




**CREATIVE**  
KITCHEN & CATERING

**Weekly Specials August 20 – August 24**

	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>
<b>Hot Soup</b>	<b>Greek Avgolemono</b>	<b>Chicken Vegetable</b>	<b>Cajun Gumbo</b>	<b>Closed for Lunch Going to The Scinto Picnic</b>	<b>Chicken</b>
<b>Sandwich/Salad</b>	<b>Waldorf Salad</b> Crisp greens tossed in a creamy lemon dressing, topped with candied walnuts, crisp apple, fresh grapes and tender juicy chicken	<b>Taco Salad</b> Seasoned ground beef, heaped onto crisp greens with salsa, black beans and corn, sour cream and cheddar cheese, finished with crisp corn tortilla slivers	<b>Crispy Cajun BBQ Chicken</b> Crispy Cajun panko breaded chicken, hand rolled in a toasted flour tortilla with crisp greens, chopped tomato and chipotle BBQ sauce	<b>Breakfast will be served 7:30 – 11:00</b>	<b>Chef's Choice</b>
<b>Hot Lunch</b>	<b>Beef Stew</b> Seared seasoned beef, simmered in a classic espagnole sauce with onion, celery, carrot and potato	<b>Arroz Con Pollo</b> Roasted chicken leg and thigh baked in a Spanish style rice	<b>Jerk Chicken</b> Jerk rubbed bone-in chicken served with buttered cabbage and coconut rice	<b>Closed for Lunch</b>	
<b>Creative Burgers</b>	<b>Bacon BBQ Burger</b> Hand crafted beef patty glazed with BBQ sauce, topped with cheddar cheese and crisp bacon	<b>Jalapeno Burger</b> Angus smash burger topped with pickled jalapeno, jalapeno jack cheese and smoked jalapeno aioli	<b>Pan Blackened Burger</b> Angus smash burger dusted with blackening spices and pan seared, topped with Swiss cheese, red onion and pickled tomato relish	<b>Closed for Lunch</b>	<b>The Dagwod</b> Hand formed Angus beef patty, over fresh lettuce and tomato, finished with mustard, mayo, ketchup then heaped with crisp golden fries