



**Weekly Specials February 5, 2024**

	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>
<b>Hot Soups</b>	<p style="text-align: center;"><b>Chicken Rice Chicken &amp; Sausage</b></p>	<p style="text-align: center;"><b>Chicken Rice Beef Barley &amp; Mushroom</b></p>	<p style="text-align: center;"><b>Chicken Rice Chicken Pot Pie</b></p>	<p style="text-align: center;"><b>Chicken Rice Lasagna Soup</b></p>	<p style="text-align: center;"><b>Soup o' Day</b></p>
<b>Toasty Sandwiches</b>	<p style="text-align: center;"><b>Cowboy Killer</b> Slow roasted Angus top round of beef stacked with cheddar cheese, caramelized onions, tomato, red onion, pickled jalapeno, and horseradish, Crème</p>	<p style="text-align: center;"><b>Midnight Pork</b> Slow braised pulled pork heaped on a hard roll with fresh lettuce, tomato, red onion, and avocado, finished with Caribbean coriander aioli</p>	<p style="text-align: center;"><b>New Englander</b> Grilled chicken sliced thin and stacked on rustic panini bread with brie cheese, baby spinach, apples, and freshly made cranberry chutney</p>	<p style="text-align: center;"><b>Little Angie</b> Grilled chicken, provolone, baby arugula, red onion, garlic aioli, and aged balsamic reduction heaped on rustic grilled panini bread</p>	
<b>Hot Lunch</b>		<p style="text-align: center;"><b>Beef Empanada</b> Hand formed flakey golden crust overstuffed with shredded beef brisket, cheddar cheese and capers</p>	<p style="text-align: center;"><b>Lemon Dill Salmon</b> Grilled Atlantic salmon set with rice pilaf and roasted vegetables. Finished with lemon dill creme</p>	<p style="text-align: center;"><b>Chicken Parmigiana</b> Hand breaded chicken cutlet simmered in our house made marinara and smothered with mozzarella and parmesan cheese. Sided with small salad</p>	
<b>From the Grille</b>	<p style="text-align: center;"><b>3 Cheese Steak Quesadilla</b> Tender grilled beef tenderloin folded into a toasted tortilla with cheddar, mozzarella, and crumbled blue cheese</p>	<p style="text-align: center;"><b>French Onion Burger</b> Creative's hand-crafted smash burger set on a toasted brioche bun with lettuce, and tomato, heaped with caramelized onion, and Swiss cheese. Finished with French onion aioli</p>	<p style="text-align: center;"><b>The New Yorker</b> Grilled Hummel Hot Dogs set into a warm roll with mustard, onions, and sauerkraut sided with crisp golden fries</p>	<p style="text-align: center;"><b>Meatball and Sausage Grinder</b> Beef meatballs and sweet Italian sausage simmered in our house-made marinara and stuffed into a seeded club roll with mozzarella cheese</p>	<p style="text-align: center;"><b>Have a great WEEKEND!</b></p>