

Weekly Specials December 11, 2023					
	Monday	Tuesday	Wednesday	Thursday	Friday
Hot Soups	Chicken Rice Vegetable Pesto Lentil	Chicken Rice Onion Soup	Chicken Rice Loaded Potato	Chicken Rice Stuffed Pepper Soup	Chicken Rice Soup o' Day
Toasty Sandwiches	Italian Stallion Tender, juicy grilled chicken, pepperoni, and Genoa salami on rustic panini bread with roasted garlic aioli and hot banana peppers	New Englander Slow roasted turkey sliced thin and stacked on rustic panini bread with brie cheese, baby spinach and freshly made cranberry chutney	The Francine Creative's slow roasted top round of beef heaped on a hard roll with roasted red peppers, goat cheese, garlic aioli, and baby arugula	Love Me Tender & Juicy Tender, juicy grilled chicken topped with smoky bacon, crisp apples, cheddar cheese and honey mustard on rustic panini bread	
Hot Lunch	Lasagna Bolognese Angus ground beef and sweet Italian sausage layered with marinara, fresh pasta, ricotta, and mozzarella cheese sided with garden salad and roll	Yankee Pot Roast Classic New England dish of slow braised chuck roast simmered in a rustic cabernet sauce with fresh root vegetables	Ma! The Meatloaf Angus beef laced with fresh herbs, onions and celery then smoked to perfection, sided with smashed potato and vegetable	Stuffed Chicken Juicy chicken breat stuffed with sweet Italian sausage and cream cheese stuffing simmered in a classic veloute	I HAVEN'T BEEN THIS EXCITED ABOUT FRIDAY SINCE Last Friday Lingma
From the Grille	Chicken Parmigiana Tender juicy chicken breast with a golden crispy crust smothered in marinara and mozzarella cheese on a toasted hard roll	Shrimp Roll Tender Gulf Shrimp hand breaded and lightly fried golden, stuffed into a classic seeded bread boat with house-made lemon tartar sauce, sided with fries and slaw	Undercover Pig Quesadilla Slow braised brown sugar pork folded into a toasted flour tortilla with cheddar cheese, caramelized onions and crisp bacon bits	Pastrami Nightmare Creative's slow smoked pastrami heaped on griddled rye bread with caramelized onions, Swiss cheese, and Gulden's Mustard.	LUNCH