

Weekly Specials

10/27-11/1

*****Full Static Menu Always Available*****

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

Atrium

Chicken Chesapeake – Pan seared chicken breast topped with crab imperial and served with a creamy old bay sauce. (760 cal.) \$12.00

Capellini with Marinara Sauce- Classic thin style capellini pasta tossed in a traditional marinara sauce. (240 cal.) \$10.00

Black Bean Burger Patty- Pan seared patty of black beans, mushrooms, garlic, red pepper, chipotle, egg, and breadcrumbs. (170 cal.) \$12.00

On Friday, October 31st Halloween Candy Available at all Venues

Fireside

Chicken and Pork Spezzatino- Italian sausage, chicken breast, peppers, onions, garlic, herbs, wine, butter and balsamic vinegar with potatoes. (400 cal.) \$9.75

Mojo Pork over Black Beans and Rice- Braised pork shoulder, garlic, citrus, oregano, cumin, cilantro over black beans and rice. (410 cal.) \$10.50

Stuffed Pepper- Baked pepper stuffed with sautéed beef, tomato sauce, rice and cheese. (380 cal.) \$8.00

On Friday, October 31st Halloween Candy Available at all Venues

Chesapeake-No DELIVERY OFFERED

Peanut Chicken- Chicken, cabbage, rice noodles, Thai chili, coconut milk, peanut, soy sauce and sesame. \$12.00 (400 cal.)

Bacon Cheddar BBQ Burger- Beef burger topped with bacon, cheddar, lettuce, tomato and frizzled onions on a brioche bun. \$12.00 (790 cal.)

Bay Style Tilapia- Old Bay seasoned tilapia filet, sautéed and topped with lemon herb compound butter. \$12.00 (250 cal.)

On Friday, October 31st Halloween Candy Available at all Venues

Gluten Free Bread and Buns Available Upon Request
Available at all restaurants

Fruit Special of the Week: Half Grapefruit

★ New for October | 🍏 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.

Shortline Specials & Delivery

10/27 – 11/1

Soup of the Week **Mushroom Barley Soup**

Mushroom, celery, carrots, onion, herbs in a vegetable broth with barley. (45 cal.) \$2.75

Monday 10/27

Italian Sausage & Bean Soup Cannellini beans, Italian sausage, onion, carrots, celery, garlic, parmesan cheese and onions in chicken broth. (130 cal.) \$2.75

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

BBQ Salisbury Steak Herb and onion seasoned ground beef patty, served with BBQ Sauce and frizzled onions. (370 cal.) \$8.00

Available At 4pm

Pan Seared Haddock w/ Pesto Seared filet of haddock topped with basil pesto and blistered tomatoes. (360 cal.) \$8.00

Honey Glazed Carrots (130 cal.)

Mashed Potatoes (140 cal.)

Tuesday 10/28

Potato Leek Soup Leeks, potato, garlic, vegetable broth and cream. (140 cal.) \$2.75

Cod Cake Cod, potato, breadcrumbs, lemon, capers, onions and mayonnaise, served with remoulade sauce. (390 cal.) \$8.00

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

Available At 4pm

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

Basmati Rice (140 cal.)

Sautéed Green Bean & Onion (45 cal.)

Wednesday 10/29

Minestrone Carrot, celery, onion, tomato, cabbage, fresh herbs, kidney beans, parmesan cheese and Ditalini pasta in tomato and vegetable broth. \$2.75 (70 cal.)

Baked Ziti 🌿 Ziti, cream, tomato sauce, mozzarella and parmesan cheese. (670 cal.) \$8.00

BBQ Chicken Quarters BBQ marinated, bone-in leg and thigh of chicken slowly roasted. \$8.00 (430 cal.)

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

Braised Collard Greens (70 cal.)

Roasted Potatoes (90 cal.)

Thursday 10/30

Corn Chowder Sweet corn, celery, onions, red pepper, and green onions stewed with potatoes in vegetable broth with milk. \$2.75 (100 cal.)

Italian Sausage w/ Peppers Sautéed sweet Italian sausage with garlic, onions, green and red peppers. (340 cal.) \$8.00

Cheese Ravioli Marinara 🌿 Cheese stuffed ravioli tossed in our marinara sauce then finished with parmesan cheese. \$8.00 (400 cal.)

Fried Shrimp Lightly battered. (420 cal.) \$8.00

Au Gratin Potatoes (160 cal.)

Sautéed Spinach (40 cal.)



Friday 10/31 Happy Halloween

Halloween Candy Available at All Venues

Tomato Basil Soup Tomato, garlic, onion and fresh herbs in a vegetable broth. (40 cal.) \$2.75

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

Baked Manicotti 🌿 Pasta stuffed with ricotta and topped with our marinara, mozzarella and parmesan then oven baked to finish. (600 cal.) \$8.00

Curried Vegetables Over Rice 🌿 Broccoli, cauliflower, roasted peppers, carrots, potatoes, onions, garlic, tomatoes and garbanzo beans in a curry sauce, served over Jasmine rice. (230 cal.) \$8.00

Stewed Tomatoes (30 cal.)

