

Weekly Specials

3/24-3/30

Full Static Menu Always Available

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

Atrium

Fettuccini Alfredo- Cream, garlic, parmesan and butter tossed with fettuccini pasta. (305 cal.) \$10.00

Chicken Parmesan- Breaded and sautéed chicken breast, marinara, parmesan and mozzarella on a toasted sub roll. (690 cal.) \$10.00

Shrimp Spiedini- Lightly breaded shrimp skewer, grilled and served with lemon butter sauce. (360 cal.) \$10.00

(On Thursday, March 28th Please see Orioles Opening Day Specials)

Bagged Peanuts Available

(On Friday, March 29th See Specials Flyer)

Fireside

Sloppy Joe- Sautéed beef, peppers and onions in a tangy tomato sauce, served on a toasted brioche bun. \$6.75 (450 cal.)

Pepperoni Flatbread- Baked flat bread topped with pepperoni, mozzarella, and tomato sauce. \$6.75 (550 cal.)

Honey Garlic Chicken- Lightly floured sautéed chicken breast with garlic and honey reduction. \$8.00 (430 cal.)

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Bagged Peanuts Available

(On Friday, March 29th See Specials Flyer)

Chesapeake- No DELIVERY OFFERED

Lasagna with Meat Sauce Pasta layered with parmesan, mozzarella, ricotta, and our savory meat sauce. \$12.00 (500 cal.)

Chicken Piccata Floured then sautéed chicken breast finished with white wine, lemon, capers and butter. \$12.00 (260 cal.)

Beef Teriyaki Stir Fry- Teriyaki marinated beef with carrots, onions and peppers served over jasmine rice. \$15.00 (520 cal.)

(On Thursday, March 28th Please see Orioles Opening Day Specials)

Bagged Peanuts Available

(On Friday, March 29th See Specials Flyer)

Available at all restaurants.

Fruit Special of the Week: Prunes

★ New for March

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

| 🌿 Vegetarian

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

3/24/24-3/30/24

Sunday 3/24

French Onion Soup - Caramelized onions, sherry and beef broth, topped with a crostini of gruyere and Swiss cheese. (210 cal.) \$2.75
Tomato Mushroom Frittata- Eggs, tomatoes, mushrooms, onions and fresh herbs. (180 cal.)
Egg & Vegetable Burrito- Egg, peppers, potatoes, onions and cheese in a tortilla wrap. (530 cal.)
Broccoli- (40 cal.)
Hash Brown Patty- (170 cal.)

Monday 3/25

Vegetable Minestrone - Carrot, celery, onion, tomato, cabbage, fresh herbs, kidney beans, parmesan cheese and Ditalini pasta in tomato and vegetable broth. \$2.75 (70 cal.)
Beef Chili - Beef, onions and peppers cooked in tomato and beef broth, garnished with sour cream, scallions and cheddar cheese. (240 cal.) \$8.00
Chicken Alexander- Pan seared chicken breast, finished with a brandy apricot cream sauce. (380 cal.) \$8.00
Roasted Quarter Chicken- (Available after 4pm.) Seasoned with fresh herbs, spices, onions and orange then slowly roasted. Choice of light or dark meat. (380 cal) \$8.00
Peas & Carrots (110 cal.)
Braised Kale (50 cal.)
Cheesy Baked Corn (160 cal.)
Yukon Herb & Garlic Potatoes (90 cal.)

Tuesday 3/26

Black Bean Soup- Black beans in a spicy flavorful vegetable broth topped with sour cream, red onions and scallions. \$2.75 (130 cal.)
Beef Brisket Tacos - Two smoked brisket tacos topped with guacamole, pickled onions & radish, sour cream and served with fresh lime. (620 cal.) \$8.00
Chicken w/ Artichokes & Mushrooms Floured then sautéed chicken breast finished with artichokes, mushrooms, tomatoes and a white wine pan sauce. (280 cal.) \$8.00
Carved Turkey- (Available after 4pm.) 🍏 Oven roasted - Savory thyme and sage turkey with gravy. (190 cal.) \$8.00
Zucchini & Squash (20 cal.)
Roasted Parmesan Carrots (170 cal.)
Refried Beans (140 cal.)
Mashed Yams (180 cal.)

Wednesday 3/27

Meatball Soup - Meatballs, vegetables, fresh herbs and pasta in tomato and beef broth. \$2.75 (170 cal.)
Garlic Herb Tilapia- Pan seared then topped with a roasted garlic lemon herb sauce. (370 cal.) \$8.00
Pork Chop w/ Bacon & Blue Cheese - Grilled pork chop topped with blue cheese and bacon butter. (470 cal.) \$8.00
Gnocchi & Summer Vegetables- (Available after 4pm.) Zucchini, yellow squash, corn, cream, parmesan and basil with gnocchi pasta. (500 cal.) \$8.00
Honey Glazed Carrots (140 cal.)
Broccoli & Cauliflower (35 cal.)
Kidney Beans (110 cal.)
Ranch Home Fries (100 cal.)

