# Weekly Specials 3/17-3/23

### \*\*\*Full Static Menu Always Available\*\*\*

Please write your name and resident identification number legibly when filling out your carry out form. Thanks

### **Atrium**

**Thai Chili Salmon -** Salmon filet, broccoli, peppers and onions with a sweet Thai chili sauce. (130 cal.) \$11.00

**Carved Ham with Raisin Sauce -** Hardwood smoked ham topped with a sweet, tangy orange raisin rum sauce, with clove and cinnamon. (400 cal.) \$10.00

**Cobb Salad with Grilled Chicken -** Diced grilled chicken, avocado, bacon, egg, tomato, blue cheese, cheddar cheese over crispy romaine lettuce. Served with a dressing of your choice on the side. (410 cal.) \$10.00

(On Sunday, March 17th Please see St. Patrick's Day Menu for Specials)

### **Fireside**

**Baked Ziti-** Ziti, cream, tomato sauce, mozzarella and parmesan cheese. \$6.75 (670 cal.)

**Coconut Cashew Cod-** Cashew and coconut crusted baked cod with a Thai Curry sauce. \$10.75 (290 cal.)

**Grilled Hot Dog-** All beef, quarter pound hot dog on a bun. \$6.75 (440 cal.) Topped with cheddar cheese (40 cal.) and beef chili- beef, onions and peppers cooked in tomato and beef broth. (45 cal.)

(On Sunday, March 17th Please see St. Patrick's Day Menu for Specials)

### Chesapeake- No DELIVERY OFFERED

**Arugula Salad with Farro and Chicken-** Grilled chicken, over a salad of farro, arugula, feta, apples, pecan and cranberries with a shallot vinaigrette. \$12.00 (480 cal.)

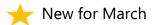
**General Tso's Chicken-** Tempura battered white meat chicken with steamed broccoli tossed in a sweet and spicy sauce. Served over white rice. \$12.00 (500 cal.)

**Bacon Wrapped Pork Tenderloin-** Bacon wrapped pork tenderloin, roasted and sliced, served with sauce espagnole. \$15.00 (400 cal.)

(On Sunday March 17<sup>th</sup>, Please see St. Patrick's Day Menu for Specials)

Available at all restaurants.

Fruit Special of the Week: a whole plum



Healthier Choice (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.

## Terrace Café Specials 3/17/24-3/23/24

### **Sunday 3/17**

(Please See St. Patrick's Day Specials)

### Monday 3/18

Pasta Fagioli - Cannellini beans, tomatoes, carrots, celery and onions cooked in chicken broth with Ditalini pasta. \$2.75 (75 cal.)

Swedish Meatballs - Swedish style beef

meatballs, served in a sauce of Worcestershire, Dijon mustard, cream and beef broth. (530 cal.) \$8.00

**Chicken Parmesan -** Breaded chicken breast sautéed - marinara, parmesan and mozzarella. Served over linguine marinara. (640 cal.) \$8.00

**Bacon Wrapped Pork Loin- (Available after 4pm.)** Bacon wrapped pork tenderloin, roasted and sliced, served with sauce espagnole. (400 cal.) \$8.00

**Braised Red Cabbage** (25 cal.) **Vegetable Fried Rice** (130 cal.) **Sautéed Apples** (190 cal.)

Yam Casserole (355 cal.)

### Tuesday 3/19

**Split Pea & Ham Soup-** Split peas, carrots, celery and onion, smoked ham and chicken stock. \$2.75 (100 cal.)

Blackened Salmon Tacos - Two blackened salmon tacos, topped with mango slaw, guacamole and cilantro sour cream served in warm corn tortillas. (360 cal.) \$8.00

**Greek Chicken Thigh** Herb marinated chicken thigh, tzatziki sauce and garnished with cucumber, onion and tomato relish. (245 cal.) \$8.00

Carved Turkey- (Available after 4pm.) • Oven roasted - Savory thyme and sage turkey with gravy. (195 cal.) \$8.00

Cajun Cauliflower (90 cal.)

Succotash (90 cal.)

Ranch Mashed Potatoes (140 cal.)

Pinto Beans (260 cal.)

### Wednesday 3/20

**Italian Sausage & Bean Soup -** Cannellini beans, Italian sausage, onion, carrots, celery, garlic, parmesan cheese and onions in chicken broth. \$2.75 (150 cal.)

Chicken Marsala- Floured then sautéed chicken breast finished with our marsala wine demi-glace and sautéed mushrooms. (260 cal.) \$8.00

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

### Linguine w/ Clam Sauce- (Available All Day.)

Linguine pasta tossed with sautéed littleneck clams, garlic and white wine. (300 cal.) \$8.00

Broccoli au Gratin (110 cal.)

Braised Collard Greens (70 cal.)

Corn O'Brien (115 cal.)

Sundried Tomato Risotto (270 cal.)

### Thursday 3/21

**Chicken & Rice Soup-** Roasted chicken, carrots, celery, onions and fresh herbs in a poultry broth. (70 cal.) \$2.75

**BBQ Chicken Quarters-** BBQ marinated, bone-in chicken slowly roasted. \$8.00 (415-435 cal.) **Cauliflower Parmesan-** Roasted cauliflower

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

### Sausage Pesto Penne- (Available after 4pm.)

Sautéed sweet Italian sausage with asparagus, roasted peppers and parmesan finished with traditional pesto. \$8.00 (600 cal.)

**Peas** (135 cal.)

Stewed Tomatoes w/ Okra (60 cal.) Roasted Cinnamon Yams (170 cal.)

Mac & Cheese (230 cal.)

### Friday3/22

Shrimp Bisque - Seafood broth, brandy, cream and shrimp. \$2.75 (195 cal.)

