

Shortline Specials & Delivery

9/21- 9/26

Soup of the Week

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

Monday 9/21

Matzo Ball Soup Roasted chicken broth - carrots, celery, onions, roasted chicken with matzoh ball. (100 cal.) 2.75

Gnocchi Pomodoro Mozzarella 🌿 Gnocchi, olive oil, cherry tomatoes, garlic, basil, mozzarella and parmesan cheese. (410 cal.) \$8.00

Green Goddess Chicken Chicken breast, arugula, tomato and tarragon with a green goddess dressing. (370 cal.) \$8.00

Available after 4pm

Matzo Crusted Flounder ★ Flounder, egg and matzo. (320 cal.) \$8.00

Sweet Potato Au Gratin (180 cal.)

Honey Glazed Carrots (120 cal.)

Tuesday 9/22

Roasted Garlic & Cauliflower Soup Roasted cauliflower and garlic pureed in a creamy vegetable broth. (170 cal.) \$2.75

Chicken Korma ★ Chicken, spices, tomato, almond, ginger, cream and butter. (570 cal.) \$8.00

Sautéed Catfish Filet of catfish lightly seasoned then pan seared. (210 cal.) \$8.00

Available after 4pm

Pot Roast with Gravy Slow braised beef with celery, onions, carrots and tomatoes in a rich burgundy broth. (400 cal.) \$8.00

Basil Basmati Rice (170 cal.)

Braised Red Cabbage (20 cal.)

Wednesday 9/23

Hispanic Heritage Theme Night

SL-Static menu Available 11am -1:30 Only

Chicken Enchilada Soup Chicken, vegetables, chicken broth, spicy peppers and tortillas with sour cream and cilantro. (130 cal.) \$2.75

Grilled Chicken with Mango Pineapple Salsa \$8.00
Grilled Chicken (220 cal.)
Mango Pineapple Salsa (30 cal.)

Red Beans & Sausage Stew (Feijoda) Slow-cooked, black bean stew with Italian sausage, andouille sausage, Kielbasa Sausage, bacon served with white rice and sliced oranges. (680 cal.) \$10.00

Cuban Ropa Vieja
Tender, slow-cooked shredded beef in a savory tomato sauce with bell peppers, onions, and garlic served with black beans, rice & fried plantains. (360 cal.) \$12.00

*Vegetarian Option Available Upon Request** 🌿

Available after 4pm

Seafood Paella Saffron-infused rice with shrimp, mussels, clams, fish, peppers, and tomatoes, cooked in a rich seafood broth and finished with fresh lemon. (440 cal.) \$15.00

White Rice (150 cal.) **Black Beans** (110 cal.)

Fried Plantains (140 cal.) **Green Beans** (40 cal.)

Street Corn (150 cal.) **Carrots** (70 cal.)

Thursday 9/24

Carrot Ginger Soup Carrots, celery, onions, potatoes, sour cream, honey and ginger. (120 cal.) 2.75

BBQ Pulled Pork Braised pork shoulder with a sweet and tangy BBQ sauce. (140 cal.)

Quinoa Stuffed Peppers 🌿 Baked pepper stuffed with quinoa, mushrooms, spinach, onion, mozzarella, parmesan and tomato confit. (500 cal.) \$8.00

Available after 4pm

Fisherman Seafood Pie Cod, shrimp, white wine, cream, herbs and vegetables with a crumb topping. (350 cal.) \$10.00

Hush Puppies (210 cal.)

Broccoli (40 cal.)

Friday 9/25

Corn Chowder Sweet corn, celery, onions, red pepper, and green onions stewed with potatoes in vegetable broth with milk. (100 cal.) \$2.75

Roasted Chicken Savory herb marinated bone-in leg and thigh of chicken- slowly roasted until golden brown. (150 cal.) \$8.00
Poultry Gravy (50 cal.)

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

Available after 4pm

Lasagna Pasta layered with parmesan, mozzarella, ricotta, and our savory meat sauce. (630 cal.) \$8.00

Mashed Yukon Potatoes (130 cal.)

Braised Collard Greens (30 cal.)

Saturday 9/26

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

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

Beef Chili w/ Cornbread (260 cal.) Beef, onions and peppers cooked in tomato and beef broth. (350 cal.) \$8.00

Chicken Cashew Stir Fry Chicken breast, cashews, broccoli sesame seeds and green onions over jasmine rice. (490 cal.) \$8.00

Broccoli (110 cal.)

Baked Sweet Potato (190 cal.)

Fruit Special of the Week: Whole Apple



New for September



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.

ASK YOUR SERVER WHICH ENTREES CAN BE “SIMPLY PREPARED”