

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
12/24/23	12/25/23	12/26/23	12/27/23	12/28/23	12/29/23	12/30/23
Soup du Jour Shrimp Bisque (G)	Soup du Jour Italian Wedding Soup (G)	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
Arctic Char GF	Beef Short Ribs GF	Grilled Chicken Panini GFA	Hot Pastrami GFA	Turkey Club GFA	Kendal Pizza GFA	Ham, Apple & Brie Grilled Cheese
Arctic Char with a Citrus Buerre Blanc	Braised Short Ribs of Beef in a Rich Tomato Gravy	Baby Arugula, Fresh Mozzarella & roasted red peppers, pesto mayo on a ciabatta roll	Thinly Sliced NY Pastrami, Swiss Cheese, Marble Rye	Lettuce, Tomato, Bacon and May on White Toast	House Made Pizza with choice of Toppings	on Sourdough Bread
Assorted Omelets	Lobster Ravioli	Tortilla Crusted Tilapia	Mediterranean Quinoa Salad with Grilled Chicken GF	Sweet and Sour Pork	Battered Fish	BBQ Bourbon Chicken GF
made to order		Tilapia Breaded with Corn Tortilla and Baked	Greek Olives, Roasted Peppers, Feta Cheese, Cucumbers, Chopped Parsley, Lemon Herb	Pineapples, Peppers, Onions, Sweet and Sour Sauce	Lightly battered fish with tartar sauce on the side	Grilled Chicken Breast Glazed with BBQ Bourbon Sauce
Stuffed Shells	Eggplant Parmesan	Penne Primavera	Mexican Lasagna	General Tso's Cauliflower	Eggplant Rollatini	Mushroom and Leek Quiche
Pasta Stuffed with Ricotta Cheese, served with Tomato Sauce	Breaded Eggplant, Layered with cheese and Tomato Sauce	Pasta with Fresh Vegetables	Spinach Tortilla Layered with Salsa, Black Beans, and Corn	Battered Cauliflower Fried Till Golden Brown Tossed in a General Tso Sauce	Tomato Sauce, Ricotta and Mozzarella Cheese	Sauteed mushrooms, leeks, smoked gouda in a pie shell
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Bacon & Sausage Patties	Hericot Verts	Green Beans	Medley of Vegetables	Sauteed Baby Bok Choy	Peas & Carrots	Pacific Blend Vegetables
Steamed Broccoli	Baby Carrots	Crispy Potato Wedge	Tater Tots	Vegetable Fried Rice	Steak Fries	Rice Pilaf
Home Fries	Mashed Red Potatoes					
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Chefs Choice Dessert	Egg Nog Cheesecake	Oatmeal Raisin Cookies	Mixed Fruit Cup	Carrot Cake	Chocolate Chip Brownie	Pumpkin pie
NSA Peach Pie	NSA Cherry Cake	NSA Jell-O	NSA Chocolate Pudding	NSA Blondie	NSA Lemon Cake	NSA Vanilla Pudding

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		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
		Roasted Beets and Goat Cheese	Classic Wedge	Caprese	Arugula, Sweet Potato, and Chickpea	Pear and Goat Cheese
		Entrees	Entrees	Entrees	Entrees	Entrees
		Roasted Pork GF	Lamb Cassoulet GF	Linguini & Meatballs	Fresh Catch	Veal Parmesan
		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.
		Turkey Meat Loaf	Filet of Sole Meuniere	Chicken Piccata	Pork Osso Bucco	Chicken Florentine
		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
		Pear, Caramelized Onion and Brie Flatbread	Sweet & Sour Tofu	Butternut Squash Lasagna	Falafel	Eggplant Tower GF
		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
		Sauteed Spinach	Swiss Chard	Carrots	Steamed Corn	Bok Choy
		Red and Golden Beets	Roasted Root Vegetables	Roasted Brussels Sprouts	French Beans	Roasted Acorn Squash
		Potato and Cauliflower Mash	Brown Rice	Linguini	Farro Risotto	Angel Hair Pasta
		Desserts	Desserts	Desserts	Desserts	Desserts
		Fresh Fruit	Coconut Custard Pie	Key Lime Pie	Pumpkin Cheesecake	Cannoli Cake
		NSA Apple Pie	NSA Blueberry Cake	NSA Lemon Cake	NSA Cherry Pie	NSA Chocolate Cake