



Weekly Specials November 27, 2023

	Monday	Tuesday	Wednesday	Thursday	Friday
Hot Soups	Chicken Rice Pasta Fagioli	Chicken Rice Beef Mushroom Barley	Chicken Rice Chorizo & Bean	Chicken Rice Clam Chowder	Chicken Rice Soup Du Jour
Toasty Panini	Little Joey Juicy grilled chicken stacked on a rustic panini bread, with baby spinach, roasted red peppers, fresh mozzarella, and basil pesto sauce	The Rotary Slow-roasted turkey stacked on rustic panini bread with crisp bacon, apples, cheddar cheese, and honey mustard, then toasted golden.	Cajun Chicken Wrap Grilled Cajun chicken, pepper jack cheese, red onion, lettuce, tomato, avocado smash and pickled jalapeno hand rolled in a flour tortilla	Bacon Bourbon Chicken Tender juicy grilled chicken stacked on toasted panini bread with sharp cheddar cheese, crisp apples, red onion, and apple bacon jam	
Hot Lunch	Chicken Pesto Marinara Tender juicy chicken tossed in a house made tomato sauce hinted with house made pesto set over penne pasta	Pork Picatta Tender juicy center cut pork loin simmered in a classic velouté hinted with lemon and capers set over mashed potato and fresh vegetables.	Ropa Vieja Creative's interpretation of this classic Cuban dish of flavorful shredded beef brisket simmered in a rustic tomato-based sauce with peppers and onions, set over rice	Upside-down Pot Pie Tender chicken bits simmered in a velvety velouté with peas, carrots, and potatoes set over a warm flakey drop biscuit	
From the Grille	Italian Philly Slow roasted shaved top round of beef heaped on a hard roll with, caramelized onions, hot banana peppers, and provolone cheese.	Hot Ham & Swiss Virginia smoked ham set on griddled rye bread with tomato, Swiss cheese and honey mustard	Empanadas Shredded beef brisket tossed in our house made salsa, cheddar cheese and capers over stuffing a flaky crust. Sided chipotle aioli	Chicken, Sausage & Peppers Sweet Italian sausage and juicy chicken bits stuffed into a seeded club roll with caramelized onions, peppers, mozzarella cheese, and spicy brown mustard	