



Weekly Specials December 17 – December 21

	Monday	Tuesday	Wednesday	Thursday	Friday
Hot Soup	Split Pea and Ham	Chicken Chorizo	New England Clam Chowder	Cream of Broccoli	Beef Barley
Sandwich/Salad	Shrimp and Scallop Pan seared jumbo sea scallop and shrimp set atop fresh greens with fresh strawberries, blueberries and crisp apples	Southwestern Quesadilla Shredded chicken braised with onions, peppers and tomato folded into a toasted flour tortilla with cheddar cheese, black beans and roasted corn	Fruity Chicken Salad made chicken salad, laced with grape halves and fresh blueberries hand rolled in your favorite pressed tortilla	Roast Beef Club Shaved top round of beef stacked on toasted white toast with crisp bacon, lettuce, tomato and garlic aioli	Fall Harvest Turkey Melt Griddled buttered rye bread stuffed with Creative’s slow roasted turkey a warm apple bacon chutney and Brie cheese
Hot Lunch	Brie and Apple Chicken Tender Boneless chicken stuffed with caramelized apples and brie cheese, finished with cognac sauce	Beef Empanadas Seasoned beef folded into a rustic golden crust with cheddar cheese and capers	Chicken Picatta Pan fried tender juicy chicken breast simmered in a classic lemon veloute sprinkled with capers	Pulled Pork Slow braised brown sugar pork set over warm corn bread, topped with hickory BBQ and freshly made slaw	Beef & Mushrooms Slow roasted top round of beef topped with roasted mushrooms set over smashed potatoes finished with a burgundy sauce
Creative Burgers	Cordon Burger Creative’s hand-crafted beef patty set over lettuce, tomato and onion on a brioche bun, topped with ham and Swiss cheese, dressed with mustard aioli	Cajun Burger Hand-formed smash burger dusted with our Cajun spice blend, set atop a warm brioche bun with lettuce, tomato, onion and jalapeno, topped with Creative onion rings and chipotle aioli	Boom-Boom Patty Melt Hand-crafted beef patty set between griddled buttered rye with caramelized onions, pepper jack cheese and chipotle aioli	The Squealer Creative smash burger set on a toasted brioche bun with lettuce and tomato, topped with brown sugar shredded pork and hickory BBQ sauce	Suite 203 Hand-formed beef patty set on a toasted brioche bun with fresh lettuce and tomato, cheddar cheese and golden fries, finished with roasted garlic aioli