

Shortline Specials & Delivery

7/20 – 7/25

Soup of the Week

Red Pepper Bisque Onion, garlic, carrot, fresh herbs, roasted red pepper, smoked gouda and cream. (120 cal.) \$2.75

Monday 7/20

***Please See Lunar Landing Flyer for Special Dessert**

Italian Wedding Soup Carrots, celery, onion, garlic, fresh herbs, seasoning pork/beef meatballs and pasta in chicken broth. (180 cal.) \$2.75

Capellini Margherita Capellini, olive oil, cherry tomatoes, garlic, basil, mozzarella and parmesan cheese. (330 cal.) \$8.00

General Tso's Chicken Tempura battered white meat chicken with steamed broccoli tossed in a sweet and spicy sauce. Served over white rice. (510 cal.) \$8.00

Available after 4pm

Bacon Wrapped Pork Tenderloin Bacon wrapped pork tenderloin, roasted and sliced, served with sauce espagnole. (400 cal.) \$8.00

Sautéed Sauerkraut (30 cal.)

Honey Glazed Carrots (130 cal.)

Quinoa (40 cal.)

Tuesday 7/21

Roasted Corn Soup Corn, onions, herbs and cream. (150 cal.) \$2.75

Vegetarian Cottage Pie Lentils, mushroom, onion, celery, parsnip, butternut squash, garlic, miso and tomato reduced with red wine and mashed potato crust. (400 cal.) \$8.00

Miso Cod Cod glazed with miso, mirin, sake and sugar. (190 cal.) \$8.00

Available after 4pm

Ham w/ Rum Raisin Sauce Hardwood smoked ham topped with a sweet, tangy orange raisin rum sauce, with clove and cinnamon. (400 cal.) \$8.00

Roasted Zucchini (30 cal.)

Rosemary Mashed Potatoes (30 cal.)

Wednesday 7/22

Tuscan Farro Bean Escarole Soup Italian sausage, farro, escarole, carrots, celery, onions and herbs in chicken broth. (100 cal.) \$2.75

Quinoa Stuffed Peppers Baked pepper stuffed with quinoa, mushrooms, spinach, onion, mozzarella, parmesan and tomato confit. (150 cal.) \$8.00

Blackened Cajun Chicken Blackened chicken breast. (200 cal.) \$8.00

Available after 4pm

Pork Schnitzel Breaded pork cutlet, quick fried and served with a brown butter caper sauce. (640 cal.) \$8.00

Braised Fennel (80 cal.)

Baked Sweet Potato (190 cal.)

Thursday 7/23

Cauliflower & Potato Soup Cauliflower, potato, garlic, vegetable broth and cream. (140 cal.) \$2.75

Three Sister Stew Carrot, celery, onions, peppers, squash, corn and beans in a tomato and vegetable broth. (130 cal.) \$8.00

Beef Tacos Two Beef tacos topped with shredded lettuce, shredded cheese, & diced tomato in hard tortilla shell. (790 cal.) \$8.00

Available after 4pm

Malai Boti Chicken Grilled Indian spiced chicken skewer. (250 cal.) \$8.00

Spanish Rice (120 cal.)

Corn O'Brien (180 cal.)

Friday 7/24

Mushroom Barley Soup Mushroom, celery, carrots, onion, herbs in a vegetable broth with barley. (50 cal.) \$2.75

Mushroom Risotto Mushroom, mozzarella risotto cake served with tomato confit. (280 cal.) \$8.00

Grilled Vietnamese Style Chicken Thigh

Chicken thigh, soy sauce, oyster sauce, chili sauce and honey. (290 cal.) \$8.00

Available after 4pm

Smoked Brisket Rubbed with our house BBQ seasoning, slowly smoked. (500 cal.) \$8.00

Basmati Rice (140 cal.)

Coconut Green Beans & Butternut Squash (50 cal.)

Saturday 7/25

Vegetable Minestrone Carrot, celery, onion, tomato, cabbage, fresh herbs, kidney beans, parmesan cheese and Ditalini pasta in tomato and vegetable broth. (80 cal.) \$2.75

Corned Beef & Cabbage Corned beef brisket braised in carrots, celery, onion and pickling spices, served with braised cabbage. (300 cal.) \$8.00

Roasted Pork Loin Lemon and fresh herb marinated. (180 cal.) \$8.00

Tex Mex Catfish Catfish, taco seasoning, pico de gallo, guacamole and cilantro sour cream. (270 cal.) \$8.00

Lyonnise Potatoes (130 cal.)

Sautéed Bok Choy (30 cal.)

Fruit Special of the Week: Grapes



New for July



Healthier Choice
(under 460 mg sodium, 4 g



Vegetarian

saturated fat, 10 g added sugar)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.