



**Weekly Specials March 18 – March 22**

	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>
<b>Hot Soup</b>	<b>Italian Bean and Chicken</b>	<b>Chorizo Corn Chowder</b>	<b>Beef Stew</b>	<b>Creamy Broccoli</b>	<b>Tomato Soup</b>
<b>Sandwich/Salad</b>	<b>Antipasto Wrap</b> Crisp greens tossed in balsamic vinegar with cured Italian meats, hot cherry peppers, olives and aged provolone cheese drizzled with olive oil in a flour tortilla	<b>Shrimp Taco Salad</b> Warm Cajun shrimp set over crisp greens with roasted corn, avocado, tomato, Bermuda onion and cheddar cheese finished with cilantro lime vinaigrette	<b>Grilled Chili Dogs</b> Hummel's all beef hot dogs topped with our house made bean-less chili, Gulden's spicy brown mustard and cheddar cheese sauce	<b>Turkey Croissant</b> Creative's slow roasted turkey set on a warm croissant with lettuce, tomato and brie cheese, finished with a house made blackberry compote	<b>Grilled Cheese</b> Fresh sour dough bread lightly buttered and griddled golden stuffed with a 4-cheese blend
<b>Hot Lunch</b>	<b>Cavatelli Broccoli and Sausage</b> Sweet Italian sausage tossed with fresh broccoli florets and cavatelli pasta in a roasted garlic velouté	<b>Arroz Con Pollo</b> Boneless chicken thighs baked in a classic Spanish rice	<b>Pulled Pork</b> Slow braised brown sugar pork set over corn bread waffle heaped with fresh slaw	<b>Stuffed Chicken</b> Pan roasted chicken thigh stuffed with bourbon sausage and cream cheese florentine	<b>Shrimp Etouffee</b> Gulf shrimp simmered with peppers and onions in a creamy creole sauce
<b>Creative Burgers</b>	<b>Italian Stallion</b> Hand crafted Angus smash burger set over a warm brioche bun with lettuce and garden tomato, topped with crispy hot pepper rings and provolone cheese finished with roasted garlic aioli	<b>Beef Empanadas</b> Rustic golden flaky crust over stuffed with seasoned ground beef, capers and cheddar cheese	<b>Buffalo Blue Burger</b> Angus smash burger set on a top a brioche bun with lettuce, tomato, onion and pickle, topped with creamy blue cheese and crispy buffalo onion rings	<b>The Ozzie Burger</b> Hand-crafted smash burger on a warm brioche bun with lettuce and tomato topped with hot pepper relish and Gulden's spicy brown then heaped with chili cheese fries	<b>Louisiana Veggie Burger</b> Seared Veggie burger set on a top fresh crisp lettuce and tomato topped with cheddar cheese, fried pickles and creole sauce