



Main Plate

Monday
3/9/20

Chicken and Biscuits

\$6.19

Crispy boneless chicken thigh on top of a flaky biscuit

Hoisin Roast Pork Loin

\$5.19

Slow roasted pork loin with and Asian style hoisin glazed

Tuesday
3/10/20

Chicken Saltimboca

\$6.19

Slow roasted chicken with prociutto and melted mozzarella in sage cream sauce

Beef and Broccoli

\$5.19

Thin strips of beef, peppers, onions and broccoli simmered in an asian sauce over rice

Wednesday
3/11/20

Pierogi Bar

\$6.19



Thursday
3/12/20

Lemony Shrimp

\$6.19

Tender shrimp marinated in lemon zest and herbs served over brown rice

\$5.19

Healthy Turkey Chili

Friday
3/13/20

Chipotel Flounder

\$6.19

Crispy filet with chipotle corn relish

Chef Special

\$5.19

A Specialty Recipe right out of the Chef's Personal Cook Book



Chef Salad Wrap

\$5.59

All your favorite chef salad ingredients packed into a wrap

Corned Beef Special

\$5.59

Sliced corned beef with coleslaw, Swiss cheese and 1000 island dressing

Seafood Salad Wrap

\$5.59

Housemade seafood salad with celery, onions and tomato

Califonia Tuna Salad

\$5.59

Tuna, jalapenos, tomato and avacado

Nigerian Hoagie

\$4.59

Sliced roast beef, beef salami, turkey and cheese with lettuce, tomato and onion on a long roll



Rueben

\$6.19

Pastrami, thousand island dressing, and swiss cheese

Pastrami Melt

\$6.19

Tender pastrami, grilled onions, and Swiss cheese on toasted Rye

Chicken Sorrento

\$6.19

Grilled chicken breast smothered in roasted peppers, onions and marinara topped with provolone cheese

Blackened Chicken

\$6.19

Chicken with blackened spices, sweet peppers and provolone cheese

Pizza Steak

\$6.19

Thin sliced steak meat with marinara and mozzarella cheese



Du Jour

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Du Jour

Du Jour

