

**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> Roasted Tomato</p>	<p><b>Chicken Orzo</b> Beef Chili</p>	<p><b>Chicken Orzo</b> Vegetable Barley</p>	<p><b>Chicken Orzo</b> Sausage &amp; Pepper</p>	<p><b>Chicken Orzo</b> Manhattan Seafood Chowder</p>
<b>Toasty Panini</b>	<p><b>Chicken Parmigiana</b> Tender hand breaded chicken cutlet smothered with provolone, parmesan cheese, and house made marinara</p>	<p><b>Midnight Pork</b> 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> 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> 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> Tender pan roasted chicken breast simmered in a classic marsala wine sauce with fresh mushrooms and herbs</p>	<p><b>Jerk Chicken</b> Juicy chicken drums baked with a traditional Jerk marinade sided with coconut rice and buttered vegetables</p>	<p><b>Greek Chicken</b> 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> 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> 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> 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> 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> 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> 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>