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.)

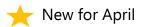
Chesapeake- No DELIVERY OFFERED

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



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.

Shortline Specials & Delivery

4/28 - 5/4

Sunday 4/28

\$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 saucecherry tomatoes, basil and balsamic glaze. 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 tomato meat sauce then finished with(130 cal.) \$2.75 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

Mushroom Bisque Assorted mushrooms, garlic, Turkey and Rice Roasted turkey, carrots, celery, onion and fresh herbs in cream and chicken broth. 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, \$8.00 (180 cal.)

Available At 4pm

and brandy. (30 cal.)

Carved Roast Beef Certified Angus Beef lightly seasoned and roasted. (180 cal.) \$8.00 Rosemary Demi A rich sauce infused with rosemary

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.

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.)

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.)

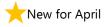
Chicken Marsala Floured then sautéed chicken breast finished with our marsala wine demi-glace and sautéed mushrooms (260 cal.) \$8.00

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.)

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

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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