Korean Fried Rice - (110 cal.) \$8.00

**Beef Stuffed Pepper-** Baked pepper stuffed with sautéed beef, rice and cheese topped with marinara then baked to order. (370 cal.) \$8.00

Roast Beef -(Available after 4pm.)

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

Asian Style Green Beans (45 cal.)

Roasted Root Vegetables (190 cal.)

**Delmonico Potatoes** (185 cal.)

Steamed Corn (110 cal.)

### Saturday3/23

Curried Lentil Soup - Celery, onion, carrot, tomato and lentils in vegetable broth with a touch of coconut and curry. (100 cal.) \$2.75

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

**Corned Beef & Cabbage** - Corned beef brisket braised in carrots, celery, onion and pickling spices, served with braised cabbage. (305 cal.) \$8.00

Ham w/ Rum Raisin Sauce -(Available after 4pm.) Hardwood smoked ham topped with a sweet, tangy orange raisin rum sauce, with clove and cinnamon. (400 cal.) \$8.00

Creamed Spinach (50 cal.)

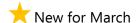
Blistered Cherry Tomatoes (30 cal.)

Mashed Potatoes (140 cal.)

Mediterranean Rice & Beans (150 cal.)

#### Fruit Special of the Week: a whole plum

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### Shortline Specials & Delivery

### 3/17 - 3/23

### **Sunday 3/17**

(Please See St. Patrick's Day Menu Specials)

### Monday 3/18

Broccoli Cheddar Ale Beer, onion, broccoli, cream, butter, flour. \$2.75 (210 cal.)

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

Bratwurst with Beer German style pork sausage, braised in beer with peppers and onions. (305 cal.) \$8.00

#### Available At 4pm

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

Mashed Potatoes (140 cal.) Roasted Yams (170 cal.) Collard Greens (70 cal.) Green Beans (40 cal.)

### Tuesday 3/19

Lobster Bisque Seafood broth, brandy, cream, and lobster meat. \$2.75 (200 cal.) Baked Manicotti Pasta stuffed with ricotta and topped with our marinara, mozzarella and parmesan then oven baked to finish. (590 cal.) \$8.00

Piri-Piri Chicken Char Grilled chicken thigh, garlic, lemon, ginger, cilantro and piri-piri glaze. (410 cal.) \$8.00

#### Available At 4pm

BBQ Ribs Oven roasted spareribs, glazed with BBQ sauce. \$8.00 (500 cal.)

Garlic Bread (170 cal.) Confetti Rice (50 cal.)

Peas and Pearl Onions (100 cal.)

### Wednesday 3/20

New England Clam Chowder Chopped clams, celery, onions, potatoes, garlic and fresh herbs in seafood milk broth. \$2.75 (145 cal.)

Kung Pao Cauliflower Tempura fried cauliflower in a spicy kung pao sauce with sesame, peppers and peanuts. (250 cal.) \$8.00

Pork with Mushroom Sauce Garlic, thyme, rosemary, and lemon marinated pork loin cooked with mushrooms in a brandied sauce espagnole. (305 cal.) \$8.00

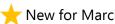
#### Available At 4pm

Cowboy Ribeye A 7 oz. ribeye steak crusted with a BBQ-Coffee dry rub then pan seared to order. (530 cal.) \$8.00

Brown Rice (185 cal.)

Sautéed Cabbage (40 cal.)

Baked Potato (220 cal.) New for March



### Thursday 3/21

Tomato Fennel Bisque Tomato, fennel, Sambuca liquor, garlic, onion, cream and basil. (90 cal.) \$2.75

General Tso's Chicken Tempura battered white meat chicken with steamed broccoli tossed in a sweet and spicy sauce. Served over white rice. (510 cal.) \$8.00

Haddock with Clam Sauce Lemon and herb panko breaded haddock filet, topped with a white wine garlic clam sauce. (580 cal.) \$8.00

#### Available At 4pm

Grilled Flank Steak Grilled lemon and herb marinated flank steak. (180 cal.)

Red Blissed Mashed Potatoes (140 cal.) Korean Fried Rice (110 cal.)

Steamed Broccoli (40 cal.)

### Friday 3/22

Potato Leek Soup Leeks, potato, garlic, vegetable broth and cream. (145 cal.) \$2.75 Rigatoni Alla Salsiccia Rigatoni pasta, sausage, mushroom, red wine, herbs, tomato and parmesan. (370 cal.) \$8.00

Jamaican Jerk Chicken Herbs, spices, spicy pepper, soy sauce, bone in chicken leg, served with mango salsa. (170 cal.) \$8.00

### Available At 4pm

Salmon Togarashi Salmon filet seasoned with Togarashi spice. (290 cal.) \$8.00

Roasted Gold Potatoes (90 cal.)

Streamed Carrots (50 cal.)

Sautéed Carrots with Dill (60 Cal.)

### Saturday 3/23

Meatball Soup Meatballs, vegetables, fresh herbs and pasta in tomato and beef broth. (170 cal.) \$2.75

Turkey Pot Pie Turkey breast braised in a savory cream sauce then topped with a flaky pie crust and baked to order. (700 cal.) \$8.00 Falafel Wrap Falafel, onions, tomatoes,

lettuce, feta cheese, olives, yogurt cucumber sauce and pita bread.

(465 cal.) \$8.00

Western Bison Burger Seared Bison burger, sautéed onions, A1 steak sauce and cheddar cheese on a toasted brioche bun. (690 cal.) \$8.00

Rosemary Mashed Potatoes (140 cal.) Balsamic Roasted Beets (75 cal.)

### Fruit Special of the Week: a whole plum

**Healthier Choice** | **/** Vegetarian (under 460 mg sodium, 4 g saturated fat, 10 g added sugar)