

Shortline Specials & Delivery

7/27 – 8/1

Soup of the Week

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

Monday 7/27

Shrimp Thai Curry Soup Shrimp, yellow curry, vegetables and rice. (180 cal.) \$2.75

Red Lentil Dahl 🌱 Lentils, vegetable broth, coconut milk, garam masala, ginger, lemon juice and cilantro. (130 cal.) \$8.00

Corn Flake Crusted Haddock Haddock, corn flakes, breadcrumbs, & mayonnaise with mango and pineapple salsa. (350 cal.) \$8.00

Available after 4pm

Honey Garlic Chicken Lightly floured sautéed chicken breast with garlic and honey reduction. (470 cal.) \$8.00

Sautéed Escarole (30 cal.)

Basmati Rice (150 cal.)

Tuesday 7/28

Peach Mango Soup Chilled peach, mango, sour cream and yogurt puree. (120 cal.) \$2.75

Pappardelle Caprese 🌱 Cherry tomatoes, garlic, white wine, vegetable broth, butter and fresh mozzarella cheese, garnished with balsamic reduction and basil pesto. (530 cal.) \$8.00

Knockwurst with Sauerkraut German style pork and beef sausage served over braised sauerkraut. (190 cal.) \$8.00

Available after 4pm

Turkey Croquette Turkey, vegetables, herbs and spices with cranberry sauce. (490 cal.) \$8.00

Buttered Corn (110 cal.)

Thai Glazed Brussels Sprouts (90 cal.)

Wednesday 7/29

Pasta Fagioli Soup Cannellini beans, tomatoes, carrots, celery and onions cooked in vegetable broth with Ditalini pasta. (100 cal.) \$2.75

Chicken Shawarma Grilled chicken thighs marinated with spices, garlic, lemon and olive oil. (170 cal.) \$8.00

Poached Basa with Dill Basa, white wine, lemon and dill. (170 cal.) \$8.00

Available after 4pm

Pan Seared Pork Tenderloin w/ Apples Pork Tenderloin with apple espagnole sauce. (360 cal.) \$8.00

Mashed Yukon Gold Potatoes (130 cal.)

Roasted Acorn Squash (80 cal.)

Thursday 7/30

Italian Bread Soup Onions, tomato, basil and garlic in chicken broth with Italian bread. (120 cal.) \$2.75

Oven Roasted Chicken Quarter Savory herb marinated bone-in leg and thigh of chicken- slowly roasted until golden brown. (400 cal.) \$8.00

Flounder Meuniere Sautéed flounder, clarified butter, olive oil, lemon, white wine, and parsley. (200 cal.) \$8.00

Swedish Meatballs Swedish style beef meatballs, served in a sauce of Worcestershire, dijon mustard, cream and beef broth. (500 cal.) \$8.00

Egg Noodles (150 cal.)

Parmesan & Garlic Roasted Carrots (170 cal.)

Friday 7/31

Chilled Watermelon Strawberry Soup

Watermelon, strawberries, yogurt and cream. (100 cal.) \$2.75

Cauliflower Parmesan 🌱 Roasted cauliflower "steak", topped with mozzarella, fresh basil, parmesan and marinara sauce. (270 cal.) \$8.00

Chicken Oreganata Oregano and bread crumb crusted chicken breast finished with butter, lemon, oregano and white wine. (550 cal.) \$8.00

Tuna Noodle Casserole Tuna, mushroom, peas, cream, cheese, egg noodles, butter, bread crumb. (470 cal.) \$8.00

Roasted Potatoes (130 cal.)

Sautéed Lima Beans (160 cal.)

Saturday 8/1

Chicken Florentine Soup Roasted chicken, celery, onions and spinach in a chicken and cream broth. (290 cal.) \$2.75

Turkey Cottage Pie Ground turkey, vegetables, white wine and fresh herbs baked with mashed potato crust. (390 cal.) \$8.00

Sautéed Tilapia Pan fried, parmesan, lemon, garlic and breadcrumb crusted tilapia. (350 cal.) \$8.00

Pork Shank with Tomato Demi Glace Braised pork shank, tomato demi glace and gremolata. (360 cal.) \$8.00

Confetti Rice (50 cal.)

Broccoli Au Gratin (110 cal.)

Fruit Special of the Week: Banana



New for July



Healthier Choice

(under 460 mg sodium, 4 g saturated fat, 10 g added sugar)



Vegetarian

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