

Weekly Specials

4/14-4/20

Full Static Menu Always Available

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

Atrium

Grilled Orange Roughy - 🍏 Orange roughy marinated in garlic, basil and lemon. (130 cal.) \$11.00

Veal Piccata - 🍏 White wine, capers, butter and fresh lemon. (190 cal.) \$11.00

Chicken Pesto Flatbread - Diced chicken, pesto, mozzarella, roasted peppers, caramelized onions, arugula and balsamic glaze. (820 cal.) \$10.00

Fireside

Oyster Po Boy- Fried oysters topped with coleslaw, remoulade and tomatoes on a sub roll. \$10.00 (610 cal.)

Taco Spiced Chicken Breast- 🍏 Seasoning breast of chicken grilled then finished with lime and cilantro. \$6.50 (240 cal.)

Beef and Lamb Gyro- Sautéed beef and lamb topped with onions, tomatoes, lettuce, feta cheese, olives and a yogurt cucumber sauce on a warm pita. \$9.25 (640 cal.)

Chesapeake- No DELIVERY OFFERED

Union Square Salad Oranges, dried cranberries, goat cheese and candied pecans over a bed of mixed greens. Tossed with choice of dressing. \$12.00 (430 cal.)

Spinach Stuffed Shells House stuffed pasta shells with spinach, ricotta, mozzarella, egg and seasoning topped with tomato cream sauce. \$12.00 (680 cal.)

Asian Lettuce Wrap Ground chicken sautéed with pureed apples, soy, plum sauce, garlic, ginger and water chestnuts. Topped with bang bang sauce, sesame seed and scallions on Boston leaf lettuce boats. \$15.00 (320 cal.)

Available at all restaurants.

Fruit Special of the Week: Apple Sauce with Cinnamon

★ New for April



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

4/14/24-4/20/24

Sunday 4/14/24

Beef Vegetable Soup - Carrots, celery, onion, green beans, corn, lima beans, cabbage, tomato, potatoes and diced beef in beef broth. (100 cal.) \$2.75

Quiche Lorraine- Eggs, cream, bacon, chives and gruyere cheese, baked in a pie shell. (540 cal.)

French Toast Casserole- Rustic bread baked in a sweetened custard with cinnamon and a pecan streusel topping. (520 cal.)


Broccoli (40 cal.)

Hash Brown Patty (170 cal.)

Monday 4/15/24

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

Tuna Noodle Casserole - Tuna, mushroom, cream, cheese, egg noodle, butter bread crumb. (470 cal.) \$8.00

Chicken Woodland-  Floured then sautéed chicken breast finished with mushrooms and a brandy cream sauce. (290 cal.) \$8.00

Flank Steak- (Available after 4pm.) Grilled lemon and herb marinated flank steak. (250 cal.) \$8.00


Cabbage (35 cal.)

Creamed Spinach (50 cal.)

Sundried Tomato Risotto (270 cal.)


Roasted Butternut Squash (120 cal.)

Tuesday 4/16/24

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

Beef Brisket Barbacoa Tacos - Two smoked brisket tacos topped with guacamole, pickled onions & radish, sour cream and served with fresh lime. (620 cal.) \$8.00

Cilantro Lime Chicken Quarter - Cilantro and honey grilled bone in chicken, served with cilantro crema. (460-540 cal.) \$8.00

Carved Turkey- (Available after 4pm.) Oven roasted - Savory thyme and sage turkey with gravy. (190 cal.) \$8.00

Brussel Sprouts w/ Bacon (60 cal.)

Steamed Green Beans (35 cal.)

Refried Beans (140 cal.)

Mashed Potatoes (140 cal.)

Wednesday 4/17/24

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

Chicken Tikka Masala- Marinated chicken thigh in a yogurt tomato sauce. (240 cal.) \$8.00

Honey Walnut Shrimp- Pan fried shrimp tossed in a honey aioli sauce, garnished with candied walnuts. (450 cal.) \$8.00

Penne w/ Sausage & Pesto- (Available after 4 pm.) Sautéed sweet Italian sausage with asparagus, roasted peppers and parmesan finished with traditional pesto. (600 cal.) \$8.00

Italian Vegetable Medley (35 cal.)


Broccoli & Cauliflower (35 cal.)  New for April

Baked Potato (220 cal.)

Roasted Red Potato (120 cal.)

Thursday 4/18/24

Asparagus Cream Soup- Onion, asparagus, cream, butter, flour. (170 cal.) \$2.75

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

Kielbasa w/ Sauerkraut- Smoked Pork Kielbasa served over braised sauerkraut. \$8.00 (460 cal.)

Sautéed Pierogi- (Available after 4pm.)

Traditional potato dumplings filled with potato and cheese served with sautéed onions. \$8.00 (360 cal.)


Lima Beans (160 cal.)


Braised Kale (50 cal.)

Squash (170 cal.)

Cheesy Risotto (250 cal.)

Friday 4/19/24

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

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

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

Roast Beef -(Available after 4pm.)

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

Steamed Broccoli (40 cal.)

Steamed Carrots (45 cal.)

Cajun Corn (140 cal.)

Saffron Rice (80 cal.)

