

Delivery Charge \$5

Call x1102 by 3PM for Dinner Delivery

LUNCH

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
04/03/22	04/04/22	04/05/22	04/06/22	04/07/22	04/08/22	04/09/22
<b>Soup du Jour</b> Vegetable Soup (V)	<b>Soup du Jour</b> Autumn Corn Chowder (V)	<b>Soup du Jour</b> Black Bean Soup (V)	<b>Soup du Jour</b> Potato and Cauliflower (V)	<b>Soup du Jour</b> Cream of Tomato	<b>Soup du Jour</b> Chicken Tortilla	<b>Soup du Jour</b> Lentil Soup
<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>
<b>Turkey Breast</b> Served with Traditional Gravy	<b>Southwest Burger</b> Juicy Burger Topped with Lettuce, Tomato, Provolone Cheese, Fried Onions, & Bacon a Potato Bun with BBQ Sauce	<b>The CBT (Cheddar Bacon Tomato)</b> Cheddar cheese, bacon, tomato on sliced Rye bread	<b>Italian Roast Beef Sandwich</b> Roast Beef with Sharp Provolone and Peppers and Onions	<b>Turkey and Swiss Cheese Wrap GFA</b> With Lettuce, Tomato, Onions, and Honey Mustard	<b>Kendal Pizza</b> Al Forno Cheese Pizza	<b>Grilled Ham &amp; Cheese</b> Thinly Sliced Ham and American Cheese, Grilled on Wheat Bread
<b>Eggs Benedict</b> Perfectly Poached Egg on Top of an English Muffin with Canadian Bacon Finished with Hollandaise	<b>Grilled Chicken, Jicama and Orange</b> Grilled Chicken, Chopped Romaine Lettuce, Jicama, Peppers, Onions, Cilantro, and Mandarin Oranges	<b>Texas Style Chili</b> A Mixture of Ground Beef, Spices, Chili's & Beans Slowly Cooked Accompanied with Sour	<b>Santa Fe Chicken Bowl GF</b> Grilled Chicken Tossed Together with Mixed Greens, Corn & Black Bean Salsa, Pico de Gallo, Shredded	<b>Spaghetti &amp; Meatballs</b> Pasta with Traditional Tomato Sauce and Meatballs	<b>Flounder Oreganata</b> Filet of Flounder Topped with Bread Crumbs Baked in White Wine & Lemon	<b>Roasted Chicken GF</b>
<b>Eggplant Parmesan</b> Breaded Eggplant, Layered with Tomato Sauce and Cheese	<b>Baked Ziti</b> Ziti Pasta with Marinara Sauce, Mozzarella Cheese, and Ricotta; Baked	<b>Cavatelli &amp; Broccoli</b> Tossed with Parmesan Cheese, Garlic & Olive Oil	<b>Macaroni &amp; Cheese</b> Housemade cheese sauce, pasta and a breadcrumb crust	<b>Broccoli Cheddar Quiche</b> A Savory Battered Mixed Together with Cheddar Cheese & Broccoli Baked in a Pie Shell Till Golden Brown Served with a Side Salad	<b>Grilled Vegetable Stack GF</b> Grilled Eggplant, Zucchini, Squash & Tomato Finished with Mozzarella Cheese & Balsamic Glaze	<b>Bourbon Battered Cauliflower</b> Battered Cauliflower Fried Till Golden Brown Tossed Together in a Bourbon BBQ Sauce Served with a side of Ranch Dressing
<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>
<b>Mixed Vegetables</b>	<b>Steamed Corn</b>	<b>Roasted Acorn Squash</b>	<b>Steamed Broccoli</b>	<b>Pacific Blend Vegetables</b>	<b>Spinach and Onions</b>	<b>Green Peas</b>
<b>Mashed Potatoes</b>	<b>Crinkle Cut Fries</b>	<b>Tater Tots</b>	<b>Brown Rice</b>	<b>Potato Chips</b>	<b>Orzo Pilaf</b>	<b>Sweet Potato Fries</b>
<b>Traditional Dressing</b>						
<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>
<b>Chefs Choice Desserts</b>	<b>Chocolate Chip Cookies</b>	<b>Assorted Dessert Bars</b>	<b>Blondie</b>	<b>Poundcake</b>	<b>Brownies</b>	<b>Boston Cream Pie</b>
<b>NSA Vanilla Mousse</b>	<b>NSA Cherry Pie</b>	<b>NSA Chocolate Pudding</b>	<b>NSA Chocolate Pie</b>	<b>NSA Jell-O</b>	<b>NSA Vanilla Pudding</b>	<b>NSA Peach Pie</b>

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
04/03/22	04/04/22	04/05/22	04/06/22	04/07/22	04/08/22	04/09/22
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
Chicken and Sausage Gumbo	Thai Coconut Curry Chicken Soup	Indian Tomato and Lentil (V)	Acorn Squash Corn Chowder (V)	Seafood Chowder	Italian Wedding Soup	
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
<b>Moroccan Beef GF</b>	<b>Mediterranean Citrus Chicken GF</b>	<b>Sweet and Sour Pork</b>	<b>Beef Brisket GF</b>	<b>Lamb Cassoulet GF</b>	<b>Shrimp Scampi</b>	
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	Shrimp in a Garlic Butter Suace, Served with Linguini	
<b>Chicken Teriyaki</b>	<b>Prince Edward Island Mussels GF</b>	<b>Roasted Salmon GF</b>	<b>Chicken Marsala</b>	<b>Barramundi GF</b>	<b>Confit of Chicken Ragout</b>	
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	
<b>French Onion Quiche</b>	<b>Vegetable Korma</b>	<b>Zucchini Pancakes</b>	<b>Ratatouille with White Beans GF</b>	<b>Moroccan Chickpea and Apricot Tagine</b>	<b>Curried Black Eyed Peas GF</b>	
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	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
<b>Steamed Broccoli Cauliflower and Carrots</b>	<b>Roasted Butternut Squash</b>	<b>Sauteed Baby Bok Choy</b>	<b>Parmesan Roasted Cauliflower</b>	<b>Sauteed Spinach</b>	<b>Steamed Asparagus</b>	
<b>Sauteed Mushrooms</b>	<b>French Beans</b>	<b>Sauteed Carrots</b>	<b>Roasted Brussels Sprouts</b>	<b>Roasted Autumn Vegetables</b>	<b>Beets</b>	
<b>Asparagus Risotto</b>	<b>Basmati Rice</b>	<b>Barley Pilaf</b>	<b>Mashed Potatoes</b>	<b>Au Gratin Potatoes</b>	<b>Jasmine Rice</b>	
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
<b>Brownie Cheesecake</b>	<b>Apple and Raisin Strudel</b>	<b>Pecan Pie</b>	<b>Bailey's Cake</b>	<b>Tiramisu</b>	<b>Pumpkin Pie</b>	
<b>NSA Apple Pie</b>	<b>NSA Blueberry Pie</b>	<b>NSA Chocolate Mousse</b>	<b>NSA Cheesecake</b>	<b>NSA Brownie</b>	<b>NSA Strawberry Short Cake</b>	