

Shortline Specials & Delivery

8/3 – 8/8

Soup of the Week

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

Monday 8/3 IPA Day

Beer Cheese Soup Bacon, sharp cheddar cheese and lager beer in chicken broth. (230 cal.) \$2.75.

Grilled Bratwurst ★ Served on toasted sub roll, with caramelized onions sauerkraut, and pineapple IPA infused aioli for a sweet tangy finish. (340 cal.) \$8.00

Vietnamese Style Chicken Thigh ★ Chicken thigh, soy sauce, oyster sauce, chili sauce and honey. (290 cal.) \$8.00 **Suggested with Jasmine Rice** (130 cal.)

Available after 4pm

Trout Almondine Lightly floured then sautéed and served with a sauce of lemon, butter, parsley and toasted almonds. (420 cal.) \$8.00

Delmonico Potatoes (190 cal.)

Broccoli (40 cal.)

Tuesday 8/4

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

BBQ Jackfruit 🌿 Jackfruit, BBQ sauce. (190 cal.) \$8.00

Seared Haddock Filet of haddock lightly seasoned then pan seared. (190 cal.) \$8.00

Available after 4pm

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

Mashed Red Bliss Potatoes (140 cal.)

Sautéed Asparagus (30 cal.)

Wednesday 8/5

Country Harvest Soup Carrot, celery, onion, mushroom, rice, farro, quinoa, cream, vegetable broth and herbs. (150 cal.) \$2.75

Sautéed Pierogies with Onions Traditional potato dumplings filled with potato and cheese served with sautéed onions. (270 cal.) \$8.00

Basa Francaise Basa, white wine, lemon and dill. (170 cal.) \$8.00

Available after 4pm

Kung Pao Chicken Tempura fried chicken breast, spicy kung pao sauce, sesame seeds, peppers and peanuts. (310 cal.) \$8.00

Buttered Corn (110 cal.)

Sautéed Carrots (60 cal.)

Thursday 8/6

Chilled Georgia Peach Soup Chilled peaches, sour cream, white wine and yogurt. (120 cal.) 2.75

Grilled Portabella Caprese 🌿 Roasted portabella mushroom topped with fresh mozzarella, cherry tomatoes, basil and balsamic glaze. (180 cal.) \$8.00

Bay Style Tilapia Old Bay seasoned tilapia filet, sautéed and topped with lemon herb compound butter. (250 cal.) \$8.00

Available after 4pm

Pork Cutlet with Mushroom Sauce Garlic, thyme, rosemary, and lemon marinated pork loin cooked with mushrooms in a brandied sauce espagnole. (300 cal.) \$8.00

Lemon Herb Mediterranean Couscous (130 cal.)
Roasted Zucchini (30 cal.)

Friday 8/7

Mulligatawny Soup Roasted chicken, curry, clove, tomato, celery, onion, sliced apple, with rice in chicken stock and milk. (170 cal.) \$2.75

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

Tex-Mex Catfish Catfish, taco seasoning, pico de gallo, guacamole and cilantro sour cream. (170 cal.) \$8.00

Available after 4pm

Open Faced Turkey Sandwich Carved turkey breast, Texas toast and turkey gravy. (430 cal.) \$8.00

Mashed Potatoes (140 cal.) **Poultry Gravy** (50 cal.)
Steamed Beets (50 cal.)

Saturday 8/8

Garden Vegetable Soup Green beans, carrot, celery, onion, cabbage, corn, tomato, peas and fresh herbs in a vegetable broth. (70 cal.) \$2.75

Sloppy Joe Sautéed beef, peppers and onions in a tangy tomato sauce, served on a toasted brioche bun. (450 cal.) \$8.00

Jamaican Jerk Chicken Herbs, spices, spicy pepper, soy sauce, bone in chicken leg, served with mango salsa. (420 cal.) \$8.00

Tuna Noodle Casserole Tuna, mushroom, peas, cream, cheese, egg noodle, butter bread crumb. (370 cal.) \$8.00

White Rice (140 cal.)

Sautéed Lima Beans (160 cal.)

Fruit Special of the Week: Whole Orange



New for August



Healthier Choice



Vegetarian

(under 460 mg sodium, 4 g 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.