

# Weekly Specials

## 4/28-5/4

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

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

#### Atrium

**Salmon Cake** - Salmon, herb, lemon, breadcrumb, mayonnaise, dijon mustard. (520 cal.) \$11.00

**Sautéed Liver with Bacon and Onions** - Seared beef liver, bacon and onions. (400 cal.) \$10.00

**Bratwurst w/ Whiskey BBQ Sauce** - Bratwurst w/ Whiskey BBQ sauce. (450 cal.) \$10.00

#### Fireside

**BBQ Chicken Quarter- White Meat**- BBQ marinated and roasted, bone-in breast of chicken. \$6.75 (410 cal.)

**Cheese Omelet**- With sharp cheddar cheese. \$7.00 (250 cal.)

**Shrimp Scampi over Linguini**- Sautéed shrimp tossed with linguine pasta then finished with white wine, lemon, and garlic. \$12.25 (430 cal.)

#### Chesapeake- No DELIVERY OFFERED

**Nicoise Salad** - Boston lettuce, potatoes, green beans, eggs, radish and olives. \$12.00 (290 cal.)

**General Tso's Tofu** - Crispy marinated tofu, fried and tossed in a spicy and sweet sauce with broccoli and served over a bed of jasmine rice. \$10.00 (380 cal.)

**Chicken Francaise** - 🍏 Sautéed egg battered chicken breast finished with butter, lemon and white wine. \$10.00 (260 cal.)

Available at all restaurants.  
Fruit Special of the Week: Clementine


★ New for April | 🍏 Healthier Choice (under 460 mg sodium, 4 g saturated fat, 10 g added sugar) | 🌿 Vegetarian


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# Shortline Specials & Delivery

4/28 - 5/4

## Sunday 4/28

**Mushroom Bisque**  Assorted mushrooms, garlic, onion and fresh herbs in cream and chicken broth. \$2.75 (210 cal.)

**Spinach and Feta Quiche**  Eggs, cream, onion, spinach and feta cheese, baked in a pie shell. (460 cal.) \$8.00


**Creamed Chipped Beef** (150 cal.) \$8.00

**Pan Seared Pork Tenderloin w/ Apples** Apple cider brined, sautéed, sliced and served with sauce espagnole. (360 cal.) \$8.00

**Ranch Breakfast Potatoes** (100 cal.)

**Asparagus** (25 cal.)

## Monday 4/29

**Chilled Peach**  Chilled peaches, sour cream, white wine and yogurt. \$2.75 (120 cal.)

**Vegetarian Jambalaya**   Tofu, black eyed peas, rice, green and red peppers, okra and spice. (260 cal.) \$8.00

**Fried Shrimp** Lightly battered. \$8.00 (190 cal.)

**Linguine w/ Meat Sauce or Marinara** Linguine pasta tossed with tomato meat sauce then finished with parmesan cheese. (350/230 cal.) \$8.00


**Marinara Sauce** Olive oil, garlic, basil and San Marzano tomatoes. (45 cal.)

**Garlic Bread** (170 cal.)

**Peas and Onions** (100 cal.)

**Steamed Carrots** (45 cal.)

## Tuesday 4/30

**Vegetable Chili**  Black beans stewed in a vegetable broth with peppers, tomatoes, cumin, coriander and coffee. \$2.75 (190 cal.)

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

**Kielbasa with Sauerkraut** Smoked Pork Kielbasa served over braised sauerkraut. \$8.00 (460 cal.)

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

**Jasmine Rice** (130 cal.)

**Roasted Red Bliss Potatoes** (120 cal.)

**Green Beans Almandine** (90 cal.)


## Wednesday 5/1

**Chicken Sausage Gumbo** Roasted chicken, andouille sausage, green peppers, okra, celery, garlic, onions and white rice in a chicken broth. \$2.75 (210 cal.)

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

**Fish Bouillabaisse** White fish, shrimp, clams, mussels, bouillabaisse broth, and grilled focaccia. (400 cal.) \$8.00

**Available At 4pm**

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

**Mashed Potatoes** (140 cal.)


**Stuffing** (120 cal.)

**Steamed Broccoli** (40 cal.)

## Thursday 5/2

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

**Grilled Lemon Chicken** Chicken leg and thigh, roasted garlic, rice wine vinegar, lemon, rosemary and oregano. (440 cal.) \$8.00

**Vegetarian Portabella Caprese**  Roasted portabella mushroom topped with fresh mozzarella, cherry tomatoes, basil and balsamic glaze. \$8.00 (180 cal.)

