



**Weekly Specials October 14 – October 18**

	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>
<b>Hot Soup</b>	<b>Chicken Polenta &amp; Prosciutto</b>	<b>Black Bean Beef Chili</b>	<b>Roasted Golden Beet &amp; Butternut Squash Bisque</b>	<b>Cream Of Mushrooms</b>	<b>Asian style Seafood</b>
<b>Sandwich/Salad</b>	<b>Italian Combo Wrap</b> Thinly sliced ham, pepperoni and black pepper salami hand rolled with lettuce, tomatoes, roasted red peppers, fresh mozzarella, basil and balsamic glaze	<b>Chicken Burrito Wrap</b> Flour tortilla stuffed with grilled chicken, black beans, rice, Pico de gallo, sour cream and guacamole	<b>Waldorf Chicken Salad Wrap</b> Hearty chicken salad with fresh herbs, apples, grapes, walnuts hand rolled in a flour tortilla with romaine lettuce	<b>Buffalo Chicken Caesar</b> Grilled chicken dressed with a classic buffalo sauce set over crisp romaine lettuce with creamy Caesar dressing, finished with chopped tomato, croutons and parmesan cheese	<b>Sweet Chili Turkey</b> Creative's slow roasted turkey hand rolled with crisp greens, tomato, crunchy wasabi peas and sweet chili sauce
<b>Hot Lunch</b>	<b>Chicken Cacciatore</b> Tender chicken breast simmered in a hearty house made tomato sauce with fresh herbs, onions and peppers served over fettucine	<b>Pernil Style</b> Slow roasted pork shoulder marinated with a house made sofrito served with arroz con gandules, black bean stew and fried sweet plantains	<b>Roasted Turkey</b> Roasted turkey with mashed potatoes and mixed vegetables	<b>Pollock Piccata</b> Wild caught pollock with lemon, white wine and capers served with rice pilaf and mixed vegetables	<b>Beef Stir Fry</b> Marinated beef tips sautéed with broccoli, carrots, mushrooms and onions in a teriyaki glaze served over basmati rice
<b>Creative Burgers</b>	<b>Portabella Caprese Burger</b> Hand-crafted smash burger set with lettuce, tomato, and onion topped with portabella mushroom, fresh mozzarella cheese, roasted red peppers with a garlic basil Parmesan aioli	<b>Chorizo Hot Burger</b> Hand-crafted smash burger dusted with our authentic spice blend, topped grilled chorizo & pepper jack cheese, pickled jalapeno relish	<b>BLT Club Burger</b> Hand-crafted smash burger triple stacked on white toast with bacon, lettuce, tomato, mayo and American cheese	<b>BBQ Bacon Burger</b> Hand-crafted smash burger glazed with tangy BBQ sauce, heaped with melted cheddar cheese, crisp bacon and onion rings	<b>Teriyaki Veggie Patty</b> Dr. Prager's veggie patty with a teriyaki glaze, set over a warm brioche bun with crisp lettuce, tomato and onion, finished with pepper cheese