

Delivery Charge \$5

Call x1102 by 10AM for Lunch Delivery

**LUNCH**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
01/30/22	01/31/22	02/01/22	02/02/22	02/03/22	02/04/22	02/05/22
<b>Soup du Jour</b> Parsnip Soup (V)	<b>Soup du Jour</b> Chicken Noodle Soup	<b>Soup du Jour</b> Mexican Chicken Tortilla	<b>Soup du Jour</b> Split Pea Soup (V)	<b>Soup du Jour</b> Minestrone (V)	<b>Soup du Jour</b> Beer, Potato & Cheddar Chowder	<b>Soup du Jour</b> Tomato Soup (V)
<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>
<b>Chicken Francaise</b>	<b>Hot Pastrami</b>	<b>Grilled Chicken Panini</b>	<b>Soprano Burger GFA</b>	<b>BBQ Pulled Pork GF</b>	<b>Kendal Pizza</b>	<b>Sausage &amp; Pepper Sandwich</b>
Egg Battered Chicken Breast with a White Wine Lemon Sauce	Thinly Sliced NY Pastrami, Swiss Cheese, Marble Rye	Baby Arugula, Fresh Mozzarella, & Sundried Tomato Pesto on a Ciabatta Roll	Provolone Cheese, Roasted Tomato Compote, Pepperoncini on a Brioche Bun	Slowly Roasted Pork Shredded and Served in a BBQ Sauce	House Made Pizza with choice of Toppings	Italian Sausage Sauteed with Peppers & Onions on a Hoagie Roll
<b>Assorted Omelet's</b>	<b>Superfood Salad GF</b>	<b>Ravioli Bolognaise</b>	<b>Chicken Rice Bowl GF</b>	<b>Chicken Fingers</b>	<b>Filet of Cod</b>	<b>BBQ Bourbon Chicken</b>
	Grilled Chicken, Blueberries, Avocado, Pomegranate Seeds, Baby Spinach, Pomegranate Vinaigrette	Ricotta filled Pasta with a Meat Sauce	Grilled Chicken On Top of Brown Rice, Tomatoes, Avocado, Black Beans & Corn Served with a Cilantro	Served with a Choice of BBQ or Honey Mustard Sauce	Served with a Lemon Butter	Grilled Chicken Breast Glazed with BBQ Bourbon Sauce
<b>Penne ala Vodka</b>	<b>Samosa</b>	<b>Quiche &amp; Salad</b>	<b>General Tso's Cauliflower</b>	<b>Eggplant Rollatini</b>	<b>Yakisoba Stir Fry</b>	<b>Caprese Baked Pasta</b>
Pasta with a Tomato Cream Sauce	Indian Pastries with Potato, Mixed Vegetables, and Curry	Spinach, Onion & Tomato Quiche served with a Side of Baby Greens Tossed in our House Vinaigrette	Battered Cauliflower Fried Till Golden Brown Tossed in a General Tso Sauce	Breaded Eggplant Stuffed with Ricotta Cheese, Served with Marinara Sauce	YakiSoba Noodles Stir Fried with Vegetables in an Ginger & Garlic Sauce	Ziti Pasta Tossed Together with Ricotta, Mozzarella Cheese & Marinara, Baked
<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>
<b>Steamed Broccoli</b>	<b>Roasted Carrots</b>	<b>Green Beans</b>	<b>Medley of Vegetables</b>	<b>Roasted Cauliflower</b>	<b>Roasted Vegetables</b>	<b>Pacific Blend Vegetables</b>
<b>Roasted Autumn Vegetables</b>	<b>Potato Chips</b>	<b>French Fries</b>	<b>Tater Tots</b>	<b>Herb Potatoes</b>	<b>Rice</b>	<b>Potato Wedges</b>
<b>Hash Browns</b>						
<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>
<b>Chefs Choice Dessert</b>	<b>Tiramisu</b>	<b>Oatmeal Raisin Cookies</b>	<b>Assorted Cupcakes</b>	<b>Carrot Cake</b>	<b>Chocolate Chip Brownie</b>	<b>Sour Cream Cake</b>
<b>NSA Peach Pie</b>	<b>NSA Cherry Pie</b>	<b>NSA Jell-O</b>	<b>NSA Chocolate Pudding</b>	<b>NSA Brownie</b>	<b>NSA Lemon Meringue Pie</b>	<b>NSA Vanilla Pudding</b>

