Sauteed Carrots	Roasted Brussels Sprouts	Roasted Autumn Vegetables	Beets
	Asparagus Risotto	Basmati Rice	Barley Pilaf	Mashed Potatoes	Au Gratin Potatoes	Jasmine Rice
	Desserts Brownie Cheesecake	Desserts Apple and Raisin Strudel	Desserts Pecan Pie	Desserts Bailey's Cake	Desserts Tiramisu	Desserts Pumpkin Pie
	NSA Apple Pie	NSA Blueberry Pie	NSA Chocolate Mousse	NSA Cheesecake	NSA Brownie	NSA Strawberry Short Cake

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
03/06/22	03/07/22	03/08/22	03/09/22	03/10/22	03/11/22	03/12/22
<i>Soup du Jour</i> Vegetable Soup (V)	<i>Soup du Jour</i> Autumn Corn Chowder (V)	<i>Soup du Jour</i> Black Bean Soup (V)	<i>Soup du Jour</i> Potato and Cauliflower (V)	<i>Soup du Jour</i> Cream of Tomato	<i>Soup du Jour</i> Chicken Tortilla	<i>Soup du Jour</i> Lentil Soup
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Turkey Breast	Southwest Burger	The CBT (Cheddar Bacon Tomato)	Italian Roast Beef Sandwich	Turkey and Swiss Cheese Wrap GFA	Kendal Pizza	Grilled Ham & Cheese
Served with Traditional Gravy	Juicy Burger Topped with Lettuce, Tomato, Provolone Cheese, Fried Onions, & Bacon a Potato Bun with BBQ Sauce	Cheddar cheese, bacon, tomato on sliced Rye bread	Roast Beef with Sharp Provolone and Peppers and Onions	With Lettuce, Tomato, Onions, and Honey Mustard	Al Forno Cheese Pizza	Thinly Sliced Ham and American Cheese, Grilled on Wheat Bread
Eggs Benedict	Grilled Chicken, Jicama and Orange	Texas Style Chili	Santa Fe Chicken Bowl GF	Spaghetti & Meatballs	Flounder Oreganata	Roasted Chicken GF
Perfectly Poached Egg on Top of an English Muffin with Canadian Bacon Finished with Hollandaise	Grilled Chicken, Chopped Romaine Lettuce, Jicama, Peppers, Onions, Cilantro, and Mandarin Oranges	A Mixture of Ground Beef, Spices, Chili's & Beans Slowly Cooked Accompanied with Sour	Grilled Chicken Tossed Together with Mixed Greens, Corn & Black Bean Salsa, Pico de Gallo, Shredded	Pasta with Traditional Tomato Sauce and Meatballs	Filet of Flounder Topped with Bread Crumbs Baked in White Wine & Lemon	
Eggplant Parmesan	Baked Ziti	Cavatelli & Broccoli	Macaroni & Cheese	Broccoli Cheddar Quiche	Grilled Vegetable Stack GF	Bourbon Battered Cauliflower
Breaded Eggplant, Layered with Tomato Sauce and Cheese	Ziti Pasta with Marinara Sauce, Mozzarella Cheese, and Ricotta; Baked	Tossed with Parmesan Cheese, Garlic & Olive Oil	Housemade cheese sauce, pasta and a breadcrumb crust	A Savory Battered Mixed Together with Cheddar Cheese & Broccoli Baked in a Pie Shell Till Golden Brown Served with a Side Salad	Grilled Eggplant, Zucchini, Squash & Tomato Finished with Mozzarella Cheese & Balsamic Glaze	Battered Cauliflower Fried Till Golden Brown Tossed Together in a Bourbon BBQ Sauce Served with a side of Ranch Dressing
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Mixed Vegetables	Steamed Corn	Roasted Acorn Squash	Steamed Broccoli	Pacific Blend Vegetables	Spinach and Onions	Green Peas
Mashed Potatoes	Crinkle Cut Fries	Tater Tots	Brown Rice	Potato Chips	Orzo Pilaf	Sweet Potato Fries
Traditional Dressing						
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Chefs Choice Desserts	Chocolate Chip Cookies	Assorted Dessert Bars	Blondie	Poundcake	Brownies	Boston Cream Pie
NSA Vanilla Mousse	NSA Cherry Pie	NSA Chocolate Pudding	NSA Chocolate Pie	NSA Jell-O	NSA Vanilla Pudding	NSA Peach Pie