## Shortline Specials & Delivery

### 3/31 - 4/6

#### **Sunday 3/31**

(Please See Easter Menu)

#### Monday 4/1

Tuscan White Bean Soup- White beans, kale, carrots, celery and onions cooked in chicken broth. \$2.75 (60 cal.)

**Trout Almandine** Floured trout with toasted almonds, butter and lemon. (420 cal.) \$8.00 **Orange Sesame Chicken** Tempura battered white meat chicken fried then tossed in our sweet and savory orange-sesame glaze. Served over white rice. (620 cal.) \$8.00

Available At 4pm

Carved Turkey with Gravy Oven roasted - Savory thyme and sage turkey with gravy. \$8.00 (190 cal.)

Cranberry Sauce (140 cal.) Stuffing (260 cal.) Mashed Potatoes (140 cal.) White Rice (140 cal.) Collard Greens (70 cal.)

### Tuesday 4/2

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

**Beef Stew** Veal, red wine, carrots, celery, onions and potatoes served over egg noodles. (500 cal.) \$8.00

Pesto Crusted Haddock Seared filet of haddock topped with basil pesto and blistered tomatoes. (360 cal.) \$8.00

Available At 4pm

**Fettuccini Alfredo** Cream, garlic, parmesan and butter tossed with fettuccini pasta. \$8.00 (300 cal.)

**Shrimp** (140 cal.) **or Blackened Chicken** (170 cal.)

Garlic Bread (170 cal.) Egg Noodles (150 cal.)

Vegetable Medley (35 cal.)

Broccoli (40 cal.)

#### Wednesday 4/3

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

Kung Pao Cauliflower Tempura fried cauliflower in a spicy kung pao sauce with sesame, peppers and peanuts. (250 cal.) \$8.00 Bouillabaisse Monkfish, shrimp, clams, mussels, bouillabaisse broth, and grilled focaccia. (400 cal.) \$8.00

#### Available At 4pm

Carved Roast Beef w/Gravy Certified Angus beef lightly seasoned and roasted served with demi-glace. (200 cal.) \$8.00 Demi Glace (20 cal.)

Brown Rice (180 cal.) Green Beans (35 cal.) Red Bliss Mashed Potato (140 cal.)

#### Thursday 4/4

Country Vegetable Harvest Rice, farro, quinoa, cream, vegetable broth and herbs. (145 cal.) \$2.75 Buttermilk Chicken w/ Country Gravy Buttermilk marinated chicken breast tossed in seasoned breadcrumbs then fried and served with our homemade sausage gravy. (800 cal.) \$8.00 Spaghetti w/ Meat Sauce Beef, wine tomato and fresh herbs over spaghetti noodles. Served with garlic bread stick. (450 cal.) \$8.00

**Available After 4pm** 

Carved Honey Ham Applewood smoked ham baked with a honey glaze. (240 cal.) \$8.00 Garlic Bread (170 cal.)

Macaroni and Cheese (230 cal.) Steamed Broccoli (40 cal.)

#### Friday 4/5

Chicken Barley Soup Chicken, celery, carrots, onion, herbs in chicken broth with barley. (90 cal.) \$2.75

**Rigatoni Alla Salsiccia** Rigatoni pasta, sausage, mushroom, red wine, herbs, tomato and parmesan. (370 cal.) \$8.00

**Chicken Dijon** Dijon marinated chicken breast tossed in seasoned breadcrumbs then sautéed and served with our roasted garlic-lemon aioli. (830 cal.) \$8.00

#### **Available At 4pm**

**Shrimp Scampi** Sautéed shrimp tossed with linguine pasta then finished with white wine, lemon, and garlic cooked to order. (430 cal.) \$8.00

Garlic Bread Stick (170 cal.)
Sautéed Spinach & Mushroom (40 cal.)
Vegetable Medley (35 cal.)

#### Saturday 4/6

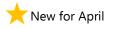
**Loaded Potato Bacon Chowder** Onion, garlic, smoked bacon, potatoes, fresh herbs and cheddar cheese cooked in chicken broth with cream. (240 cal.) \$2.75

**Beef Goulash** Braised beef with onion, garlic, paprika, mushrooms and tomato served over egg noodles. (350 cal.) \$8.00

Fried Shrimp Lightly battered. (190 cal.) \$8.00 Manicotti Pasta stuffed with ricotta and topped with our marinara, mozzarella and parmesan then oven baked to finish. (600 cal.) \$8.00

Garlic Bread (170 cal.) Egg Noodles (150 cal.) Asparagus (25 cal.) Potato Wedges (200 cal.)

# Fruit Special of the Week: Peaches and Cottage Cheese



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.