

LUNCH

SUNDAY 11/07/21	MONDAY 11/08/21	TUESDAY 11/09/21	WEDNESDAY 11/10/21	THURSDAY- 11/11/21	FRIDAY 11/12/21	SATURDAY 11/13/21
SoupduJour Cream of Tomato	SoupduJour Chicken Noodle Soup	SoupduJour French Onion Soup	SoupduJour Split Pea Soup (V)	SoupduJour Minestrone (V)	SoupduJour Beer, Potato & Cheddar Chowder	SoupduJour Tomato Soup (V)
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Chicken Francaise Egg Battered Chicken Breast with a White Wine Lemon Sauce	Hot Pastrami Thinly Sliced NY Pastrami, Swiss Cheese, Marble Rye	Grilled Chicken Panini Baby Arugula, Fresh Mozzarella, & Sundried Tomato Pesto on a Ciabata Roll	Soprano Burger GFA Provolone Cheese, Roasted Tomato Compote, Pepperoncini on a Brioche Bun	BBQ Pulled Pork GF Slowly Roasted Pork Shredded and Served in a BBQ Sauce	Kendal Pizza House Made Pizza with choice of Toppings	Sausage & Pepper Sandwich Italian Sausage Sauteed with Peppers & Onions on a Hoagie Roll
Assorted Omelet's	Superfood Salad GF Grilled Chicken, Blueberries, Avocado, Pomegranate Seeds, Baby Spinach, & Lemon Vinaigrette	Ravioli Bolognese Ricotta filled Pasta with a Meat Sauce	Chicken Rice Bowl GF Grilled Chicken On Top of Brown Rice, Tomatoes, Avocado, Black Beans & Corn. Served with a Cilantro	Chicken Fingers Served with a Choice of BBQ or Honey Mustard Sauce	Filet of Cod Served with a Lemon Butter	BBQ Bourbon Chicken Grilled Chicken Breast Glazed with BBQ Bourbon Sauce
Stuffed Shells Pasta Shells Stuffed with Ricotta Cheese, Topped with Marinara Sauce	Samosa Indian Pastries with Potato, Mixed Vegetables, and Curry	Quiche & Salad Spinach, Onion & Tomato Quiche served with a Side of Baby Greens Tossed in our House Vinaigrette	General Tso's Cauliflower Battered Cauliflower Fried Till Golden Brown Tossed in a General Tso Sauce	Eggplant Rollitini Breaded Eggplant Stuffed with Ricotta Cheese, Served with Marinara Sauce	Yakisoba Stir Fry YakiSoba Noodles Stir Fried with Vegetables in an Ginger & Garlic Sauce	Caprese Baked Pasta 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
Breakfast Potatoes						
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

