



**Weekly Specials February 11 – February 15**

	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>
<b>Hot Soup</b>	<b>Beef Barley</b>	<b>Chicken Fiesta</b>	<b>Stuffed Pepper</b>	<b>Lemon Chicken Orzo</b>	<b>Chicken Chowder</b> (contains bacon)
<b>Sandwich/Salad</b>	<b>Buffalo Caesar Salad</b> Crisp romaine greens in a creamy Caesar dressing with chopped tomato, croutons and parmesan cheese, topped with crispy buffalo chicken	<b>Chipotle Chicken Wrap</b> Crispy chicken tossed in a chipotle sauce hand rolled in a flour tortilla with crisp greens, tomato, Bermuda onion and roasted corn	<b>Antipasto Salad</b> Crisp green and baby arugula topped with dry cured Italian meats, cheese, olives, roasted peppers and hot peppers with a balsamic vinaigrette	<b>Mediterranean Salad</b> Mixed greens topped with grilled rosemary chicken, roasted red peppers, kalamata olives, red onion and feta cheese, dressed in a lemon poppy vinaigrette	<b>Fruity Chicken Salad</b> Freshly made chicken salad laced with grape halves, fresh blueberries and candied walnuts rolled in a toasted whole wheat tortilla
<b>Hot Lunch</b>	<b>Stuffed Chop</b> Boneless pork chop stuffed with artichoke, spinach and goat cheese, finished with a roasted garlic veloute	<b>Chicken Empanadas</b> Seasoned braised chicken overfills a flaky golden crust with cheddar cheese and capers. Sided with our hand cut tortilla chips	<b>Chicken Scarpariello</b> Bone-in thigh and leg simmered in a white wine sauce with Italian sausage, potato, garlic and hot cherry peppers	<b>Sausage Stuffed Chicken</b> Tender juicy chicken breast stuffed with Italian sausage, feta cheese and bay spinach	<b>Chicken Francaise</b> Tender chicken breast simmered in a classic velouté, set over rice and fresh vegetables
<b>Creative Burgers</b>	<b>Spicy Dagwood</b> Handcrafted smash burger on a toasted brioche bun with lettuce, tomato, onion and pickle topped with American cheese, crisp fries and buffalo sauce	<b>Cajun Burger</b> Our classic hand-formed smash burger dusted with our taco seasoning blend, topped with melted sharp cheddar, avocado aioli and Cajun onion rings	<b>The Italian</b> Creative's hand-crafted smash burger set on a warm Arthur Ave brioche bun with lettuce and tomato, topped with hot cherry peppers and provolone cheese finished with roasted garlic aioli	<b>Gyro Burger</b> Creative's hand-crafted smash burger set on a warm Arthur Ave brioche bun with baby arugula and tomato topped with feta cheese and tzatziki sauce	<b>203 Turkey Burger</b> Lean turkey patty set on a toasted brioche bun with lettuce and tomato, topped with walnut brie cheese and Fig compote