



Weekly Specials September 23 - 27

	Monday	Tuesday	Wednesday	Thursday	Friday
Hot Soup	Chicken & Rice	Chicken Tortilla	Coconut Curry Pumpkin Soup	Seafood Bisque	French Onion
Sandwich/Salad	Turkey Panini Our slow roasted turkey on griddled rye bread with bacon jam and brie cheese	Cuban Slow braised pork stacked with ham, Swiss cheese & Gulden's spicy brown mustard on a pressed club roll	Asian Style Salad Teriyaki beef set over mixed greens dressed with a wasabi vinaigrette, topped with crunchy chow mein noodle, peanut lo-mein noodles, baby corn, water chestnuts and grilled pineapple	Beef Gyro Marinated steak thinly sliced, set in a warm pita with lettuce, tomato, red onion and a cool cucumber dill tzatziki dressing	Salmon Cake Salad House made salmon cake over mixed greens, tomato, onions, cucumber, fennel and black olives, tossed in a lemon poppy vinaigrette
Hot Lunch	Chicken Marsala Tender chicken breast simmered in a classic marsala wine sauce with sauté of mushrooms	Chicken Empanadas Savory chicken stuffed in a golden crust with cheddar cheese and capers, sided with hand cut tortilla chips and salsa rojo	Lemongrass Pork Chops Marinated center cut pork chops served with jasmine rice and steamed broccoli	Baked Flounder Florentine Wild caught flounder with wilted baby spinach dressed in a roasted garlic white wine sauce over herbed red potatoes and vegetables	BBQ Chicken Slow braised BBQ shredded chicken served with Cole slaw and jalapeno corn biscuits
Creative Burgers	The Dagwood Hand-crafted smash burger set with lettuce, tomato, onion and pickle topped with American cheese, mustard, mayo, ketchup and crisp golden fries	Jalapeno Burger Hand-crafted smash burger dusted with our Cajun spice blend, topped with pepper jack cheese, pickled jalapeno and smoked chipotle aioli	Sweet Chili Turkey Burger Lean turkey patty dressed in a sweet chili sauce set over lettuce, tomato and red onion on a warm bun, heaped with hand cut wasabi chips	Greek Burger Hand-crafted smash burger topped with a cucumber onion salad, tomato and feta sauce on a brioche bun	Enterprise Bacon Burger Hand-crafted smash burger heaped with blue cheese and firecracker bacon set over lettuce, tomato and roasted garlic aioli