

Delivery Charge \$5

Call x1102 by 3PM for Dinner Delivery

**DINNER**

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| SUNDAY<br>04/24/22 |  | MONDAY<br>04/25/22   |  | TUESDAY<br>04/26/22  |  | WEDNESDAY<br>04/27/22  |  | THURSDAY<br>04/28/22  |  | FRIDAY<br>04/29/22  |  | SATURDAY<br>04/30/22   |  |
|--------------------|--|--|--|--|--|--|--|---|--|---|--|--|--|
|                    |  | <b>Soup du Jour</b><br>Chicken, Sausage and White Bean   |  | <b>Soup du Jour</b><br>Pasta Fagiola (V)   |  | <b>Soup du Jour</b><br>Indian Shrimp & Coconut Soup  |  | <b>Soup du Jour</b><br>Spring Vegetable Soup (V)  |  | <b>Soup du Jour</b><br>Connecticut Clam Chowder   |  | <b>Soup du Jour</b><br>Vegetable Gumbo (V)   |  |
|                    |  | <b>Entrees</b><br><b>Sesame Chicken</b><br>Lightly battered chicken, tossed in a sesame garlic sauce |  | <b>Entrees</b><br><b>Spring Lamb Ragout</b><br>Slow Cooked Lamb with Pappardelle Pasta         |  | <b>Entrees</b><br><b>Herb and Garlic Roasted Chicken</b><br>Marinated chicken thighs, finished with a mustard white wine sauce |  | <b>Entrees</b><br><b>Bourbon Glazed Steak Bites GF</b><br>Cubed Beef, Onions, Peppers, and Mushrooms with a Bourbon Glaze |  | <b>Entrees</b><br><b>Fish Cakes GF</b><br>Remoulade Sauce, and Fried Leeks                            |  | <b>Entrees</b><br><b>BBQ Chicken GF</b><br>Bone-in chicken roasted and basted in BBQ Sauce                 |  |
|                    |  | <b>Mojo Shrimp GF</b><br>Sautéed Shrimp with Orange Juice, Lime Juice, Garlic and Herbs              |  | <b>New England Baked Cod GF</b><br>Light Shellfish Velouté, Aromatic Vegetables, Chopped Bacon |  | <b>Roasted Pork Loin GF</b><br>Spice Rubbed Tender Pork, Black Bean and Mango Salsa  |  | <b>Catch of the day</b>   |  | <b>Asian Ribs</b><br>Slow cooked Ribs with a Soy ginger sauce   |  | <b>All American Burger GFA</b><br>Potato Roll, Lettuce and Tomato with swiss, american or cheddar cheese   |  |
|                    |  | <b>Vegetable Moussaka</b><br>Eggplant, Potatoes, Lentils, Tomatoes Bechamel Sauce                    |  | <b>Vegetable Pancakes GFA</b><br>Served with Dill Yogurt                                       |  | <b>Pesto Pasta and Beyond</b><br>Beyond "Meat" Sundried Tomatoes, Pine Nuts, Shaved Parmesan Cheese                            |  | <b>Tofu Stir Fry</b><br>Tofu, Asian vegetables, and a stir fry sauce  |  | <b>Asparagus, Onion &amp; Goat Cheese Tart</b><br>Vegetables and goat's cheese cooked in a tart shell |  | <b>Butter Bean and Roasted Tomato Ragout GF</b><br>Butter beans, roasted tomatoes, and aromatic vegetables |  |
|                    |  | <b>Accompaniments</b><br><b>Stir Fry Vegetables</b>  |  | <b>Accompaniments</b><br><b>Steamed Asparagus</b>  |  | <b>Accompaniments</b><br><b>Vegetable Chiffonade</b><br><b>Broccoli</b>  |  | <b>Accompaniments</b><br><b>Sauteed Spinach</b><br><b>Grilled Vegetables</b>  |  | <b>Accompaniments</b><br><b>Baby Bok Choy</b><br><b>Asian Slaw</b>                                    |  | <b>Accompaniments</b><br><b>Steamed Broccoli</b><br><b>Corn on the Cob</b>                                 |  |
|                    |  | <b>Steamed Cauliflower</b>   |  | <b>Baby Carrots</b>  |  | <b>Mashed Yukon Gold Potatoes</b>  |  | <b>Steamed Rice</b>   |  | <b>Vegetable Fried Rice</b>   |  | <b>Potato Salad</b>  |  |
|                    |  | <b>Jasmine Rice</b>  |  | <b>Barley Pilaf</b>  |  |  |  |   |  |   |  |  |  |
|                    |  | <b>Desserts</b><br><b>Tiramisu</b>   |  | <b>Desserts</b><br><b>Key Lime Pie</b>   |  | <b>Desserts</b><br><b>Strawberry Short Cake</b>  |  | <b>Desserts</b><br><b>German Chocolate Cake</b>   |  | <b>Desserts</b><br><b>Housemade Peach Crisp</b>   |  | <b>Desserts</b><br><b>Apple Pie</b>  |  |
|                    |  | <b>NSA Cherry Pie</b>  |  | <b>NSA Jell-O</b>  |  | <b>NSA Chocolate Pudding</b>   |  | <b>NSA Chocolate Cream Pie</b>  |  | <b>NSA Apple Pie</b>  |  | <b>NSA Blueberry Pie</b>   |  |