



Weekly Specials April 8 – April 12

	Monday	Tuesday	Wednesday	Thursday	Friday
Hot Soup	Beef Vegetable & Rice	Chipotle Chicken Chowder	Hoppin' John	Minestrone	Manhattan Seafood Chowder
Sandwich/Salad	Buffalo Turkey Caesar Crisp greens tossed in a creamy Caesar dressing with chop tomato, croutons, parmesan cheese and buffalo turkey	Cuban Wrap Brown sugar pork, lean ham and Swiss cheese hand rolled in a pressed flour tortilla with lettuce, pickle and spicy brown mustard	Muffuletta Salami, Ham, mortadella, provolone and a fresh olive salad pressed on a hearty club roll	Italian Wrap Salami, Soppressata and pepperoni hand rolled with provolone	Grilled Cheese Fresh sour dough bread lightly buttered and griddled golden stuffed with a 4-cheese blend
Hot Lunch	Buffalo Chicken Mac & Cheese Elbow pasta baked in a creamy cheddar cheese sauce with buffalo seasoned chicken	Creative's Chicken Empanadas Over stuffed golden with seasoned chicken, cheddar cheese and capers	Chicken Etouffee Classic Louisiana dish of rice smothered in with a chicken, peppers and onions in a creole sauce	Penne Bolognese Al dente penne pasta tossed in a rustic Tuscan style marinara with chopped meatballs and sweet Italian sausage	Salmon En croute Mustard glazed Atlantic salmon wrapped in a flaky golden crust with caramelized onions
Creative Burgers	Buffalo Blue Burger Angus smash burger set a top a brioche bun with lettuce, tomato, onion and pickle, topped with creamy blue cheese and crispy buffalo onion rings	Jalapeno Burger Hand-crafted smash burger laced with pickled jalapeno topped with jalapeno jack cheese and finished with smoked jalapeno aioli	Smokey Creole Burger Hand-crafted smash burger on a toasted brioche bun with lettuce and tomato, topped with smoked gouda cheese and our Creole aioli	Italian Stallion 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	Vegetarian Stuffed Peppers Garden fresh green bell peppers stuffed with a hand-crafted veggie stuffing, finished with house-made red sauce