

LUNCH

NYD

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
12/26/21	12/27/21	12/28/21	12/29/21	12/30/21	12/31/21	01/01/22
<i>Soup du Jour</i> Potato Leek (V)	<i>Soup du Jour</i> Chicken Enchilada Soup	<i>Soup du Jour</i> Vegetable Barley (V)	<i>Soup du Jour</i> Black Bean Soup (V)	<i>Soup du Jour</i> Beef Noodle	<i>Soup du Jour</i> Tortellini & Spinach	<i>Soup du Jour</i> Beef Vegetable Soup
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
<i>Smoked Salmon GF</i> with Capers, Egg, and Onion	<i>BBQ Burger</i> An All Beef Patty with Smoked Gouda, Bacon, and BBQ Sauce	<i>Roast Beef Panini GFA</i> Roast Beef, Tomatoes, Swiss Cheese, and Creamy Horseradish, Sauce on a Club Roll	<i>Ham and Cheese Melt</i> Ham, American Cheese, and Honey Mustard on a Club Roll	<i>Blackened Chicken Quesadilla GFA</i> Cajun Chicken, Cheddar Cheese, Onions. Peppers in a Flour Tortilla	<i>Kendal Pizza GFA</i> House Made Cheese Pizza's	<i>Chicken Cordon Bleu</i> Breaded Chicken Breast, Stuffed with Ham and Cheese
<i>Eggs Benedict</i> Perfectly Poached Egg on Top of an English Muffin with Canadian Bacon Finished with Hollandaise	<i>The South Meets Asia Salad GF</i> Grilled chicken, Black Bean Mango Salsa, Tomatoes, and Chopped Romaine Lettuce with Cusabi	<i>Buttermilk Fried Chicken</i> Crispy Fried Chicken	<i>Shrimp Louis Salad GF</i> Avocados, Cooked Eggs, Tomatoes, Over Chopped Lettuce and a Creamy and Zesty Dressing	<i>Hot Dogs</i> All Beef Hot Dogs	<i>Baked Flounder</i> White Wine and Lemon Butter Sauce	<i>Cedar Plank Salmon GF</i> with a Grain Mustard Glaze, and Tomato Caper Relish
<i>Eggplant Parmesean</i> Breaded Eggplant, layered with Sauce and Cheese	<i>Potato Perogies</i> Potato and Cheese Ravioli, sauteed with Caramelized Onions	<i>Macaroni & Cheese</i> Pasta Mixed r with a Creamy Cheese Sauce, Baked	<i>Vegetable Tofu Stir Fry</i> Asian Vegetables and Tofu in a Stir Fry Sauce	<i>Broccoli and Cheddar Quiche</i> Broccoli and Cheddar Cheese, Mixed Together with a Savory Egg Battered Baked in a Pie Shell & Served with a Side Salad	<i>Vegetable Lo Mein</i> Stir Fry Vegetables and Lo Mein Noodles in a Stir Fry Sauce	<i>Black Eye Pea Cakes with a Tomato Remoulade</i> Served with a Tomato Remoulade
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
<i>Bacon & Sausage Patties</i>	<i>Broccoli, Cauliflower and Carrots</i>	<i>Corn O'Brien</i>	<i>Medley of Vegetables</i>	<i>Sweet Green Peas and Carrots</i>	<i>Roasted Acorn Squash</i>	<i>Brussels Sprouts</i>
<i>Steamed Asparagus</i>	<i>French Fries</i>	<i>Onion Rings</i>	<i>Potato Chips</i>	<i>Rice & Beans</i>	<i>Orzo Pilaf</i>	<i>Roasted Mushrooms</i>
<i>Breakfast Potatoes</i>						<i>Potato Wedges</i>
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
<i>Chef's Choice Desserts</i>	<i>Assorted Dessert Bars</i>	<i>Blueberry Pound Cake</i>	<i>New York Cheesecake</i>	<i>Brownies</i>	<i>Chocolate Eclairs</i>	<i>Chocolate Cake</i>
<i>NSA Blondie</i>	<i>NSA Cookies</i>	<i>NSA Jell-O</i>	<i>NSA Chocolate Pudding</i>	<i>NSA Peach Pie</i>	<i>NSA Vanilla Pudding</i>	<i>NSA Blueberry Pie</i>

