

Shortline Specials & Delivery

9/8 – 9/13

Soup of the Week **Beef Vegetable Soup**

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

Monday 9/8

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

Ham & Egg & Cheese Strata Baked egg, ham, ricotta, parmesan, mozzarella cheese, milk and bread. (370 cal.) \$8.00

Chicken Alexander Pan seared chicken breast, finished with a brandy apricot cream sauce. (410 cal.) \$8.00

Available At 4pm

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

Saffron Rice (80 cal.)

Lemon & Garlic Broccoli (50 cal.)

Tuesday 9/9

White Chicken Chili Chicken, onions and peppers, chicken broth, tortilla, corn, sour cream and lime. (190 cal.) \$2.75

Turkey Meatloaf Turkey, onions, peppers and spices baked into a loaf and topped with gravy. (400 cal.) \$8.00

Shrimp Fra Diavolo Spicy shrimp sautéed with garlic, shallots and white wine then simmered in a marinara sauce with fresh basil and served with linguine. (270 cal.) \$8.00

Available At 4pm

Maryland Crab Cake –Classic crab cake made with lump crab, mayonnaise, lemon and breadcrumbs. \$8.00 (280 cal.)

Cheddar Bacon Mashed Potatoes (190 cal.)

Steamed Broccoli (40 cal.)

Wednesday 9/10

Roasted Garlic Potato Soup Cauliflower, potato, garlic, vegetable broth and cream. \$2.75 (130 cal.)

Moroccan Chicken Quarter 🍏 Moroccan spiced bone-in breast of chicken, onions, peppers, tomatoes and fresh mint. (330 cal.) \$8.00

New England Haddock Pan seared haddock topped then finished with a crust of ritz crackers, breadcrumbs, fresh herbs and lemon. (250 cal.) \$8.00

Available At 4pm

Corned Beef w/ Cabbage Corned beef brisket braised in carrots, celery, onion and pickling spices, served with braised cabbage. (300 cal.) \$8.00

Steamed Potatoes w/ Chives (130 cal.)

Sautéed Cabbage (35 cal.)

Thursday 9/11

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

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

Basa Francaise 🍏 Lightly battered and sautéed Basa filet in a white wine, lemon butter sauce. \$8.00 (310 cal.)

Available At 4pm

Pork Pad Kee Mao “Drunken Noodles” Stir fried rice noodles topped with pork loin, peppers, onions, crushed red pepper, basil, sesame seeds, oyster and soy sauce. (350 cal.)

Vegetable Fried Rice (130 cal.)

Asian Green Beans (40 cal.)

Friday 9/12

Loaded Bacon Potato Chowder Onion, garlic, smoked bacon, potatoes, fresh herbs and cheddar cheese cooked in chicken broth with cream. (240 cal.) \$2.75

Chicken Dijon Dijon marinated chicken breast tossed in seasoned breadcrumbs then sautéed and served with our roasted garlic-lemon aioli. (870 cal.) \$8.00

Grilled Pork Cutlet w/ Sauerkraut 🍏 Rosemary, mustard and honey-garlic marinated pork loin served with bacon, onions and sauerkraut. \$8.00 (270 cal.)

Available At 4pm

Kung Pao Cauliflower 🍏 🌿 Tempura fried cauliflower in a spicy kung pao sauce with sesame, peppers and peanuts. (280 cal.) \$8.00

Sweet Chili Brussels Sprouts (90 cal.)

Baked Yams (190 cal.)

Saturday 9/13

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

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

Bratwurst & Beer German style pork sausage, braised in beer with peppers and onions. (300 cal.) \$8.00

Sweet & Sour Chicken Tempura battered white meat chicken fried then tossed with sautéed peppers and our sweet and sour pineapple-ginger sauce. Served over white rice. (460 cal.) \$8.00

Steamed Spinach (25 cal.)

White Rice (140 cal.)

Fruit Special of the Week: Whole Orange



New for September



Healthier Choice



Vegetarian

(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.