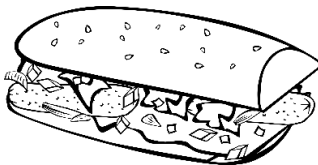




CREATIVE
KITCHEN & CATERING

Weekly Specials July 30 – August 3

	Monday	Tuesday	Wednesday	Thursday	Friday
Hot Soup	Corn Chowder	Cream of Broccoli	Cream of Roasted Mushroom	Stuffed Pepper Soup	French Onion
Sandwich/Salad	Cunan Hotdog Hummel's Frankfurter (beef pork) set into a soft hoagie roll with ham, pickle, Swiss cheese and spicy mustard	Beef Empanadas Flaky crust over stuffed with seasoned ground beef and potatoes, sided with our house Cajun tortilla chips	Chop Chop Chicken Cobb Fresh crisp greens tossed in a creamy ranch dressing and topped with grilled chicken, bacon bits, crumble blue cheese, hard egg and avocado	Blackened Scallop Salad Pan blackened wild caught scallops. Set over crisp greens dressed with fresh strawberries, candied walnuts, red onion and a house made raspberry vinaigrette	
Hot Lunch	BBQ Pork Mac & Cheese Al dente pasta simmered in a house made cheese sauce and layered with slow braised BBQ pork	Shrimp and Sausage Jambalaya Jumbo shrimp tossed in a creole sauce, set over dirty rice	Buttermilk Fried Chicken Fresh bone-in buttermilk chicken fried golden, set with potato salad and roasted green beans	Garlic Chicken Tender Juicy chicken breast simmered in a roasted garlic veloute, set over smashed potato and a medley of vegetables	Orange Chicken Asian inspired orange glazed chicken set over fried rice and fresh vegetables
Creative Burgers	Buffalo Burger Hand crafted Angus smash burger glazed with classic buffalo sauce finished with melted blue cheese crumble	Bahn Mi Burger Creative's version of a classic, hand crafted Angus smash burger topped with pickled carrot, cucumber, cilantro and fresh jalapeno, finished with a Thai chili jelly	Benny Burger Hand crafted smash burger topped with ham, poached egg and a warm béarnaise sauce set on a toasted brioche bun	Chili Cheese Burger Hand crafted Angus smash burger topped with beef chili, crisp golden fries and cheddar cheese sauce	Teriyaki Pepper Burger Hand formed Angus beef patty, dusted with a black pepper crust and glazed with teriyaki, finished with frizzled scallions