



Weekly Specials January 20 – January 24

	Monday	Tuesday	Wednesday	Thursday	Friday
Hot Soup	Caribbean Seafood Chowder	Southwestern Beef Chili	Ham Lentil	Potato leek	Pepper Pot Soup
Sandwich/Salad	Midnight Pork Sandwich Slow biased pulled pork stacked on a ciabatta roll with fresh lettuce, tomato and avocado, finished with Caribbean coriander mayo	Chicken Burrito Seasoned shredded chicken hand rolled in grilled flour tortilla with rice, sour cream, avocado, salsa, lettuce, Jalapeno and Pico	Greek style Sausage & Peppers Sweet sausage simmered with bell peppers, red onions in a fresh roasted tomato garlic sauce, squeezed into a club roll with feta cheese	Grilled Chicken & Pecan Fresh baby spinach tossed with fresh apple slivers, red onion, cucumber, blue cheese crumble and candied pecans, finished with Grilled chicken and balsamic vinaigrette	Chicken Cobb Salad Fresh mixed greens tossed with grilled chicken, tomato, bacon, hard-boiled eggs, red onions, and crumbled blue cheese, finished with avocado creme and a house-made buttermilk ranch dressing
Hot Lunch	Jerk Chicken Juicy chicken drums baked with a traditional Jerk marinade, sided with coconut rice and buttered vegetables	Creative's Beef Empanadas Slow braised beef brisket stuffed in flaky golden crust with cheddar cheese and capers	Moussaka Style Mediterranean seasoned ground beef layered with fresh garden eggplant baked in a classic béchamel sauce finished with creamy smashed potato	Wing Zing Enjoy an assortment of your favorite flavors sided with house made bleu cheese sauce and fresh vegetable crudité	Stuffed Chicken Tender chicken breast over stuffed with our sausage and cream cheese stuffing, placed over smashed potato and grilled asparagus, finished with classic veloute
Creative Burgers	Caribbean Burger Hand-Crafted smash burger glazed with a spicy jerk sauce and set on a warm brioche bun with lettuce and tomato and then heaped with a Sautee of buttered zucchini and carrots	Jalapeno Burger Salad Hand-crafted smash burger dusted with our Cajun spice blend, topped with pepper jack cheese and pickled jalapeno on a fresh South of the Border inspired salad with a smoked jalapeno vinaigrette	Greek Vegetarian Pan seared veggie patty set on a warm brioche bun with baby arugula, red onion and roasted peppers, topped with house made hummus and feta cheese	BBQ Burger in the Grass Two petite smash burgers placed in a fresh lettuce wrap with garden tomato and Bermuda onions, topped with sharp cheddar, finished with our house made BBQ sauce	New England Turkey Burger Pan seared lean turkey patty set with Vermont cheddar, Crisp Applewood smoked bacon, lettuce, tomato and cranberry chutney