Delivery Charge \$5	Call x1102 by 3PM	for Dinner Delivery		<u>LUNCH</u> 1			
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
07/03/22	07/04/22	07/05/22	07/06/22	07/07/22	07/08/22	07/09/22	
Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	
Shrimp Bisque	Gaspacho (V)	Chicken Vegetable	Tuscan Bean Soup (V)	Hot and Sour Soup	Minestrone (V)	Southwestern Pork	
(contains Gluten)	,					Soup	
Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	
	Shrimp Cocktail						
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	
Cedar Plank Salmon	Sausage and	Ham and Smoked	Italian Combo GFA	Thai Beef Lettuce	Kendal Pizza GFA	Grilled C.B.T	
GF	Peppers GFA	Gouda Sandwich GFA		Wraps GF		Sandwich GFA	
Honey Mustard Glazed with a Tomato Caper Relish		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	Hamburgers and	Cajun Shrimp Pasta	Chicken Piccata	Chicken Asado GF	Oven Roasted Cod	Chicken Fingers	
Florentine GF	Hotdogs GFA				GF		
Sauteed Spinach, Classic Hollandaise Sauce		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, Detetees, and Filiping	Served with a Lemon Caper Sauce	With Honey Mustard and BBQ Sauce	
Omlete Station	Black Bean Burger	French Onion Quiche	Linguine Primavera	Vegetarian Pancit	Suffed Portabella Mushrooms GF	Cheese Ravioli	
		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	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	
Bacon & Sausage Patties	Corn on the Cob	Green Beans	Steamed Broccoli	Baby Bok Choy	Pacific Blend Vegetables	Steamed Carrots	
Asparagus	Baked Beans	Sweet Potato Chips	Garlic Bread	White Rice	Oven Roasted Potatoes	French Fries	
Saffron Rice	Cole Slaw						
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	
Assorted Desserts *	Celebration Cake	Lemon Pound Cake	Snickerdoodle Cookies	Fresh Berry Chia Pudding	Crumb Cake	Chocolate Chip Brownies	
NSA Lemon Meringue	NSA Apple Pie	NSA Strawberry Short Cake	NSA Cinnamon Swirl		NSA Cookies	NSA Blondie	

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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
07/03/22	07/04/22	07/05/22	07/06/22	07/07/22	07/08/22	07/09/22
		Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour
		Pasta Fagiola (V)	Indian Shrimp &	Spring Vegetable	Connecticut Clam	Chicken, Sausage
			Coconut Soup	Soup (V)	Chowder	and White Bean
	•	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad
		Classic Wedge	Asian Baby Kale	Kendal Spring Salad	Caprese salad	Citrus Salad
		Entrees	Entrees	Entrees	Entrees	Entrees
		Spring Lamb	Herb and Garlic	Bourbon Glazed	Fish Cakes GF	Sesame Chicken
		Ragout	Roasted Chicken	Steak Bites GF		
		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	Lightly battered chicken, tossed in a sesame garlic sauce
		New England Baked Cod GF	Roasted Pork Loin GF	Catch of the day	Asian Ribs	Mojo Shrimp GF
		Light Shellfish Velouté, Aromatic Vegetables, Chopped Bacon	Spice Rubbed Tender Pork, Black Bean and Mango Salsa		Slow cooked Ribs with a Soy ginger sauce	Sauteed Shrimp with Orange Juice, Lime Juice, Garlic and Herbs
		Vegetable Pancakes GFA	Pesto Pasta and Beyond	Tofu Stir Fry	Asparagus, Onion & Goat Cheese Tart	Vegetable Moussaka
		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	Eggplant, Potatoes, Lentils, Tomatoes Bechamel Sauce
l l l l l l l l l l l l l l l l l l l		Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
		Steamed Asparagus	Vegetable Chiffonade	Sauteed Spinach	Baby Bok Choy	Stir Fry Vegetables
		Baby Carrots	Broccoli	Grilled Vegetables	Asian Slaw	Steamed Cauliflower
		Barley Pilaf	Mashed Yukon Gold Potatoes	Steamed Rice	Vegetable Fried Rice	Jasmine Rice
		Desserts	Desserts	Desserts	Desserts	Desserts
		Key Lime Pie	Strawberry Short Cake	German Chocolate Cake	Housemade Peach Crisp	Tiramisu
		NSA Jell-O	NSA Chocolate Pudding	NSA Chocolate Cream Pie	NSA Apple Pie	NSA Cherry Pie

Vegetable Gumbo (V)

Entrees

BBQ Chicken GF

Bone-In chicken roasted and basted in BBQ Sauce

All American Burger GFA

Potato Roll, Lettuce and Tomato with swiss, american or cheddar cheese

Butter Bean and Roasted Tomato Ragout GF

Butter beans, roasted tomatoes, and aromatic vegetables

Accompaniments

Steamed Broccoli

Corn on the Cob

Potato Salad

Desserts

Apple Pie

NSA Blueberry Pie