Thursday 3/28

(Please See Opening Day Menu)
Bagged Peanuts Available

Friday 3/29

Maryland Crab Soup- Seafood broth, crab and mixed vegetables. \$2.75 (100 cal.)
Fried Shrimp-Lightly breaded fried and served with cocktail sauce. \$8.00 (190 cal.)
Rock Fish Rock fish filet baked with butter, white wine, lemon, parsley and paprika. (160 cal.) \$8.00
Lobster Ravioli (Available after 4pm.)
Lobster ravioli served with sherry cream sauce. \$8.00 (560 cal.)
Rice Pilaf (130 cal.)
Asparagus (30 cal.)
Mashed Potatoes (140 cal.)
Peas with Pear Onions (100 cal.)

Saturday 3/30

Chicken Florentine Soup - Roasted chicken, celery, onions and spinach in a chicken and cream broth. (280 cal.) \$2.75
Shepherds Pie - Ground lamb, celery, carrot, leek, onion, garlic, fresh herbs and spices in a burgundy wine sauce, topped with parmesan whipped potato. (410 cal.) \$8.00
Pesto Crusted Haddock - Seared filet of haddock topped with basil pesto and blistered tomatoes. (360 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
Roasted Cauliflower (90 cal.)
Sautéed Cabbage (40 cal.)
Baked Potato (220 cal.)
Confetti Rice (50 cal.)

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Healthier Choice
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Vegetarian

Shortline Specials & Delivery

3/24 – 3/30

Sunday 3/24

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

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

Shrimp and Cashew Stir Fry Shrimp, cashews, broccoli sesame seeds and green onions over jasmine rice. (450 cal.) \$8.00

Hoisin Glazed Pork Ribs- Oven roasted spareribs - glazed with tangy hoisin sauce. \$8.00 (530 cal.)

Garlic Bread (170 cal.)

Rice Pilaf (130 cal.)

Seasoned Broccoli & Cauliflower (35 cal.)

Monday 3/25

Beef Minestrone Beef, carrot, celery, onion, tomato, cabbage, fresh herbs, kidney beans, parmesan cheese and Ditalini pasta in tomato and beef broth. \$2.75 (140 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

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

Cranberry Sauce (140 cal.)

Stuffing (250 cal.)

Mashed Potatoes (140 cal.)

White Rice (140 cal.)

Collard Greens (70 cal.)

Tuesday 3/26

Mulligatawny- Roasted chicken, curry, clove, tomato, celery, onion, sliced apple, with rice in chicken stock and milk. \$2.75 (170 cal.)

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

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

Available At 4pm

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

Mashed Potatoes, (140 cal.)

Sautéed Carrots with Orange and Ginger (100 cal.)

Steamed Carrots (50 cal.)

Wednesday 3/27

Manhattan Clam Chowder- Chopped clams, carrots, celery, onions, tomatoes, potatoes, garlic and fresh herbs in a rich seafood broth \$2.75 (80 cal.)

Vegetable Lasagna- 🍃 Pasta, mixed vegetables, parmesan, mozzarella, ricotta and eggs (620 cal.) \$8.00

Pan Seared Chicken with Artichokes- 🍏 Floured then sautéed chicken breast finished with artichokes, mushrooms, tomatoes and a white wine pan sauce. (280 cal.) \$8.00

Available At 4pm

Bacon Wrapped Pork Tenderloin- Bacon wrapped pork tenderloin, roasted and sliced, served with sauce espagnole. (400 cal.) \$8.00

Baked Potato (220 cal.)

Spinach, Onion and Bacon (90 cal.)

Steamed Spinach (25 cal.) **Garlic Bread** (170 cal.)

Thursday 3/28

(Please See Opening Day Specials)
Bagged Peanuts Available

Friday 3/29

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

Fried Shrimp Lightly Breaded fried and served with cocktail sauce. \$8.00 (190 cal.)

Rock Fish Rock fish filet baked with butter, white wine, lemon, parsley and paprika. (160 cal.) \$8.00

Available At 4pm

Lobster Ravioli Lobster ravioli served with sherry cream sauce. \$8.00 (560 cal.)

Steamed Green Beans (35 cal.)

Macaroni and Cheese (320 cal.)

Saturday 3/30

Chicken Florentine- Roasted chicken, celery, onions and spinach in a chicken and cream broth. (280 cal.) \$2.75

Pasta Primavera 🍃🍏 Fettuccini pasta sautéed with fresh zucchini, squash, asparagus, red pepper, cherry tomatoes, garlic and onion, peas finished with fresh basil, lemon and olive oil. (180 cal.) \$8.00

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

Kielbasa with Sauerkraut Smoked Pork Kielbasa served over braised sauerkraut. (480 cal.) \$8.00

Harvard Beets (110 cal.)

Roasted Gold Potatoes (100 cal.)

Steamed Green Beans (35 cal.)

Garlic Bread (170 cal.)

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