



Weekly Specials March 2 – March 6

	Monday	Tuesday	Wednesday	Thursday	Friday
Hot Soup	Sausage & Pepper	Chicken Fiesta	Split Pea & Ham	Sweet Potato Ginger Bisque	Greek Seafood Chowder
Sandwich/Salad	BBQ Pulled Pork Slow braised brown sugar pork shoulder heaped on a warm ciabatta roll with hickory BBQ sauce, cheddar cheese and freshly made slaw	Taco Salad Seasoned Angus chuck set a top crisp green with roasted corn, black beans, jalapeno, sour cream, avocado and cheddar cheese	Summer Time Blues Fresh mixed greens tossed in a lemon poppy vinaigrette topped with grilled chicken, crumbled blue cheese, watermelon, fennel, blueberries, cucumbers and red onion	Pastrami Nightmare House made pastrami stacked on griddled sour dough bread with caramelized onions, Gouda Cheese and Gulden's spicy brown	Fish Gyro Panko crusted wild caught cod fish set in a warm pita with tzatziki, lettuce, red onions, olives, caramelized fennel and feta cheese
Hot Lunch	Smoked BBQ Ribs Slow smoked St. Louis style ribs basted with our house made BBQ sauce, sided with corn bread, baked beans and potato salad	Arroz Con Pollo Spanish style rice with boneless chicken thighs baked to perfection, finished with freshly made Pico de gallo and melted cheddar cheese	Flounder Francaise Wild caught flounder with a light egg batter, simmered in a classic veloute hinted with Myer lemon, set over rice and grilled vegetables	Chicken 203 Pan seared chicken strips and sweet Italian sausage simmered in a sherry cream sauce with asparagus, baby spinach and blistered tomatoes set over rice pilaf	Moussaka Classic Greek dish with our Creative twist with seasoned beef, eggplant and bechamel sauce
Creative Burgers	The Squealer Hand-crafted smash burger, set on a warm brioche bun with lettuce and tomato heaped with cheddar cheese, slow braised pork and frizzled onions and peppers	Poblano Ranchero Hand-Crafted smash burger set on a warm brioche bun with lettuce, tomato and onion, topped with smoked poblano peppers, avocado crème and a fried egg	Dagwood Hand-crafted smash burger on a warm brioche bun with pickle, red onion, lettuce and tomato, smothered with American cheese, crisp fries, mustard, mayo and ketchup	The PittsBurger Hand crafted smash burger set on a brioche bun with lettuce and tomato, heaped with caramelized onions, peppers, golden fries and cheddar sauce	Mediterranean Veggie Burger Dr. Prager's 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