

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
12/18/22	12/19/22	12/20/22	12/21/22	12/22/22	12/23/22	12/24/22
Soup du Jour Roasted Corn Chowder	Soup du Jour Black Bean (V)	Soup du Jour Chicken Tortilla Soup	Soup du Jour Italian Wedding Soup (G)	Soup du Jour Vegetable (V)	Soup du Jour Lentil	Soup du Jour Pasta Fagioli (G)
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Carved New York Strip Filet GF Served with a Bordelaise Sauce	Blackened Chicken Fajita Quesadilla GFA Cajun Seasoned Chicken Breast, Peppers, Onions, & Cheddar Cheese Grilled in a Tortilla	Roast Beef Wrap GFA Roast Beef with Lettuce, Tomato, Onions, & Cheddar Cheese with a Horseradish Cream Sauce	Chicken Picatta Boneless Chicken Breast in a Lemon Caper Sauce	BBQ Beef Brisket GFA Beef brisket slow cooked till tender in BBQ sauce served on a fresh baked roll	Kendal Pizza GFA Handmade Pizza's	Bash Burger GFA American cheese, bacon jam, pickles, garlic aioli
Assorted Omelets and French Toast Made to Order Omelets	Shrimp Louis Salad GF Shrimp salad in a creamy dressing garnished with cooked eggs served over mixed greens	Chicken Alfredo Pasta Grilled Chicken , alfredo sauce and penne pasta	Fish of the Day A seafood offering	The South Meets Asia Salad GF Grilled Chicken, Black Bean + Corn Salsa, Tomatoes. Chopped romaine lettuce and wasabi dressing	Fried Chicken Southern Style Breaded Fried Chicken	Tortilla Crusted Tilapia Filet of tilapia crusted with tortilla chips and herbs
Pasta Primavera Sliced peppers, onions, zucchini, tomatoes and spinach tossed in a light tomato velouté	Southwest Vegetable Chili GF Stewed Vegetables, Herbs, Spices, topped with Sour Cream, Red Onions, and Cheddar Cheese	Grilled Eggplant Tower GF Grilled eggplant, tomatoes, provolone and muenster cheese	Stuffed Shells Pasta Shells Filled with Ricotta Cheese and served with Tomato Sauce	Vegetable Pot Stickers Asian Dumplings Filled with Vegetables and Served with a Sweet Soy Sauce	Grilled Tofu Pesto GF Toasted Pinenuts, Sundried Tomatoes, and Balsamic Glaze	Pierogies 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	Sauteed Zucchini	Sweet Peas and Carrots	Corn O'Brien
Potatoes au Gratin	Onion Rings	Crinkle Cut Fries	Roasted Potatoes	Barley Pilaf	Cornbread	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	Pumpkin Pie
NSA Cheesecake	NSA Chocolate Pudding	NSA Cookies	NSA Lemon Meringue Pie	NSA Apple Pie	NSA Chocolate Cream Pie	NSA Cookies

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Soup du Jour Chicken Succotash	Soup du Jour Coconut Curry Lentil Soup (V)	Soup du Jour Tortellini, Sausage and Kale	Soup du Jour Cauliflower and Potato Soup (V)	Soup du Jour Carrot and Parsnip (V)	Soup du Jour Crab Bisque	Soup du Jour Crab Bisque
Special Salad Roasted Beet & Goat Cheese	Special Salad Asian Salad	Special Salad Fall Quinoa Salad	Special Salad Baby Kale Salad	Special Salad Classic Wedge	Special Salad Baby Arugula	Special Salad Baby Arugula
Entrees Chicken Teriyaki Marinated chicken thighs coated with a Teriyaki Glaze	Entrees Fall Kielbasa Sausage Skillet GF kielbasa sausage , onions. Peppers, potatoes and apples with a pan gravy	Entrees Cajun Shrimp Pasta Peppers, onions, spinach, garlic cream sauce with a farfalle pasta	Entrees Traditional Lasagna Ground beef, ricotta cheese, Tomato sauce and mozzarella cheese layered between sheets of pasta	Entrees Confit of Duck Leg GF Cherry and Shallot Compote	Entrees Braised Beef Short Ribs GF with a Cabernet Demi Glace	Entrees Braised Beef Short Ribs GF with a Cabernet Demi Glace
Beef Brisket GF Slow cooked beef brisket with a rich brown sauce	Fresh Catch A fresh Seafood Offering	Tuscan Chicken GF Seared Chicken Thighs topped with Tomatoes, Artichokes. Olives and a Pan Gravy	Applewood Smoked Ham GF Slow cooked sliced ham served with a orange plum sauce	Roasted Cod Provencal GF Cod filets baked and topped with white wine, tomatoes, garlic and olives	Rainbow Trout GF with a Blood Orange Buerre Blanc	Rainbow Trout GF with a Blood Orange Buerre Blanc
Vegetable Korma GF Mixed Vegetables in an Indian Curry Sauce	Spaghetti Squash Casserole Roasted spaghetti squash with spinach, artichokes, and parmesan	Tofu Parmesan GF Breaded tofu served over tomato sauce and topped with mozzarella cheese	Stuffed Portobello Mushroom GF with Eggplant, Roasted Peppers, Tomato, Basil, and Mozzarella	Zoodles and Pesto GF Zucchini Sautess with Cherry Tomatoes, Basil, and Garlic	Fig and Apple Flatbread with Goat Cheese, Roasted Shallots, Mozzarella, and Balsamic Reduction	Fig and Apple Flatbread with Goat Cheese, Roasted Shallots, Mozzarella, and Balsamic Reduction
Accompaniments Baby Bok Choy	Accompaniments Roasted Butternut Squash	Accompaniments Asparagus	Accompaniments Sauteed Mixed Squash	Accompaniments Sauteed Swiss Chard	Accompaniments Risotto a la Milanaise	Accompaniments Risotto a la Milanaise
Steamed Carrots	Green Peas	Beets	Steamed Broccoli	Steamed Peas	Red and Gold Beets	Red and Gold Beets
Potato Pancakes	Creamy Polenta	Smashed Potatoes	Roasted Potatoes	Roasted Sweet Potatoes	Steamed Asparagus	Steamed Asparagus
Desserts Jelly Donuts	Desserts Fresh Fruit	Desserts Toasted Almond Cake	Desserts Apple Crisp	Desserts Crème Brulee	Desserts Bread Pudding	Desserts Bread Pudding
NSA Cherry Pie	NSA Chocolate Treat	Sugar Free Apple Cake	NSA Cherry Cake	NSA Red Velvet Cake	Steamed Asparagus	Steamed Asparagus