Delivery Charge \$5	Ely Charge 43 Can X 1 102 by 51 M 101 Diffiner Delivery						
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
09/11/22	09/12/22	09/13/22	09/14/22	09/15/22	09/16/22	09/17/22	
Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	
Shrimp Bisque	Tomato Basil Soup	Chicken Vegetable	Tuscan Bean Soup (V)	Hot and Sour Soup	Minestrone (V)	Southwestern Pork	
(contains Gluten)	(V)					Soup	
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	
Cedar Plank Salmon	Chicken Cobb Salad	Ham and Smoked	Italian Combo GFA	Thai Beef Lettuce	Kendal Pizza GFA	Grilled C.B.T	
GF	GF	Gouda Sandwich		Wraps GF		Sandwich GFA	
		GFA		_			
Honey Mustard Glazed with	Grilled Chicken, Crumbled	Herb Aioli on Grilled Sour	Salami, Cappicola,	Beef, Pickled Daikon,	Handmade Pizza's	Cheddar, Bacon and	
a Tomato Caper Relish	Bleu Cheese, Hard Boiled	Dough Bread	Pepperoni, Roasted Red	Carrot, and Cucumber		Tomato on White Bread	
	Eggs, Tomatoes, Crumbled Bacon, & Avocado over		Peppers, Tomato,Provolone Cheese, Lettuce, Italian	wrapped in lettuce			
	Romaine Lettuce with a		Dressing on a Fresh baked				
	Buttermilk Ranch Dressing		Roll				
Eggs Benedict	Bash Burger GFA	Cajun Shrimp Pasta	Chicken Piccata	Chicken Asado GF	Oven Roasted Cod	Chicken Fingers	
Florentine GF					GF		
Sauteed Spinach, Classic	Beef Burger Topped with	Parmesan Cream Sauce,	Lightly Floured Chicken	Stewed Chicken with	Served with a Lemon Caper	With Honey Mustard and	
Hollandaise Sauce	American Cheese, Bacon	Onons, Peppers, Celery,	Breast with a White Wine	Onions,	Sauce	BBQ Sauce	
	Jam, Pickles and	Tomatoes, and Spinach	Caper Sauce	Peppers,Tomatoes,			
Eggplant Rolatini	Grilled Vegetable	French Onion	Linguine Primavera	Vegetarian Pancit	Suffed Portabella	Cheese Ravioli	
	Stack GF	Quiche			Mushrooms GF		
Tomato sauce, ricotta and	Layered Zucchini, Squash,	Caramelized Onions and	Broccoli, Zucchini, Squash,	Noodles, Tofu, Asian Mixed	Spinach, Tomatoes and	Tomato Cream Sauce	
mozzarella cheese	Peppers, Mushrooms, Eggplant, & Fresh Mozzarella with a	Gruyere cheese, and Egg cutard baked in a Tart Shell	Carrots, Onions, Tomatoes, Garlic, Fresh Basil, Extra	Vegetables, Fried Eggs, Stir Fry Sauce	Provolone Cheese with a Tomato Coulis		
	Balsmic Glaze	Cutaru bakeu iii a Tart Srieii	Virgin Olive Oil	Sui Fry Sauce	Tomato Coulis		
			g				
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments		Accompaniments	
Bacon & Sausage	Steamed Corn	Green Beans	Steamed Broccoli	Baby Bok Choy	Pacific Blend	Steamed Carrots	
Patties					Vegetables		
Asparagus	Curly Fries	Sweet Potato Chips	Garlic Bread	White Rice	Oven Roasted	French Fries	
2.55					Potatoes		
Saffron Rice		<u> </u>		<u> </u>			
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	
Assorted Desserts *	Carrot Cake	Lemon Pound Cake	Snickerdoodle	Fresh Berry Chia	Crumb Cake	Chocolate Chip	
			Cookies	Pudding		Brownies	
NSA Lemon	NSA Chocolate	NSA Vanilla Pudding	NSA Cinnamon Swirl	NSA Jello	NSA Cookies	NSA Blondie	
Merinaue	Cream Pie	I		1			

ry Charge \$5	Call x1102 by 3PM			<u>DINNER</u>		
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
09/11/22	09/12/22	09/13/22	09/14/22	09/15/22	09/16/22	09/17/22
	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour
	Chicken, Sausage	Pasta Fagiola (V)	Indian Shrimp &	Spring Vegetable	Connecticut Clam	Vegetable Gumbo (V
	and White Bean		Coconut Soup	Soup (V)	Chowder	
	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad
	Mediterranean Quinoa	Classic Wedge	Asian Baby Kale	Kendal Spring Salad	Caprese salad	Citrus Salad
	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
	Sesame Chicken	Spring Lamb	Herb and Garlic	Bourbon Glazed	Fish Cakes GF	BBQ Chicken GF
		Ragout	Roasted Chicken	Steak Bites GF		
	Lightly battered chicken,	Slow Cooked Lamb with	Marinated chicken thighs,	Cubed Beef, Onions ,	Remoulade Sauce, and	Bone-In chicken roasted
	tossed in a sesame garlic	Pappardelle Pasta	finished with a mustard white		Fried Leeks	and basted in BBQ Sauc
	sauce		wine sauce	with a Bourbon Glaze		
	Mojo Shrimp GF	New England Baked Cod GF	Roasted Pork Loin GF	Catch of the day	Asian Ribs	All American Burge GFA
	Sauteed Shrimp with	Light Shellfish Velouté,	Spice Rubbed Tender Pork,		Slow cooked Ribs with a	Potato Roll, Lettuce and
	Orange Juice, Lime Juice,	Aromatic Vegetables,	Black Bean and Mango		Soy ginger sauce	Tomato with swiss,
	Garlic and Herbs	Chopped Bacon	Salsa		, , , ,	american or cheddar
						cheese
	Vegetable Moussaka	Vegetable Pancakes	Pesto Pasta and	Tofu Stir Fry	Asparagus, Onion &	Butter Bean and
		GFA	Beyond		Goat Cheese Tart	Roasted Tomato Ragout GF
	Eggplant, Potatoes, Lentils,	Served with Dill Yogurt	Beyond "Meat" Sundried	Tofu, Asian vegetables, and	Vegetables and goat's	Butter beans, roasted
	Tomatoes Bechamel Sauce	Ŭ	Tomatoes, Pine Nuts,	a stir fry sauce	cheese cooked in a tart	tomatoes, and aromatic
			Shaved Parmesan Cheese		shell	vegetables
	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
	Stir Fry Vegetables	Steamed Asparagus	Vegetable	Sauteed Spinach	Baby Bok Choy	Steamed Broccoli
	' '		Chiffonade	'		
	Steamed	Baby Carrots	Broccoli	Grilled Vegetables	Asian Slaw	Corn on the Cob
	Cauliflower	-		"5"		
	Jasmine Rice	Barley Pilaf	Mashed Yukon Gold	Steamed Rice	Vegetable Fried	Potato Salad
		_	Potatoes		Rice	
	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
	Tiramisu	Pineapple	Apple Pie	German Chocolate	Housemade Peach	Watermelon
				Cake	Crisp	
	NSA Cherry Pie	NSA Jell-O	NSA Chocolate	NSA Chocolate	NSA Apple Pie	NSA Blueberry Pie
			Pudding	Cream Pie		_
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