ivery Charge \$5		for Dinner Delivery	MEDNECON	DINNER	I IDIDAY	CAMITODATE
SUNDAY 04124122	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	04/25/22	04/26/22	04/27/22	04/28/22	04/29/22	04/30/22
	SoupduJour	Soup duJour	SoupduJour	Soup duJour	SoupduJour	SoupduJour
	Chicken, Sausage	Pasta Fagiola (V)	Indian Shrimp &	Spring Vegetable	Connecticut Clam	Vegetable Gumbo (V
	and White Bean		Coconut Soup	Soup (V)	Chowder	Committee and
	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
	Sesame Chicken	Spring /lamb	Herb and Garlic	Bourbon Glazed	Fish Cakes GF	BBQ Chicken GF
		Raaout	Roasted Chicken	Steak Bites GF	HOD HOD	15
	Lightly battered chicken, tossed in a sesame garlic sauce	Slow Cooked Lamb with Pappardelle Pasta	Marinated chicken thighs, finished with a mustard white wine sauce	Cubed Beef, Onions , Peppers, and Mushrooms with a Bourbon Glaze	Remoulade Sauce, and Fried Leeks	Bone-In chicken roasted and basted in BBQ Sauce
	Mojo Shrimp GF	New England Baked CodGF	Roasted Pork Loin GF	Catch of the day	Asian Ribs	All American Burge GFA
	Sauteed Shrimp with Orange Juice, Lime Juice, Garlic and Herbs	Light Shellfish Veloute, Aromatic Vegetables, Chopped Bacon	Spice Rubbed Tender Pork, Black Bean and Mango Salsa	Control Selection (Control Selection Colors) Local Colors Colors (Control Selection Colors (Control Control C	Slow cooked Ribs with a Soy ginger sauce	Potato Roll, Lettuce and Tomato with swiss, american or cheddar cheese
	Vegetable Moussaka	Vegetable Pancakes GFA	Pesto Pasta and Beyond	Tofu Stir Fry	Asparagus, Onion & Goat Cheese Tart	Butter Bean and Roasted Tomato RaaoutGF
	Eggplant, Potatoes, Lentils, Tomatoes Bechamel Sauce	Served with Dill Yogurt	Beyond "Meat" Sundried Tomatoes, Pine Nuts, Shaved Parmesan Cheese	Tofu, Asian vegetables, and a stir fry sauce	Vegetables and goat's cheese cooked in a tart shell	Butter beans, roasted tomatoes, and aromatic vegetables
	Accomoaniments	Accomoaniments	Accompaniments	Accompaniments	IAccomoaniments	<i>IAccomoaniments</i>
	Stir Fry Vegetables	Steamed Asparagus•	Vegetable Chiffonade	Sauteed Spinach	B_aby Bok Choy	Steamed Broccoli
	Steamed Cauliflower	Baby Carrots	Broccoli	Grilled Vegetables	Asian Slaw	Corn on the Cob
	Jasmine Rice	Barley Pila,/	Mashed Yukon Gold Potatoes	Steamed Rice	Vegetable Fried Rice	Potato Salad
	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
	Tiramisu	Key Lime ie	Strawberry Short Cake	German Chocolate Cake.	Housemade Peach • Criso	Apple Pie
	NSA Cherry Pie	NSA Je/1-O	NSA Chocolate Pudding	NSA Chocolate Cream Pie	NSA Apple Pie	NSA Blueberry Pie

.

Delivery Charge \$5	Call x11-02 by 3PM for Dinner Delivery
---------------------	--

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
04/24/22	04/25/22	04/26/22	04/27/22	04/28/22	04/29/22	04/30/22
Soup duJour	Soup duJour	Soup duJour	Soup duJour	Soup duJour	Soup duJour	SoupduJour
Shrimp Bisque (contains Gluten)	Tomato Basil Soup	Chicken Vegetable	Tuscan Bean Soup (V)	Hot and Sour Soup	Minestrone (V)	Southwestern Pork Soup
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
			Italian Combo GFA	Thai Beef Lettuce	Kendal Pizza GFA	Grilled C.B. T
Cedar Plank Salmon GF	Chicken Cobb Salad GF	Ham and Srpoked Gouda Sandwich GFA	ed testinotic	Wraps GF	AC NEWSONS SIN	Sandwich GFA
Honey Mustard Glazed with a Tomato Caper Relish	Grilled Chicken, Crumbled Bleu Cheeese, Hard Boiled Eggs, Tomatoes, Crumbled Bacon, & Avacado over Romaine Lettuce with a Buttermilk Ranch Dressing	Herb Aioli on Grilled Sour Dough Bread	Salami, Cappicola, Pepperoni, Roasted Red Peppers, Tomato.Provolone , Cheese, Lettuce, Italian Dressing on a Fresh baked Roll	Beef, Pickled Daikon, Carrot, and Cucumber wrapped in lettuce	Handmade Pizza's	Cheddar, Bacon and Tomato on White Bread
Eggs Benedict Florentine GF	Bash Burger GFA	Cajun Shrimp Pasta	Chicken Piccata	Chicken Asado GF	Oven Roasted Cod GF	Chicken Fingers
Sauteed Spinach, Classic Hollandaise Sauce	Beef Burger Topped with American Cheese, Bacon Jam, Pickles and	Parmesan Cream Sauce, Onons, Peppers, Celery, Tomatoes, and Spinach	Lightly Floured Chicken Breast with a White Wine Caper Sauce	Stewed Chicken with Onions, Peppers, Tomatoes,	Served with a Lemon Caper Sauce	With Honey Mustard and BBQ Sauce
Eggs Benedict	Grilled Vegetable	French Onion	Linguine Primavera	Vegetarian Pancit	Suffed Portabella	Cheese Ravioli
Florentine GF	Stack GF	Quiche			Mushrooms GF	MOVE THE RESERVE
Mixed Berry Compote	Layered Zucchini, Squash, Peppers, Mushrooms, Eggplant, & Fresh Mozzerella with a Balsmic Glaze	Caramelized Onions and Gruyere cheese, and Egg cutard baked in a Tart Shell	Broccoli, Zucchini, Squash, Carrots, Onions, Tomatoes, Garlic, Fresh Basil, Extra Virgin Olive Oil	Noodles, Tofu, Asian Mixed Vegetables, Fried Eggs, Stir Fry Sauce	Spinach, Tomatoes and Provolone Cheese with a Tomato Coulis	Tomato Cream Sauce
Accompaniments	Accomoaniments	Accomoaniments	A.ccompaniments	Accompaniments	!Accompaniments	IAccomoaniments
Bacon & Sausage Patties	Steamed Corn	Green Beans	Steamed Broccoli	Baby Bok Choy	Pacific Blend Veaetables	.Steamed Carrots
Asparagus	Curly Fries	Sweet Potato Chips	Garlic Bread	White Rice	Oyen Roasted Potatoes.	French Fries
Saffron Rice	37,500		-	ì	020/ 6/1900	
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Assorted Desserts	Carrot Cake	Lemon Pound Cake	Snickerdoodle Cookies	Fresh Berry Chia Pudding	Crumb Cake	Chocolate Chip Brownies
NSA Lemon Merinaue	NSA Chocolate Cream Pie	NSA Strawberry Short Cake	NSA Cinnamon Swirl	NSA Jello	NSA Cookies	NSA Blondie

LUNCH