



**Weekly Specials February 26 – March 2**

	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>
<b>Hot Soup</b>	<b>Chicken Couscous</b>	<b>Chicken Chorizo Corn Chowder</b>	<b>Hoppin’ John</b>	<b>Split Pea Ham</b>	<b>Chef’s Choice</b>
<b>Sandwich/Salad</b>	<b>Little Italy Wrap</b> Thin sliced ham, pepperoni and mozzarella cheese hand rolled in a flour tortilla with lettuce, tomato, roasted red peppers and balsamic aioli	<b>Taco Salad</b> Seasoned ground beef set atop crisp greens with Pico de gallo, sour cream, avocado and cheddar cheese in a soft flour tortilla bowl	<b>Buffalo Chicken Caesar Wrap</b> Grilled chicken breast tossed in a classic buffalo sauce then hand rolled in a flour tortilla with crisp romaine greens tossed in a creamy Caesar dressing	<b>Ham &amp; Brie with Bourbon Bacon Jam</b>	<b>Jalapeno Tuna Salad</b> Creative Kitchen house made tuna salad laced with fresh jalapenos
<b>Hot Lunch</b>	<b>Chicken Marsala</b> Tender juicy chicken breast simmered in a classic mushroom marsala sauce	<b>Annie’s Chicken Empanadas</b> Rustic empanadas with refried beans	<b>Pulled Pork &amp; Waffle</b> Slow braised pork butt set atop a crisp cornbread waffle drizzled with house made BBQ sauce, heaped with freshly made slaw	<b>Chicken Francaise</b> Tender Chicken breast sautéed with an egg batter and simmered in a classic velouté	<b>Have a GREAT weekend!!!</b>
<b>Creative Burgers</b>	<b>Italian Stallion</b> Angus smash burger and pepperoni stacked on an Arthur Avenue brioche bun with lettuce, tomato, roasted red peppers and roasted garlic aioli	<b>Taco Burger</b> Hand crafted Angus smash burger set on a brioche bun with cheddar cheese, avocado, fresh garden tomato and crisp corn tortilla slivers	<b>Ranch Hand Burger</b> Angus smash burger smothered with caramelized onions and cheddar cheese, finished with horseradish cream	<b>Portabella Swiss Burger</b> Smash burger topped with grilled portabella mushroom and Swiss cheese, on a brioche bun with fresh arugula	<b>Patty Melt</b> Our classic smash burger topped with our caramelized onions and Swiss cheese on toasted rye bread