

Shortline Specials & Delivery

8/31 – 9/5

Soup of the Week

Vichyssoise Leeks, potato, onion, chicken broth and cream. (150 cal.) \$2.75

Monday 8/31

Chicken Noodle Soup Carrots, celery, onions, roasted chicken and egg noodles in chicken broth. (90 cal.) \$2.75

Sautéed Catfish Filet of catfish lightly seasoned then pan seared. (220 cal.) \$8.00

Stuffed Portobello Mushrooms Roasted portabella mushroom, stuffed with sautéed peppers, onions, squash, zucchini, fresh herbs, breadcrumbs, and mozzarella cheese. (240 cal.) \$8.00

Chicken & Dumplings Chicken breast braised in a savory cream sauce served with traditional sour cream dumplings. (610 cal.) \$8.00

Au Gratin Potatoes (160 cal.)

Southern Green Beans (80 cal.)

Tuesday 9/1

Italian Sausage Soup Cannellini beans, Italian sausage, onion, carrots, celery, garlic, parmesan cheese and onions in chicken broth. (130 cal.) \$2.75

Eggplant Rollatini Eggplant, ricotta, spinach, parmesan, mozzarella and tomato sauce. (550 cal.) \$8.00

Chicken Marsala Floured then sautéed chicken breast finished with our marsala wine demi-glace and sautéed mushrooms. (300 cal.) \$8.00

Available after 4pm

Lasagna Pasta layered with parmesan, mozzarella, ricotta, and our savory meat sauce. (600 cal.) \$8.00

Vegetable Medley (40 cal.)

Cheese Risotto (250 cal.)

Wednesday 9/2

Beef Vegetable Soup Carrots, celery, onion, green beans, corn, lima beans, cabbage, tomato, potatoes and diced beef in beef broth. (100 cal.) \$2.75

Bourbon Pecan Chicken Grilled chicken, bourbon, honey, pecans and butter. (460 cal.) \$12.00

Basa Francaise Floured flounder, white wine, lemon, capers and butter. (200 cal.) \$8.00

Available after 4pm

Aunt Millie's Meatloaf With diced peppers, onion, ketchup, mustard, herbs and spices - with gravy. (460 cal.) \$15.00

Jasmine Rice (130 cal.)

Green Beans Almandine (90 cal.)

Thursday 9/3

Chicken Barley Soup Chicken, celery, carrots, onion, herbs in chicken broth with barley. (80 cal.) \$2.75

Basa Shakshuka Tomato, Basa, spices and herbs. (170 cal.) \$8.00

Vegetarian Jambalaya Tofu, black eyed peas, rice, green and red peppers, okra and spice. (200 cal.) \$8.00

Available after 4pm

Beef Casserole Ground beef, garlic, onion, peppers, wine, tomato, basil, and macaroni pasta. (500 cal.) \$8.00

Corn O'Brien (50 cal.)

Steamed Asparagus (140 cal.)

Friday 9/4

Bermuda Seafood Chowder Cod, shrimp, tomatoes, potatoes herbs and rum. (80 cal.) \$2.75

Cornflake Crusted Haddock Haddock, corn flakes, breadcrumbs, & mayonnaise with mango and pineapple salsa. (500 cal.) \$8.00

Chicken Alexander Pan seared chicken breast, finished with a brandy apricot cream sauce. (515 cal.) \$8.00

Available after 4pm

Roast Beef Certified Angus Beef lightly seasoned and roasted. (180 cal.) \$8.00

Au Jus (10 cal.)

Baked Potato (220 cal.)

Dill Carrots (70 cal.)

Saturday 9/5

Split Pea & Ham Soup Split peas, carrots, celery and onion, smoked ham and chicken stock. (150 cal.) \$2.75

Cornflake Crusted Chicken Buttermilk marinated chicken breast tossed in corn flakes then fried and served with our dijon cream sauce. (570 cal.) \$8.00

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

BBQ Pulled Pork Braised pork shoulder with a sweet and tangy BBQ sauce. (340 cal.) \$8.00

Broccoli Au Gratin (110 cal.)

Baked Beans (130 cal.)

Fruit Special of the Week: Whole Apple



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.