Saturday 4/20/24

Italian Bread Soup - Onions, tomato, basil and garlic in chicken broth with Italian bread. (120 cal.) \$2.75

Herb Crusted Cod -  Herb bread crumb crusted cod baked with lemon. (230 cal.) \$8.00

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

Steamed Brussel Sprouts (40 cal.)

Pinto Beans w/ Bacon & Tomato (150 cal.)

Red Beans & Rice (110 cal.)

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Fruit Special of the Week: Apple Sauce with Cinnamon



Healthier Choice
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Vegetarian

Shortline Specials & Delivery

4/14 - 4/20

Sunday 4/14

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

Spaghetti and Meatballs - Spaghetti tossed with our marinara then topped with our signature beef, veal and pork meatballs. (1150 cal.) \$8.00

Orange-Sesame Chicken over Rice - Tempura battered white meat chicken fried then tossed in our sweet and savory orange-sesame glaze. Served over white rice. (620 cal.) \$8.00

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


White Rice (140 cal.)


Steamed Broccoli and Cauliflower (35 cal.)

Garlic Bread (170 cal.)

Monday 4/15

Ham, Beans & Tomato Soup - Pinto beans, ham, tomato, chicken broth and spices. \$2.75 (120 cal.)

Chicken Breast Woodland  Floured then sautéed chicken breast finished with mushrooms and a brandy cream sauce. (290 cal.) \$8.00

Tex-Mex Catfish  Catfish, taco seasoning, Pico de Gallo, guacamole and cilantro sour cream. (260 cal.) \$8.00

Available At 4pm

Smoked Brisket - Rubbed with our house BBQ seasoning, slowly smoked. (500 cal.) \$8.00

Braised Collard Greens (70 cal.)

Macaroni and Cheese (230 cal.)


Tuesday 4/16

Sweet Potato Bisque - Yams, garlic, onion, cream and spices. \$2.75 (310 cal.)

Lasagna with Meat Sauce - Pasta layered with parmesan, mozzarella, ricotta, and our savory meat sauce. (500 cal.) \$8.00

New England Baked Cod - Cod, Ritz crackers, panko breadcrumbs, white wine, butter and seasonings. (540 cal.) \$8.00

Available At 4pm


Korean Beef Bowl -  Korean beef, egg, spinach, mushroom, carrot, jasmine rice, sesame and seaweed. \$8.00 (380 cal.)

Jasmine Rice (130 cal.)

Sautéed Green Beans with Onion (45 cal.)

Wednesday 4/17

Vegetable Chili - Tomato, mushroom, onion, beans, corn, tomato, fresh herbs and spices in a vegetable broth. \$2.75 (90 cal.)

Chicken Francaise  Sautéed egg battered chicken breast finished with butter, lemon and white wine. (260 cal.) \$8.00

Sweet and Sour Pork - Pork, onion, peppers, pineapple, sweet and sour sauce over brown rice. \$8.00 (390 cal.)

Available At 4pm

Capellini Margherita  Capellini, olive oil, cherry tomatoes, garlic, basil, mozzarella and parmesan cheese. (330 cal.) \$8.00

Brown Rice (180 cal.)

Thai Chili Glazed Brussels Sprouts (90 cal.)

Thursday 4/18

Italian Wedding Soup - Carrots, celery, onion, garlic, fresh herbs and seasoning with meatballs and pasta in chicken broth. (50 cal.) \$2.75

Fried Pork Chop - Buttermilk, pork loin, spices and breadcrumbs. (390 cal.) \$8.00

Stuffed Cabbage - Beef, rice, egg, tomato, flour, butter and fresh herbs. (230 cal.) \$8.00

Available At 4pm

Mussels with Garlic and Tomatoes - Sautéed mussels, garlic, and tomatoes in a white wine, lemon butter sauce. Served with bread stick. (470 cal.) \$8.00



Bread Stick (170 cal.)

Mashed Potatoes with Gravy (160 cal.)

Stewed Tomatoes with Okra (50 cal.)

Friday 4/19

Corn Chowder - Leeks, corn, garlic, vegetable broth and cream. (150 cal.) \$2.75

Moroccan Vegetable Stew   Moroccan spiced carrots, yams, potatoes, kale, apricots, garbanzo beans and lentils in a vegetable broth. (160 cal.) \$8.00

Chicken Croquette - Breaded patty of chicken, minced vegetables, herbs and spices. Served with gravy. (290 cal.) \$8.00

Available At 4pm

Beef Fajita - Grilled marinated beef skirt steak, peppers, onions and warmed tortillas. Served with sour cream, guacamole and pico de gallo. (500 cal.) \$8.00

Spanish Rice (150 cal.)

Green Beans with Tomatoes (35 cal.)

Saturday 4/20

Turkey and Rice - Roasted turkey, carrots, celery, onions and fresh herbs in a poultry broth. \$2.75 (70 cal.)

BBQ Chicken Quarter - White meat, BBQ marinated and roasted, bone-in breast of chicken. (410 cal.) \$8.00



Sautéed Tilapia with Garlic Herb Sauce - Pan seared then topped with a roasted garlic lemon herb sauce. (370 cal.) \$8.00

Knockwurst with Sauerkraut - German style pork and beef sausage served over braised sauerkraut. (560 cal.) \$8.00

Black-Eyed Peas (480 cal.)

Escarole and Fennel (35 cal.)

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