



**Weekly Specials February 6, 2023**

|                        | <b>Monday</b>  | <b>Tuesday</b>   | <b>Wednesday</b>  | <b>Thursday</b>   | <b>Friday</b>   |
|------------------------|--|--|---|---|---|
| <b>Hot Soups</b>       | <p><b>Chicken Orzo</b><br/>Roasted Tomato</p>  | <p><b>Chicken Orzo</b><br/>Beef Chili</p>  | <p><b>Chicken Orzo</b><br/>Vegetable Barley</p>   | <p><b>Chicken Orzo</b><br/>Sausage &amp; Pepper</p>   | <p><b>Chicken Orzo</b><br/>Manhattan Seafood Chowder</p>  |
| <b>Toasty Panini</b>   | <p><b>Chicken Parmigiana</b><br/>Tender hand breaded chicken cutlet smothered with provolone, parmesan cheese, and house made marinara</p>                     | <p><b>Midnight Pork</b><br/>Slow braised pulled pork stacked on a hard roll with fresh lettuce, tomato, red onion, and avocado, finished with Caribbean coriander mayo</p>       | <p><b>Fruity Turkey Wrap</b><br/>Slow roasted turkey hand rolled with fresh strawberries, blueberries, and honey goat cheese in a toasted flour tortilla</p>                      | <p><b>Thai Chili Ham</b><br/>Lean thinly sliced smoked ham stacked on rustic panini bread with a sweet Thai chili sauce, freshly made Asian inspired almond slaw, and pepper jack cheese</p>        |    |
| <b>Hot Lunch</b>       | <p><b>Chicken Marsala</b><br/>Tender pan roasted chicken breast simmered in a classic marsala wine sauce with fresh mushrooms and herbs</p>                    | <p><b>Jerk Chicken</b><br/>Juicy chicken drums baked with a traditional Jerk marinade sided with coconut rice and buttered vegetables</p>  | <p><b>Greek Chicken</b><br/>Juicy bone-in chicken thighs marinated in lemon zest Greek yogurt and classic herbs, sided with rosemary roasted potatoes and roasted green beans</p> | <p><b>General Tso's Chicken</b><br/>Tender juicy chicken marinated and fried in a spicy ginger and garlic sauce topped with sesame seeds, served with brown rice, and stir fry mixed vegetables</p> |   |
| <b>From the Grille</b> | <p><b>Cobb Burger</b><br/>Hand-crafted smash burger set on a warm hard-fried with lettuce, tomato, and onion, topped with hard fried egg and avocado ranch</p> | <p><b>Blackened Cheeseburger</b><br/>Hand-crafted smash burger dusted with our Cajun spice blend, topped with gorgonzola cheese, pickled jalapeno, and smoked chipotle aioli</p> | <p><b>Poutine Burger</b><br/>Creative's famous smash burger topped with gravy fires and mozzarella cheese, set on a warm brioche bun</p>  | <p><b>Teriyaki Crunch Burger</b><br/>Hand-formed teriyaki glazed smash burger set on a toasted brioche bun with lettuce, tomato, and red onion. Finished with crispy noodles</p>                    | <p><b>French Dip</b><br/>Slow roasted top round of beef shaved and piled high on a seeded club roll with caramelized onions, and provolone cheese sided with warm jus</p> |