

Shortline Specials & Delivery

9/ 14– 9/19

Soup of the Week

Kale Bean & Sausage Soup Garbanzo beans, Italian sausage, onion, carrots, celery, garlic, parmesan cheese and onions in chicken broth. (110 cal.) \$2.75

Monday 9/14

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

Gemelli with Italian Sausage Italian sausage, gemelli pasta, sundried tomato pesto, basil, parmesan cheese and cream. (740 cal.) \$8.00
Paneer Tikka Masala Paneer cheese, peppers, onions, garlic and ginger, with Tikka Masala sauce. (670 cal.) \$8.00

Available after 4pm

Salmon Cake Salmon, herb, lemon, breadcrumb, mayonnaise, dijon mustard. (500 cal.) \$8.00

Rice Pilaf (130 cal.)

Grilled Asparagus (30 ca.)

Tzimmes (100 cal.)

Tuesday 9/15

Creamy Turkey Rice Soup Turkey, wild rice, carrots, celery, onions and fresh herbs in a poultry cream broth. (240 cal.) \$2.75

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

Blackened Catfish Pan seared Cajun spiced catfish filet. (210 cal.) \$8.00

Available after 4pm

Fettuccine Alfredo with Seared Chicken Cream, garlic, parmesan and butter tossed with fettuccini pasta. Topped with seared chicken. (380 cal.) \$8.00

Sour Cream & Chive Mashed Potatoes (140 cal.)

Braised Fennel (80 cal.)

Wednesday 9/16

Shrimp Thai Curry Shrimp, yellow curry, vegetables and rice. (130 cal.) \$2.75

Beef Noodle Casserole Ground beef, garlic, onion, peppers, wine, tomato, basil, and macaroni pasta. (190 cal.) \$8.00

Bratwurst & Beer and Onions German style pork sausage, braised in beer with peppers and onions. (340 cal.) \$8.00

Available after 4pm

Flounder Florentine Floured and pan seared flounder in a garlic, spinach, white wine, lemon cream sauce. (250 cal.) \$8.00

Available after 4pm

Crab Cake Classic crab cake made with lump crab, mayonnaise, lemon and breadcrumbs. \$15.95 (270 cal.)

Creamy Polenta (150 cal.)

Sautéed Peas (140 cal.)

Thursday 9/17

Red Pepper Bisque Onion, garlic, carrot, fresh herbs, roasted red pepper, smoked gouda and cream. (90 cal.) 2.75

BBQ Pulled Pork Braised pork shoulder with a sweet and tangy BBQ sauce. (440 cal.) \$8.00

Mushrooms Risotto Mushroom, mozzarella risotto cake served with tomato confit. (500 cal.) \$8.00

Available after 4pm

Coconut Shrimp Coconut coated and fried. (340 cal.) \$8.00

Jasmine Rice (130 cal.)

Southern Style Green Beans (80 cal.)

Friday 9/18

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

Vegetable Stew Potatoes, carrots, celery, mushrooms and peas in a robust vegetable broth. (150 cal.) \$8.00

Sautéed Tilapia with Garlic Herb Pan seared then topped with a roasted garlic lemon herb sauce. (380 cal.) \$8.00

Available after 4pm

Beef Enchilada Beef simmered in a spicy broth then rolled in grilled corn tortillas and topped with monterey jack, cheddar and a cilantro sour cream. (470 cal.) \$8.00

Cilantro Lime Rice (140 cal.)

Sautéed Spinach (40 cal.)

Saturday 9/19

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

Sautéed Shrimp with Penne & Pesto Sautéed shrimp tossed with penne pasta then finished with a creamy pesto sauce. (600 cal.) \$8.00

Greek Chicken Herb marinated chicken thigh, tzatziki sauce and garnished with cucumber, onion and tomato relish. (250 cal.) \$8.00

Turkey Meatloaf Turkey, onions, peppers and spices baked into a loaf and topped with gravy (400 cal.) \$8.00

Buttered Corn on Cob (160 cal.)

Baked Sweet Potato (190 cal.)

Fruit Special of the Week: Banana



New for September



Healthier Choice



Vegetarian

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

ASK YOUR SERVER WHICH ENTREES CAN BE “SIMPLY PREPARED”

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