Buttered Corn (110 cal.)

Saturday 11/1

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

Linguine in Marinara Sauce 🌿 Linguine pasta tossed with marinara sauce and finished with parmesan cheese. (240 cal.) \$8.00

Bay Style Tilapia Old Bay seasoned tilapia filet, sautéed and topped with lemon herb compound butter. (250 cal.) \$8.00

Cream Chipped Beef Over Biscuit (150 cal.) \$8.00

Baked Sweet Potato (190 cal.)
Italian Vegetable Medley (35 cal.)

Fruit Special of the Week: Half Grapefruit



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Terrace Café Specials

10/27-11/1

Soup of the Week

Vegetarian Split Pea Soup-★🌿 Split peas, carrots, celery and onion, Potatoes and stock. \$2.75 (100 cal.)

Monday 10/27

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

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

Bay Style Tilapia -Old Bay seasoned tilapia filet, sautéed and topped with lemon herb compound butter. \$8.00 (250 cal.)

Available after 4PM

Oven Roasted Chicken -Savory herb marinated bone-in leg and thigh of chicken- slowly roasted until golden brown. \$8.00 (400 cal.)

Broccoli & Cauliflower (35 cal.)

Braised Fennel (80 cal.)

Buttered Corn (110 cal.)

Basmati Rice (140 cal.)

Tuesday 10/28

Tuscan Farro Soup- Italian sausage, farro, escarole, carrots, celery, onions and herbs in chicken broth. \$2.75 (100 cal.)

Roasted Turkey Breast-🍏
\$8.00 (150 cal.) **Served w/ Cranberry Sauce**- (90 cal.)

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

Available after 4PM

Roasted Pork Loin -Lemon and fresh herb marinated. \$8.00 (180 cal.) w/ Mushroom Cream sauce. (270 cal.)

Steamed Green Beans (35 cal.)

Sauerkraut (30 cal.)

Cornbread Stuffing (120 cal.)

Sour Cream & Chive Mashed Potatoes (140 cal.)

Wednesday 10/29

Turkey Chili- Turkey, onions and peppers cooked in tomato and chicken broth, garnished with sour cream, scallions and cheddar cheese. \$2.75 (200 cal.)

Chicken Oregonata- Oregano and bread crumb crusted chicken breast finished with butter, lemon, oregano and white wine. \$8.00 (550 cal.)

Cod Dijonnaise -Baked Cod brushed with a creamy horseradish dijonaise and topped with breadcrumbs and parmesan cheese. \$8.00 (320 cal.)

Available after 4PM

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

Steamed Carrots (45 cal.)

Orange Glazed Beets (90 cal.)

Rice Pilaf (130 cal.)

Baked Potatoes (220 cal.)

Thursday 10/30

Meatball Soup-Meatballs, vegetables, fresh herbs and pasta in tomato and beef broth. \$2.75 (60 cal.)

Kung Pao Chicken-Tempura fried chicken breast, spicy kung pao sauce, sesame seeds, peppers and peanuts. \$8.00 (460 cal.)

Cod Cake- Cod, potato, breadcrumbs, lemon, capers, onions and mayonnaise, served with remoulade sauce. \$8.00 (390 cal.)

Available after 4PM

Spaghetti & Meat Sauce - Spaghetti with Beef, wine tomato and fresh herbs. \$8.00 (275 cal.)

Southern Green Beans (80 cal.)

Sautéed Broccolini (40 cal.)

Succotash (100 cal.)

Roasted Yukon Potatoes (100 cal.)



Friday 10/31 Happy Halloween

Halloween Candy Available At All Venues

Pumpkin Chili- Pumpkin, black beans, tomato, onions, peppers and garlic simmered in vegetable broth then topped with crispy tortilla strips and lime. \$8.00 (270 cal.)

Orange Sesame Chicken- Tempura battered white meat chicken fried then tossed in our sweet and savory orange-sesame glaze. Served over white rice. \$8.00 (660 cal.)

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

Available after 4PM

Carved Ham - \$8.00 (170 cal.)
w/ Apple Fig Sauce (60 cal.)

Steamed Broccoli (40 cal.)

Peas & Pearl Onions (100 cal.)

Cajun Style Corn (140 cal.)

White Rice (140 cal.)

Saturday 11/1

Creamy Chicken & Wild Rice Soup- Chicken, wild rice, carrots, celery, onions and fresh herbs in a poultry cream broth. \$2.75 (250 cal.)

Pesto Haddock-Seared filet of haddock topped with basil pesto and blistered tomatoes. \$8.00 (360 cal.)

Sweet & Sour Pork-Pork, onion, peppers, pineapple, sweet and sour sauce over jasmine rice. \$8.00 (490 cal.)

Available after 4PM

Chicken Lo Mein- 🍏 Chicken breast, mixed vegetables, ginger, garlic and sesame oil, with lo mein noodles. \$8.00 (290 cal.)

Steamed Vegetable Medley (35 cal.)

Sautéed Yellow Squash (20 cal.)

Jasmine Rice (130 cal.)

Red Bliss Mashed Potatoes (140 cal.)

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