SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
03/10/24	03/11/24	03/12/24	03/13/24	03/14/24	03/15/24	03/16/24
Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour
Roasted Corn	Black Bean (V)	Manhattan Clam	Chicken Tortilla Soup	Vegetable (V)	Split Pea	Cream Of Spinach (V)
Chowder		Chowder (G)			'	,
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Prime Rib of Beef	Blackened Chicken Quesadilla GFA	Roast Beef Wrap GFA	Turkey Burger GFA	BBQ Pulled Pork On Roll	Kendal Pizza GFA	Hot Dogs GFA
Served with au jus	Cajun Seasoned Chicken Breast, Peppers, Onions, & Cheddar Cheese Grilled in a Tortilla	Roast Beef with Lettuce, Tomato, Onions, & Cheddar Cheese with a Horseradish Cream Sauce	Honey mustard sauce, lettuce and tomato on a pretzel bun	Pork shoulder slow cooked till tender in BBQ sauce served on a fresh roll	Handmade Pizza's	With Sauerkraut Available
Eggs Benedict	Stuffed Fillet Of Sole	Chicken Alfredo Pasta	Shrimp Louis Salad GF	The South Meets Asia Salad GF	Chicken Marsala	Flounder Oreganata
Poached egg with Canadian bacon on English muffin topped with	sole with spinach, roasted peppers, onions, cheese, crumbs & oven baked.	Grilled Chicken , alfredo sauce and penne pasta	Shrimp salad in a creamy dressing garnished with cooked eggs served over	Grilled Chicken, Black Bean + Corn Salsa, Tomatoes. Chopped romaine lettuce	Chicken breast pan seared & topped with a mushroom marsala sauce.	Fillet of Flounder topped with seasoned bread crumbs
Pasta Primavera	Southwest Vegetable Chili GF	Tomato, Spinach & Swiss Cheese Quiche.	Manicotti	Vegetable Pot Stickers	Grilled Tofu Pesto GF	Pierogies
Sliced peppers, onions, zucchini, tomatoes and spinach tossed in a light tomato velouté	Stewed Vegetables, Herbs, Spices, topped with Sour Cream, Red Onions, and Cheddar Cheese	Savory egg batter in a pie shell bake with tomatoes, spinach & Swiss cheese.	Pasta filled with Ricotta cheese & served with tomato sauce	Asian Dumplings Filled with Vegetables and Served with a Sweet Soy Sauce	Toasted Pinenuts, Sundried Tomatoes, and Balsamic Glaze	Pasta Pillows Filled with Potato, served with Onions
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Roasted Vegetables	Broccoli & Red Peppers	Steamed Vegetable Medley	Steamed Green Beans	Asian Mixed Vegetables	Carrots	Corn O'Brien
Potatoes au Gratin	Onion Rings	Crinkle Cut Fries	Roasted Potato Wedges	Yucca Fries	Herb Orzo	Curly Fries
Bacon and Sausage						
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Assorted Desserts	Blueberry Pound Cake	Cheesecake	Chocolate Chip Brownie	Lemon Bars	Sour Cream Coffee Cake	Tapioca Pudding
NSA Cheesecake	NSA Chocolate Pudding	NSA Cookies	NSA Cherry Cake	NSA Apple Pie	NSA Blueberry Pie	NSA Cookies

Delivery Charge \$5	Call x1102 by 3PM for Dinner Delivery <u>DINNER</u>					2
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
03/10/24	03/11/24	03/12/24	03/13/24	03/14/24	03/15/24	03/16/24
	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour
	Hearty Winter	Lentil (V)	Tortellini, Sausage and	Cauliflower and	Carrot and Parsnip (V)	Chicken & Leek Soup
	vegetable Soup (V)	` ,	Kale	Potato Soup (V)		· 1
	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad
	Spinach Salad with	Roasted Beets and Goat	Classic Wedge	Caprese	Arugula, Sweet	Pear and Goat
	Apple/Cran/Walnuts	Cheese	Classic Wedge	Capiese	Potato, and Chickpea	Cheese
	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
	Orange Chicken	Stuffed Pork Lion	Beef Brisket GF	Traditional Lasagna	Confit of Duck Leg GF	Traditional Corned Beef GF
	Tender peace of chicken, battered fried & tossed in a sweet orange flavored sauce	Pork Lion stuffed with apple stuffing & served with a light herb au jus	Slow cooked beef brisket with a rich brown sauce	Ground beef, ricotta cheese, Tomato sauce and mozzarella cheese layered between sheets of pasta	Cherry and Shallot Compote	
	Cajun Shrimp Pasta	Fresh Catch	Mediterranean	Kendal Crab Cakes	Roasted Cod	Honey Mustard
			Chicken GF	Trondar Grab Gares	Provencal GF	Chicken
	Peppers, onions, spinach,	A fresh Seafood Offering	Seared Chicken Thighs	Served with a Cajun tartar	Cod filets baked and topped	Onicken
	garlic cream sauce with a farfalle pasta		topped with Tomatoes, Artichokes. Olives and a Pan	sauce.	with white wine, tomatoes, garlic and olives	
	·		Gravy		Ü	
	Vegetable Korma GF	Spanakopita	Tofu Parmesan GF	Stuffed Portobello Mushroom GF	Tunisian Vegetable Stew	Irish Vegetable Stew
	Mixed Vegetables in an Indian Curry Sauce	Phyllo Dough with Spinach and Feta Cheese	Gluten Free Panko Breaded tofu served over tomato sauce and topped with mozzarella cheese	with Eggplant, Roasted Peppers, Tomato, Basil, and Mozzarella	Cabbage, peppers, onions, chic peas & raisins cooked in Tunisian Spices.	
	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
	Baby Bok Choy	Roasted Butternut Squash	Cut Corn	Sauteed Mixed Squash	Sauteed Swiss Chard	Steamed Cabbage
	Steamed Carrots	Green Peas	Beets	Steamed Broccoli	Steamed Peas	Beer Braised Carrots
	Basmati Rice	Creamy Polenta	Roasted Potatoes	Wild Rice	Roasted Sweet Potatoes	Kale Colcannon
	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
	Rocky Road Chocolate Cake	Fresh Fruit	Toasted Almond Cake	Apple Pie	Crème Brulee	Bailey's Irish Cream Cake
	NSA Cherry Pie	Sugar Free Apple Cake	NSA Chocolate Cake	NSA Jell-O	NSA Cherry Cake	NSA Desserts