

**WEEKLY FEATURES**  
WEEK OF NOVEMBER 18

**CASUAL FARE**

**EGGPLANT CAPRESE**

Slices of fried eggplant, mozzarella cheese, and tomato cascaded on a bed of spring mix, topped with fresh basil and a balsamic reduction.

9

**AUTUMN PEAR SALAD**

Baby spinach, sliced pears, roasted butternut squash, goat cheese, pickled onions, carrots, blueberries, and marinated chicken breast.

Served with a honey plum vinaigrette.

13

**STUFFED TORTILLA**

A traditional El Salvadorian dish. 2 warm, handmade cheese and chicken stuffed tortillas served with a marinated cabbage slaw, red bean puree and fresh red salsa.

13

**FEATURED ENTREES**

**CHICKEN PARMESAN**

Hand breaded chicken breast cutlet, pan fried and topped with our house made marinara sauce, melted mozzarella cheese. Served over spaghetti with garlic toast.

16

**HAM STEAK DINNER**

Thick slices of grilled hickory smoked ham finished with a honey Dijon glaze. Served with garlic mashed potatoes and candied carrots.

16

**BLACKENED SALMON**

Salmon filet seasoned with Cajun spices and pan seared to order. Topped with a grilled pineapple Pico de Gallo and served with cilantro lime rice and roasted seasonal vegetables.

17

Featured Entrees include a cup of soup, house salad, Caesar salad, or fruit salad.

**SOUP DU JOUR**

\$3 Cup / \$4 Bowl

**MONDAY**

Italian Wedding

**TUESDAY**

Beef Chili

**WEDNESDAY**

Pumpkin Soup

**THURSDAY**

Spinach & Potato

**FRIDAY**

New England Clam Chowder

**SATURDAY**

Low Sodium / Soup Du Jour

**SIDES**

**INCLUDED SIDES**

French Fries / Sweet Fries / Curly Fries /  
Onion Rings / Brown Rice / White Rice /  
Fruit Salad / Zucchini & Squash / Peas /  
Steamed Broccoli / Green Beans / Mashed  
Potato / Baked Potato / Baked Sweet  
Potato / Lays Chips

**PREMIUM SIDES +\$1.50**

Grilled Asparagus / Mac & Cheese /  
Brussels Sprouts w/ Pancetta / Candied  
Carrots / Fried Okra