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
11/07/21	11/08/21	11/09/21	11/10/21	11/11/21	11/12/21	11/13/21
	<i>Special Salad</i>	<i>Special Salad</i>	<i>Special Salad</i>	<i>Special Salad</i>	<i>Special Salad</i>	<i>Special Salad</i>
	Baby Spinach, Quinoa, Cranberries, Apples, Feta, Honey Balsamic	Asian Salad Mix, Oranges, Amolnds, Toasted Sesame DresJing	Baby Kale, Cucumber, Red Onions, Apricot, Pecan, Champagen Vinaigrette	Pomegranate, Pear, Celerac, Blood Orange Vinaigrette	Greens, Roasted Beets, Goat Cheese, Raspberry Vinaigrette	Arugula Mix, Cherry Tomatoes, Artichokes, Olives, Shaved Parm, Red wine Vinan!rette
	<i>Soup du Jou,</i> Butternut Squash Bisque (V)	<i>SoupduJour</i> Potato Leek Soup	<i>Soup du Jour</i> White Bean and Kale Soup (V)	<i>SoupduJour</i> Beef Barley	<i>Soup du Jour</i> Rhode Island Clam Chowder	<i>SoupduJour</i> Chicken Noodle
	<i>Entrees</i>	<i>Entrees</i>	<i>Entrees</i>	<i>Entrees</i>	<i>Entrees</i>	<i>Entrees</i>
	<i>Autumn Beef Stew GF</i>	<i>Searetl Pork Medallions GF</i>	<i>Braised Lamb Shanks GF</i>	<i>Corned Beef & Cabbage GF</i>	<i>Fi/et of Sole Francaise</i>	<i>Veal Parmesean</i>
	Tender Pieces of Beef, Carrots, Potatoes, in a Rich Beef Sauce	With a Caramelized Apple and Onion Compote	Slow Cooked Lamb, Aromatic Herbs and Spices, in a Rich Brown Gravy	Slowly Braised Corned Beef Served with Green Cabbage	Lightly Egg Batterd and Pan Seared, with a light lemon butter sauce	Tender Veal, Breaded and Baked with Tomato and Mozzarella
	<i>Shrimp Provencal</i>	<i>Glazed Half Cornish Hens GF</i>	<i>Dorado GF</i>	<i>Mediterranean Chicken Tangine GF</i>	<i>Duck Leg Confit</i>	<i>Turkey Meat Loaf</i>
	Shrimp, Tomatoes, Garlic, White Wine, and Nicoise Olives	Topped with Honey Orange Glaze	Fish Fish, Lightly Seasoned	Bonless Chicken Thighs Baised with Onions, Garlic, olives, and Morracan spices	Duck Legs Marinated & Slow Baked, Finished with a Cider Glaze	with Olives, Feta Cheese, Spinach and Mushrooms
	<i>Roasted Cauliflower and Goat Cheese Au</i>	<i>Vegetarian Jambalaya GF</i>	<i>Sweet & Sour Tofu Stir Fry</i>	<i>Roasted Vegetable Cous Cous</i>	<i>Eggplant Tower GF</i>	<i>Vegetable Enchilladas (GF)</i>
	Caluiflower, Sundried Tomatoes, and Goat Cheese in a Rich Casserole	Vegetables, Beans, Rice, and Southern Spices	Tofu with Vegetables, Pinapple, and Sweet Stir Fry Sauce	Roasted Vegetables with Pasta	Gfilled Eggplant. Provlone, Muenster Cheese and Tomato Sauce	om ,our1as turrea wim Miexed Vegetabes, Black Beans, & Monterey Jack r.hi,oc-o_hki,r_l_uith
	<i>Accompaniments</i>	<i>Accompaniments</i>	<i>Accompaniments</i>	<i>Accompaniments</i>	<i>Accompaniments</i>	<i>Accompaniments</i>
	<i>Mixed Vegetables</i>	<i>Steamed Broccoli</i>	<i>Sauteed Spinach</i>	<i>Carrots</i>	<i>Red and Golden Beets</i>	<i>Cippolini Onions</i>
	<i>Sauteed Mushrooms</i>	<i>Roasted Cauliflower</i>	<i>Roasted Root Vegetables</i>	<i>Braised Cabbage</i>	<i>Green Beans</i>	<i>Brussels Sprouts</i>
	<i>Yukon Gold Mashed Potatoes</i>	<i>Wild Rice</i>	<i>Baked Potatoes</i>	<i>Boiled Potatoes</i>	<i>Farro Risotto</i>	<i>Roasted Potatoes</i>
	<i>Desserts</i>	<i>Desserts</i>	<i>Desserts</i>	<i>Desserts</i>	<i>Desserts</i>	<i>Desserts</i>
	<i>Cannoli's</i>	<i>Salted Caramel Cheesecake</i>	<i>Napoleon Cake</i>	<i>Key Lime Pie</i>	<i>Creme Brulee</i>	<i>Chocolate Peanut Butter Cake</i>
	<i>NSA Cookies</i>	<i>NSA Apple Pie</i>	<i>NSA Blueberry Pie</i>	<i>NSA Cheesecake</i>	<i>NSA Cinnamon Swirl Cake</i>	<i>NSA Chocolate Cream Pie</i>