



**Weekly Specials February 3 – February 7**

	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>
<b>Hot Soup</b>	<b>Southwestern Seafood Chowder</b>	<b>Chicken Tortilla</b>	<b>French Onion</b>	<b>Loaded Potato</b>	<b>Italian Beef Barley</b>
<b>Sandwich/Salad</b>	<b>Pulled Pork Sandwich</b> Slow braised pulled pork stacked on a ciabatta roll with cheddar cheese fresh lettuce, tomato and red onion finished with	<b>Chipotle Wings</b> 7 Jumbo wings fried crispy and tossed in a spicy chipotle sauce, sided with creamy blue cheese and celery/carrot sticks	<b>The Chicken Nollaf</b> Tender juicy breast, laid in a bed of fresh arugula then hand rolled in a warm tortilla with creamy fresh mozzarella cheese, finished with a squirt of basil pesto	<b>California Turkey Club</b> Creative’s slow roasted turkey stacked on toasted bread with gouda cheese, crisp bacon, avocado crème, lettuce and tomato	<b>Hot Italian Sausage and Peppers Parmigiana</b> Hot Italian sausage, bell peppers, onions and mozzarella cheese stuffed in a seeded club roll with marinara
<b>Hot Lunch</b>	<b>BBQ Salmon</b> Fresh pan seared salmon glazed with our house made BBQ sauce, set with wild west rice and rustic vegetables	<b>Creative’s Chicken Empanadas</b> Slow braised seasoned chicken stuffed in flaky golden crust with cheddar cheese and capers, sided with our hand-cut tortilla chips	<b>Chicken Francaise</b> Juicy chicken breast simmered in a classic veloute hinted with fresh Myer lemon set over creamy garden vegetable risotto	<b>Hot Diggity Dog</b> Hummel’s natural casing hot dog (beef & pork) smothered with Gulden’s mustard, relish and kraut	<b>Classic Lasagna</b> Seasoned ground beef and sweet Italian sausage layered with fresh pasta mozzarella and ricotta cheese and baked to in our rustic marinara
<b>Creative Burgers</b>	<b>BBQ Bacon Burger</b> Hand-Crafted smash burger glazed with house made BBQ sauce, set on a warm brioche bun with lettuce and tomato and then heaped with a cheddar cheese and parmesan garlic fries	<b>Jalapeno Burger Salad</b> 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	<b>Poutine Burger</b> Hand-crafted smash burger set on a warm brioche bun with red onion, topped with crisp fries and fresh mozzarella in a classic espagnole sauce	<b>Burger in the Grass</b> Two petite smash burgers placed in a fresh lettuce wrap with garden tomato and Bermuda onions, topped with sharp cheddar, and crispy bacon crumble	<b>The Balboa</b> Hand crafted smash burger set on a warm brioche bun with baby arugula, sundried tomato and onion, topped with melted mozzarella and hot banana peppers, finished with roasted garlic aioli