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|  **Weekly Specials October 14 – October 18** |
|  | **Monday** | **Tuesday** | **Wednesday** | **Thursday** | **Friday** |
| **Hot Soup** | **Chicken Polenta & Prosciutto** | **Black Bean Beef Chili**  | **Roasted Golden Beet & Butternut Squash Bisque** | **Cream Of Mushrooms** | **Asian style Seafood**  |
| **Sandwich/Salad** | **Italian Combo Wrap**Thinly sliced ham, pepperoni and black pepper salami hand rolled with lettuce, tomatoes, roasted red peppers, fresh mozzarella, basil and balsamic glaze | **Chicken Burrito Wrap**Flour tortilla stuffed with grilled chicken, black beans, rice, Pico de gallo, sour cream and guacamole | **Waldorf Chicken Salad Wrap**Hearty chicken salad with fresh herbs, apples, grapes, walnuts hand rolled in a flour tortilla with romaine lettuce | **Buffalo Chicken Caesar**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 | **Sweet Chili Turkey**Creative’s slow roasted turkey hand rolled with crisp greens, tomato, crunchy wasabi peas and sweet chili sauce |
| **Hot Lunch** | **Chicken Cacciatore**Tender chicken breast simmered in a hearty house made tomato sauce with fresh herbs, onions and peppers served over fettucine | **Pernil Style**Slow roasted pork shoulder marinated with a house made sofrito served with arroz con gandules, black bean stew and fried sweet plantains | **Roasted Turkey** Roasted turkey with mashed potatoes and mixed vegetables | **Pollock Piccata**Wild caught pollock with lemon, white wine and capers served with rice pilaf and mixed vegetables | **Beef Stir Fry**Marinated beef tips sautéed with broccoli, carrots, mushrooms and onions in a teriyaki glaze served over basmati rice |
| **Creative Burgers** | **Portabella Caprese Burger** 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 | **Chorizo Hot Burger**Hand-crafted smash burger dusted with our authentic spice blend, topped grilled chorizo & pepper jack cheese, pickled jalapeno relish | **BLT Club Burger**Hand-crafted smash burger triple stacked on white toast with bacon, lettuce, tomato, mayo and American cheese  | **BBQ Bacon Burger**Hand-crafted smash burger glazed with tangy BBQ sauce, heaped with melted cheddar cheese, crisp bacon and onion rings | **Teriyaki Veggie Patty**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 |