



Weekly Specials November 18 – November 22

	Monday	Tuesday	Wednesday	Thursday	Friday
Hot Soup	Chicken Orzo	South of the Border Chili	Stuffed Pepper Soup	Sweet Potato Bisque	Crab Bisque
Sandwich/Salad	Stella’s Resolution Grilled lemon pepper chicken breast sided with steamed broccoli and avocado half	Steak Fajitas Marinated flank steak sided with peppers, onions, sour cream, guacamole and cheddar cheese	Chili Cheese Dog Hummel’s hot dog loaded with chili and cheddar cheese sauce	Thanksgiving Wrap Slow roasted turkey, stuffing, cranberry chutney, and French fries hand rolled in a flour tortilla	Crispy Seafood Cakes House made seafood cakes with a panko crust fried golden and set over mixed greens and roasted beets, finished lemon poppy vinaigrette
Hot Lunch	Lemon Dill Salmon Pan roasted salmon set over rice pilaf and wilted spinach, finished with a creamy lemon dill sauce	Vegetable Empanada Cajun vegetables tossed in salsa rojo and folded into a flakey crust with cheddar cheese and pickled jalapeno	Pork Bundles Lean -center cut pork-loin stuffed with sweet Italian sausage and cream cheese, served au gratin potato, finished with mushroom rum sauce	Turkey Dinner Slow roasted turkey sided with mashed potato, stuffing, roasted zucchini, cranberry sauce and apple pie	Boneless Fried Chicken Fresh boneless thighs hand breaded and lightly fried golden, served with mac & cheese, baked beans and fresh slaw
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 Salad Hand-crafted smash burger dusted with our Cajun spice blend, topped with pepper jack cheese, pickled jalapeno and smoked jalapeno aioli, set on a fresh South of the Border inspired salad	Poutine Burger Creative’s famous smash burger topped with gravy fires and fresh mozzarella cheese	New England Turkey Burger Lean turkey patty set on a warm brioche bun with lettuce, tomato and onion, finished with melted brie cheese and cranberry chutney	BBQ Bacon Burger Hand crafted smash burger glazed with our house made BBQ sauce, topped with cheddar cheese and crisp