**Available At 4pm**

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

**Rosemary Demi** A rich sauce infused with rosemary and brandy. (30 cal.)

**Mashed Red Bliss Potatoes** (140 cal.)


**Green Beans and Onions** (45 cal.)

**Steamed Green Beans** (35 cal.)

## Friday 5/3

**Beef Minestrone** Beef, carrot, celery, onion, tomato, cabbage, fresh herbs, kidney beans, parmesan cheese and Ditalini pasta in tomato and beef broth. (130 cal.) \$2.75

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

**Coconut Cashew Cod**  Cashew and coconut crusted baked cod with a Thai Curry sauce. (290 cal.) \$8.00


**Available At 4pm**


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


**Basmati Rice** (140 cal.)

**Asparagus** (25 cal.)

## Saturday 5/4

**Gazpacho**  Tomato, cucumber, onion, garlic, green, yellow and red pepper with fresh herbs in tomato broth. \$2.75 (40 cal.)

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

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

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

**Demi Glace** (20 cal.)



**Mashed Potatoes** (140 cal.)

**Egg Noodles** (150 cal.)

**Vegetable Medley** (35 cal.)

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# Terrace Café Specials

## 4/28/24-5/4/24

### Sunday 4/28

**Beef Barley Soup** - Diced beef, celery, carrots, onion, herbs in beef broth with barley. (90 cal.) \$2.75

**Tomato & Mushroom Frittata**- Eggs, tomatoes, mushrooms, onions and fresh herbs. (180 cal.) \$8.00


**Chicken Tenders** (340 cal.) \$8.00

**Broccoli** (40 cal.)

**Hash Brown Patty** (170 cal.)

### Monday 4/29

**Peach Mango Soup** -  Chilled peach, mango, sour cream and yogurt puree. \$2.75 (120 cal.)

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

**Aunt Millie's Meatloaf**- With green pepper, onion, ketchup, mustard, herbs and spices - with gravy. (380 cal.) \$8.00

**Bacon Wrapped Pork**- (Available after 4pm.)

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

**Steamed Carrots** (45 cal.)


**Spinach** (25 cal.)


**Rice Pilaf** (130 cal.)


**Baked Potato** (220 cal.)

### Tuesday 4/30

**Chicken Florentine Soup**- Roasted chicken, celery, onions and spinach in a chicken and cream broth. \$2.75 (290 cal.)

**Chicken Tacos** -  Breast of chicken grilled then finished with lime and cilantro. (240 cal.) \$8.00

**Grilled Orange Roughy**  Orange roughy marinated in garlic, basil and lemon. (130 cal.) \$8.00

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

**Tomato & Okra** (50 cal.)

**Steamed Green Beans** (35 cal.)

**Cilantro Lime Rice** (140 cal.)

**Mashed Potatoes** (140 cal.)

### Wednesday 5/1

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

**Salisbury Steak**- Herb and onion seasoned ground beef patty, served with mushroom and onion demi glace. (310 cal.) \$8.00

**Pork Cutlet w/ Mushroom Sauce**  Garlic, thyme, rosemary, and lemon marinated pork loin cooked with mushrooms in a brandied sauce espagnole. (300 cal.) \$8.00

**Chicken Fettuccini Alfredo**- (Available after 4pm.) Cream, garlic, parmesan and butter tossed with fettuccini pasta & grilled chicken. (490 cal.) \$8.00

**Italian Vegetable Medley** (35 cal.)

**Grilled Asparagus** (25 cal.)


**Roasted Yams** (180 cal.)

**Red Beans & Rice** (110 cal.)

### Thursday 5/2

**Red Pepper Bisque**- Onion, garlic, carrot, fresh herbs, roasted red pepper, smoked gouda and cream. (120 cal.) \$2.75

**Tilapia w/ Shrimp Sauce**- Pan seared tilapia and shrimp with a white wine, sherry cream sauce. \$8.00 (630 cal.)

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

**Southwest Chicken Bowl**- (Available after 4pm.) Chicken, black beans, corn, lettuce, tomato, rice, tortillas, queso fresco, guacamole and chipotle ranch dressing. \$8.00 (620 cal.)

**Roasted Cauliflower** (90 cal.)

**Blistered Cherry Tomatoes** (30 cal.)

**Roasted Red Potatoes** (120 cal.)

**Potatoes au Gratin** (160 cal.)

### Friday 5/3

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

**Mongolian Beef Stir Fry** - Strips of beef, green onions, garlic, ginger, soy sauce and brown sugar over jasmine rice. (410 cal.) \$8.00

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

**Roast Beef** -(Available after 4pm.)

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


**Steamed Brussel Sprouts** (40 cal.)

**Harvard Beets** (110 cal.)

**Corn O'Brien** (120 cal.)

**Roasted Butternut Squash** (120 cal.)

### Saturday 5/4

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

**Sloppy Joe** - Sautéed beef, peppers and onions in a tangy tomato sauce, served on a brioche bun. (450 cal.) \$8.00

**Honey Garlic Chicken** - Lightly floured sautéed chicken breast with garlic and honey reduction. (430 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

**Broccoli** (40 cal.)

**Southern Style Green Beans** (80 cal.)


**Roasted Yukon Gold Potatoes** (100 cal.)

**Mac & Cheese** (230 cal.)

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