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Call x1102 by 3PM for Dinner Delivery

**DINNER**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
01/30/22	01/31/22	02/01/22	02/02/22	02/03/22	02/04/22	02/05/22
<b>Special Salad</b>						
Baby Spinach, Quinoa, Cranberries, 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	* Greens, Roasted Beets, Goat Cheese, Raspberry Vinaigrette	Arugula Mix, Cherry Tomatoes, Artichokes, Olives, Shaved Parm, Red wine Vinaigrette	
<b>Soup du Jour</b> Broccoli and Cheddar	<b>Soup du Jour</b> Italian Sausage Soup	<b>Soup du Jour</b> White Bean and Kale Soup (V)	<b>Soup du Jour</b> Beef Barley	<b>Soup du Jour</b> Rhode Island Clam Chowder	<b>Soup du Jour</b> Chicken Noodle	
<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	
<b>Autumn Beef Stew GF</b>	<b>Roasted Pork Loin GF</b>	<b>Beef Shepherds Pie</b>	<b>Corned Beef &amp; Cabbage GF</b>	<b>Filet of Sole Francaise</b>	<b>Veal Parmesan</b>	
Tender Pieces of Beef, Carrots, Potatoes, in a Rich Beef Sauce	With a Caramelized Apple and Onion Compote	A Casserole of Ground Beef and Vegetables in Gravy with a Potato Topping	Slowly Braised Corned Beef, sliced thin, Served with Green Cabbage	Lightly Egg Battered and Pan Seared, with a light lemon butter sauce	Tender Veal, Breaded and Baked with Tomato and Mozzarella	
<b>Shrimp Provencal</b>	<b>Chicken Pot Pie</b>	<b>Branzino GF</b>	<b>Mediterranean Chicken Tagine GF</b>	<b>Duck Leg Confit</b>	<b>Turkey Meat Loaf</b>	
Shrimp, Tomatoes, Garlic, White Wine, and Nicoise Olives	Creamy Chicken and Vegetables with a Pastry Top	Fish Fish, Lightly Seasoned	Boneless Chicken Thighs Braised with Onions, Garlic, olives, and Moroccan spices	Duck Legs Marinated & Slow Baked, Finished with a Cider Glaze	with Olives, Feta Cheese, Spinach and Mushrooms	
<b>Roasted Cauliflower and Goat Cheese Au</b>	<b>Butternut Squash Lasagna</b>	<b>Sweet &amp; Sour Tofu Stir Fry</b>	<b>Roasted Vegetable Cous Cous</b>	<b>Eggplant Tower GF</b>	<b>Vegetable Cassoulet</b>	
Cauliflower, Sundried Tomatoes, and Goat Cheese in a Rich Casserole	Layered Squash, Pasta, and Cheese	Tofu with Vegetables, Pineapple, and Sweet Stir Fry Sauce	Roasted Vegetables with Pasta	Grilled Eggplant, Provolone, Muenster Cheese and Tomato Sauce	French Casserole of Mixed Vegetables, Tomatoes and Beans	
<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	
<b>Mixed Vegetables</b>	<b>Steamed Broccoli</b>	<b>Sauteed Spinach</b>	<b>Carrots</b>	<b>Red and Golden Beets</b>	<b>Sauteed Onions</b>	
<b>Butternut Squash</b>	<b>Roasted Cauliflower</b>	<b>Roasted Root Vegetables</b>	<b>Braised Cabbage</b>	<b>Green Beans</b>	<b>Brussels Sprouts</b>	
<b>Yukon Gold Mashed Potatoes</b>	<b>Wild Rice</b>	<b>Quinoa Pilaf</b>	<b>Boiled Potatoes</b>	<b>Farro Risotto</b>	<b>Roasted Potatoes</b>	
<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	
<b>Chocolate Cake</b>	<b>Key Lime Pie</b>	<b>Napoleon Cake</b>	<b>Cannoli Cake</b>	<b>Crème Brulee</b>	<b>Bread Pudding</b>	
<b>NSA Cookies</b>	<b>NSA Apple Pie</b>	<b>NSA Blueberry Pie</b>	<b>NSA Cheesecake</b>	<b>NSA Cinnamon Swirl Cake</b>	<b>NSA Chocolate Cream Pie</b>	