



**Weekly Specials April 22 – April 26**

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