

**Weekly Specials July 22, 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</b>  <b>Tuscan Bean w/ Sausage &amp; Chicken</b></p>	<p style="text-align: center;"><b>Chicken Rice</b>  <b>Split Pea &amp; Ham</b></p>	<p style="text-align: center;"><b>Chicken Rice</b>  <b>Onion Soup</b></p>	<p style="text-align: center;"><b>Chicken Rice</b>  <b>Ginger Carrot</b></p>	<p style="text-align: center;"><b>Chicken Rice</b>  <b>Soup o' Day</b></p>
<b>Toasty Sandwiches</b>	<p style="text-align: center;"><b>Italian Stallion</b></p> <p>Tender, juicy grilled chicken, pepperoni, salami, and provolone cheese on grilled rustic sour dough bread with basil pesto aioli and hot banana peppers</p>	<p style="text-align: center;"><b>New Englander</b></p> <p>Slow roasted turkey sliced thin and stacked on grilled rye bread with brie cheese, baby spinach and freshly made cranberry chutney</p>	<p style="text-align: center;"><b>Blackened Beef Tip Salad</b></p> <p>Tender pan blackened beef tenderloin tips set over baby spinach with dry cranberries, cucumber, red onion, blue cheese, and balsamic vinaigrette</p>	<p style="text-align: center;"><b>Very Berry Salad</b></p> <p>Grilled chicken breast set on a bed of baby field greens with fresh strawberries, blueberries, candied walnuts, shaved red onion, and feta cheese, finished with raspberry balsamic vinaigrette</p>	
<b>Hot Lunch</b>	<p style="text-align: center;"><b>Baked Penne &amp; Meatballs</b></p> <p>Al dente penne pasta baked in our house made marinara with ricotta, mozzarella, and parmesan cheese, sided with beef meatballs, warm roll and side salad</p>	<p style="text-align: center;"><b>Chicken Cordon Bleu</b></p> <p>Tender chicken breast stuffed with smoked ham and Swiss cheese, finished with a Dijon velouté sided with mashed potato and vegetable</p>	<p style="text-align: center;"><b>Beef Empanadas</b></p> <p>Angus beef brisket slow braised with peppers, onions and garlic in a red wine broth over-stuffed into a flaky crust served with rice and beans</p>	<p style="text-align: center;"><b>Ma! The Meatloaf</b></p> <p>Angus beef laced with fresh herbs, onions and celery then smoked to perfection, sided with smashed potato and vegetable</p>	
<b>From the Grille</b>	<p style="text-align: center;"><b>Big Ralphie</b></p> <p>Hand formed angus beef patty set on a warm brioche bun with lettuce, tomato, and onion, heaped with provolone cheese, and banana peppers finished with garlic aioli</p>	<p style="text-align: center;"><b>Swiss Fun Guy</b></p> <p>Hand formed angus beef patty dusted with our house spice blend, set over a warm brioche bun with lettuce and tomato, heaped with a sauté of mushrooms and Swiss cheese</p>	<p style="text-align: center;"><b>Ropa Vieja Melt</b></p> <p>Slow braised Angus beef brisket with peppers, and onions heaped between griddled bread with pepper jack cheese sided with Cajun onion rings</p>	<p style="text-align: center;"><b>Nightmare</b></p> <p>Creative's slow roasted pork heaped on griddled rye bread with caramelized onions, pepper jack cheese, and chipotle aioli</p>	