

Shortline Specials & Delivery

11/10 - 11/16

Soup of the Week

Chicken & Rice

Roasted chicken, carrots, celery, onions and fresh herbs in a poultry broth with rice.
(80 cal.) \$2.75

Monday 11/10

Beef Minestrone Beef, Carrot, celery, onion, tomato, cabbage, fresh herbs, kidney beans, parmesan cheese and Ditalini pasta in tomato and beef broth.
\$2.75 (100 cal.)

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

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

Available At 4pm

Italian Meatloaf Beef and Pork meatball mix stuffed with spinach, prosciutto ham, fresh mozzarella and tomato sauce (370 cal.) \$8.00

Potato Au Gratin (160 cal.)

Lemon & Garlic Broccoli (100 Cal.)

Tuesday 11/11

Veterans Day *See Special Menu*

Wednesday 11/12

Roasted Garlic Potato Cauliflower, potato, garlic, vegetable broth and cream \$2.75 (140 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.
(270 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.)

Sauteed Cabbage (40 cal.)

Thursday 11/13

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

Roasted Chicken Savory herb marinated bone-in leg and thigh, bone-in breast of chicken- slowly roasted until golden brown.
(400 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

Roast Beef "Certified Angus Beef lightly seasoned and roasted. (180 cal.) **Demi Glace** (cal.)

Loaded Mashed Potatoes (200 cal.)

Green Beans (40 Cal.)

Friday 11/14

Bermuda Fish Chowder White fish, shrimp, tomatoes, potatoes herbs and rum (100 cal.) \$2.75

Chicken Dijon Marinated chicken thigh in a yogurt tomato sauce . (280 cal.) \$8.00

Grilled Pork Cutlet w/ Sauerkraut Rosemary, mustard and honey-garlic marinated pork loin served with bacon, onions and sauerkraut\$8.00 (290 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 11/15

Tomato Basil Carrots, celery, onions, potatoes, sour cream, honey and ginger (100 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 (190 cal.)

White Rice (30 cal.)

This week fruit offering is:
Apple



New for Month



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.