

	Weekly Specials December 4, 2023				
1	Monday	Tuesday	Wednesday	Thursday	Friday
Hot Soups	Chicken Vegetable Minestrone	Chicken Vegetable Seafood Chowder	Chicken Vegetable Chicken Barley	Chicken Vegetable Hoppin' John	Chicken Vegetable Soup o' Day
Toasty Sandwiches	The Italian from Philly Slow roasted Angus top round of beef shaved thin with roasted red and hot banana peppers, smothered with provolone cheese and roasted garlic aioli	Turkey Bacon Pear Creative's slow roasted turkey set on a club roll with crisp pears, bacon, sharp cheddar, and brussels sprout salad	The Rachel Creative's slow roasted turkey heaped on griddled rye bread with freshly made red cabbage slaw, Swiss cheese, and Thousand Island dressing	Creative Cordon Bleu Tender, Juicy grilled chicken stacked with Virginia baked ham, Swiss cheese, and honey mustard on rustic panini bread	
Hot Lunch	Pork-Loin Marsala Center cut pork-loin simmered in a classic marsala wine sauce with sauté of mushroom, served with rice pilaf and garden vegetable	Christmas Ham Maple glazed ham sliced thin and sided with sweet mashed potatoes and bacon green beans in brown butter	Corned Beef Slow braised corned beef set with potatoes, amd carrots. Sided with warm roll and spicy brown mustard	Jambalaya New Orleans's one pot wonder of chicken, shrimp, andouille sausage and rice	I HAVEN'T BEEN THIS EXCITED ABOUT FRIDAY SINCE Last Friday trume
From the Grille	Ham & Brie Melt Thin sliced smoked ham stacked with brie cheese, crisp apples, baby spinach and freshly made cranberry chutney on griddled panini bread	Sloppy Pete Slow roasted pork shaved thin and drowned in classic Gavy stuffed into an Arthur avenue seeded club roll with, red onion and American cheese	The Big Pig Slow braised brown sugar pork, ham steak, and bacon on a fresh Arthur Ave. roll, topped with our freshly made sweet slaw, finished with frizzled onions	Firecracker Burger Our hand formed Angus beef patty set on a brioche bun with lettuce and, tomato, heaped with caramelized onions, candied firecracker bacon, cheddar cheese and chipotle aioli	