SUNDAY	DINNER					NYE	SATURDAY
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		
12/26/21	12/27/21	12/28/21	12/29/21	12/30/21	12/31/21	01/01/22	
	<i>Special Salad</i>	<i>Special Salad</i>	<i>Special Salad</i>	<i>Special Salad</i>	<i>Special Salad</i>		
	Baby Spinach, Quinoa, Crnaberries, 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	Arugula Mix, Cherry Tomatoes, Artichokes, Olives, Shaved Parm, Champagne Vinaigrette		
	<i>Soup du Jour</i>	<i>Soup du Jour</i>	<i>Soup du Jour</i>	<i>Soup du Jour</i>	<i>Soup du Jour</i>		
	Split Pea Soup (V)	Chicken and Wild Rice	Sweet Potato and Corn Chowder (V)	Mushroom Bisque (V)	Shrimp Bisque		
	<i>Entrees</i>	<i>Entrees</i>	<i>Entrees</i>	<i>Entrees</i>	<i>Entrees</i>		
	<i>Chicken Curry GF</i>	<i>Drunken Ribs GF</i>	<i>Turkey Picatta</i>	<i>Thai Curry Mussels GF</i>	<i>Chilean Sea Bass GF</i>		
	Slowly Stewed Chicken Thighs in Indian Spices	Spiced Rub Bone-in Pork Ribs with a Cognac and Bourbon Sauce	Turkey Breast with a Lemon Caper Sauce	Fresh Mussels in a Coconut Curry Sauce			
	<i>Spaghetti Bolognaise</i>	<i>Mardi Gras Shrimp GF</i>	<i>Filet of Sole GF</i>	<i>Chicken Marengo GF</i>	<i>Beef Short Ribs</i>		
	Ground beef, diced veggies, and seasonings in a rich tomato sauce, with a touch of cream	Marinated Shrimp in a Creole Sauce	Pan-seared Sole	Pan Seared Chicken, Braised with Onions, Mushrooms and Peppers	Served with a maple Glaze		
	<i>Vegan Mushroom Etouffee GF</i>	<i>Squash Ravioli</i>	<i>French Onion Quiche</i>	<i>Butter Bean and Roasted Tomato Ragout GF</i>	<i>Acorn Squash with White Bean Cassoulet GF</i>		
	Aromatic Vegetables, Red Beans, Wild Mushrooms and Cauliflower Rice in a New Orleans Style	With a Butternut Squash Sage Sauce	Caramelized Onions, and Gruyere Cheese	Carrots, Onions and Celery slow cooked with Fresh Herbs, and a Vegetarian Velouté			
	<i>Accompaniments</i>	<i>Accompaniments</i>	<i>Accompaniments</i>	<i>Accompaniments</i>	<i>Accompaniments</i>		
	<i>Steamed Broccoli</i>	<i>Roasted Cauliflower</i>	<i>Haricot Verts</i>	<i>Sauteed Spinach</i>	<i>Haricot Verts</i>		
	<i>Roasted Vegetables</i>	<i>Baby Bok Choy</i>	<i>Rainbow Carrots</i>	<i>Cauliflower</i>	<i>Potatoes Dauphinoise</i>		
	<i>Basmati rice</i>	<i>Farro Pilaf</i>	<i>Roasted Potatoes</i>	<i>Jasmine Rice</i>			
	<i>Desserts</i>	<i>Desserts</i>	<i>Desserts</i>	<i>Desserts</i>	<i>Desserts</i>		
	<i>Jelly Donuts</i>	<i>Salted Caramel Cheesecake</i>	<i>Pecan Pie</i>	<i>Peanut Butter Cake</i>	<i>Apple Crisp</i>		
	<i>NSA Cookies</i>	<i>NSA Cherry Pie</i>	<i>NSA Chocolate Cake</i>	<i>NSA Cheesecake</i>	<i>NSA Berry Mousse</i>		