

Weekly Specials February 4 - 8

	Monday	Tuesday	Wednesday	Thursday	Friday
Hot Soup	Creamy Chicken Chowder (contains bacon)	Chicken Tortilla	Minestrone (Vegetarian and Gluten Free)	Split Pea & Ham	Caribbean Pepper Pot (contains beef)
Sandwich	Ham Reuben Thin sliced ham stacked on toasted rye bread with fresh made slaw and Swiss cheese	Pork Tacos Creative's slow braised brown sugar rubbed pork in a soft corn tortilla with chipotle BBQ and red onion ceviche	Sausage and Peppers Sweet Italian sausage tossed with bell peppers and onions in a Tuscan red sauce heaped into a seeded Arthur Ave. club roll	Cordon Bleu Panini Grilled chicken breast stacked with ham, Swiss cheese and mustard aioli on toasted Flat Bread	Fruity Chicken Salad Creative Kitchen house made chicken salad laced with fresh grape halves, dry cherries, fresh blueberries and candied walnuts
Hot Lunch	Fish & Chips Crispy fried wild caught pollock and golden fries	South of the Border Chicken Tender Juicy chicken breast dusted with our house taco seasoning and smothered in a roasted corn Pico de gallo, set over rice and red beans	Chicken Parmesan Crispy Panko chicken smothered in marinara and mozzarella cheese over penne pasta	Chicken Marsala Pan seared boneless chicken breast simmered in a classic mushroom marsala sauce	Jerk Chicken Jerk seasoned chicken, set over cilantro lime rice sided with fresh buttered vegetables
Creative Burger	Bacon Blue Cheese Hand formed smash burger set on a toasted brioche bun with lettuce and tomato, topped with creamy blue cheese and crisp bacon	Jalapeno Chili Cheese Burger Hand formed smash burger topped with house made chili laced with pickled jalapeno and cheddar cheese	Italian Stallion Hand-crafted smash burger set on a toasted brioche bun with lettuce, tomato and roasted garlic aioli, topped with hot cherry peppers and provolone cheese	Poached Pear and Brie Rustic grilled flatbread with brie cheese, poached pears, candied walnuts and chiffonade of baby spinach	Caribbean Burger Hand crafted Angus smash burger glazed with a jerk sauce, set on a warm brioche bun with lettuce, tomato then heaped with a Sautee of peppers, carrot and zucchini