



Weekly Specials December 18, 2023

	Monday	Tuesday	Wednesday	Thursday	Friday
Hot Soups	Chicken Rice Chipotle Beef	Chicken Rice Tuscan Bean	Chicken Rice Chinese Chicken	Chicken Rice Split Pea	Chicken Rice Soup o' Day
Toasty Sandwiches	Beef Fajita Melt Slow roasted Angus beef stacked with peppers, onions, and cheddar cheese and finished with sour cream and avocado crème on toasted panini bread	The Montini Tender juicy center-cut Pork-loin sliced thin and heaped on a fresh Arthur Ave. hard roll with broccoli rabe, roasted garlic aioli and melted fresh mozzarella	Korean Beef Bulgogi Garlic ginger marinated Angus beef heaped on a seeded club roll with pickled daikon, carrot slaw finished with kimchi aioli	Cranberry Ham Thinly sliced smoked ham stacked on rustic panini bread with house-made cranberry chutney, Swiss cheese, baby spinach, and crisp apples,	
Hot Lunch	Arroz Con Pollo Creative's spin on the Puerto Rican Classic, Juicy chicken breast simmered with flavorful rice and peas	Porchetta Creative's version of this Italian classic of center cut pork-loin stuffed with prosciutto, fresh shaved fennel, and herbs	Chicken & Broccoli Tender juicy chicken strips tossed in a ginger teriyaki sauce set over jasmine rice and broccoli florets	Beef Stew Angus beef stewed with potatoes and fresh garden vegetables in a velvety beef gravy	
From the Grille	Nacho Burger Hand-crafted smash burger dusted with our Cajun spice blend set over brioche bun with lettuce, tomato, and onion, topped with crumbled bacon, avocado, cheddar cheese and tortilla strips	The Balboa Hand-crafted smash burger set with lettuce and tomato on a brioche bun, topped with prosciutto, banana pepper frizzle, and provolone cheese finished with roasted garlic aioli "it's a knockout"	Teriyaki Chicken Tender juicy grilled chicken with a teriyaki glaze, set on a warm brioche bun with Asian inspired pineapple slaw and crispy noodles	Pastrami Nightmare Creative's slow smoked pastrami heaped on griddled rye bread with caramelized onions, Swiss cheese, and Gulden's Mustard.	