

Weekly Specials

11/3-11/8

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

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

Atrium

BBQ Pulled Chicken -  Braised chicken breast with a sweet and tangy BBQ sauce. (150 cal.) \$12.00

Mussels Marinara- Mussels, garlic, wine, tomatoes, fresh herbs, butter and a touch of spice. (400 cal.) \$10.00

Filet Mignon-6oz Certified Angus Beef Filet lightly seasoned then chargrilled over an open flame. \$24.00 (320 cal.)

On Wednesday November 5th, Please Greek Menu for Specials

Fireside

Kung Pao Cauliflower- Tempura fried cauliflower in a spicy kung pao sauce with sesame, peppers, and peanuts. Served over white rice. (140 cal.) \$7.50

Seafood Newburg- Shrimp, scallops, crab, fresh herbs, garlic, and shallots in seafood cream sauce. (310 cal.) \$15.00

Chicken Adobo- Chicken quarter, soy sauce, vinegar, and scallions. (405 cal.) \$7.50

On Wednesday November 5th, Please Greek Menu for Specials
Only Available after 4pm and for Carryout

Chesapeake- No DELIVERY OFFERED

Salmon BLT - Grilled salmon, bacon lettuce and tomato on a brioche bun with remoulade sauce. \$12.00 (750 cal.)

Country Fried Chicken Liver Chicken livers, buttermilk, hot sauce, flour, black magic seasoning, garlic, paprika. \$15.00 (240 cal.)

Sweet & Sour Shrimp -Fried Shrimp, flour, egg, peppers, pineapple-ginger sauce. Served over white rice. \$15.00 (930 cal.)

On Wednesday November 5th, Please Greek Menu for Specials

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

Fruit Special of the Week: Clementine



New for November



Healthier Choice

(under 460 mg sodium, 4 g saturated fat, 10 g added sugar)



Vegetarian

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

11/3 - 11/8

Soup of the Week **Italian Wedding Soup**

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

Monday 11/3

Pasta Fagioli Cannellini beans, tomatoes, carrots, celery and onions cooked in vegetable broth with Ditalini pasta. (90 cal.) \$2.75

Ham w/ Rum Raisin Sauce Hardwood smoked ham topped with a sweet, tangy orange raisin rum sauce, with clove and cinnamon. (400 cal.) \$8.00

Basa Shakshuka 🍅 Tomato, Basa, spices and herbs. (170 cal.) \$8.00

Available At 4pm

Carved Turkey Dinner 🍅 Oven roasted - Savory thyme and sage turkey with gravy. (190 cal.) \$8.00

Corn Bread Stuffing (120 Cal.)

Cranberry Sauce (90 cal.)

Honey Glazed Carrots (130 cal.)

Mashed Potatoes (140 cal.)

Tuesday 11/4

Cream of Crab Soup Crab, vegetables, cream, herbs and a touch of hot spice. (220 cal.) \$2.75

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

Garlic Herb Tilapia Pan seared then topped with a roasted garlic lemon herb sauce. (370 cal.) \$8.00

Available At 4pm

Aunt Millies Meatloaf w/ Gravy With diced peppers, onion, ketchup, mustard, herbs and spices - with gravy. (460 cal.) \$8.00

Roasted Potatoes (100 cal.)

Green Bean Casserole (80 cal.)

Wednesday 11/5 *Greek Special*

Greek Chicken Soup Lemon, egg, chicken, butter, rice and chicken broth. \$2.75 (120 cal.)

Greek Chicken Thigh 🍅 Herb marinated chicken thigh, tzatziki sauce and garnished with cucumber, onion and tomato relish. (240 cal.) \$8.00

Lamb Pastisio Greek style baked pasta with ground lamb, parmesan cheese and Béchamel sauce. \$8.00 (590 cal.)

Available At 4pm

Mediterranean Cod Cod simmered with tomatoes, wine, capers and olives. (190 cal.) \$8.00

Mediterranean Rice & Beans (150 cal.)

Green Beans w/ Tomatoes (35 cal.)

Thursday 11/6

Chicken Barley Soup Chicken, celery, carrots, onion, herbs in chicken broth with barley. \$2.75 (80 cal.)

Turkey Tetrazzini Turkey, onions, mushrooms, cream, sherry, spaghetti pasta, breadcrumbs, herbs and spices. (330 cal.) \$8.00

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

Available At 4pm

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

Au Gratin Potatoes (160 cal.)

Sautéed Spinach (25 cal.)

Friday 11/7

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

Chicken Francaise 🍅 Sautéed egg battered chicken breast finished with butter, lemon and white wine. (290 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

Available At 4pm

Roast Beef w/ Au Jus Certified Angus Beef lightly seasoned and roasted. (230 cal.) \$8.00

Grilled Asparagus (30 cal.)

Baked Potato (220 cal.)

Saturday 11/8

Turkey & Wild Rice Soup Turkey, wild rice, carrots, celery, onions and fresh herbs in a poultry cream broth. (240 cal.) \$2.75

Sautéed Pierogis 🌿 Traditional potato dumplings filled with potato and cheese served with sauteed onions. (360 cal.) \$8.00

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

Beef Casserole Ground beef, garlic, onion, peppers, wine, tomato, basil, and pasta. (490 cal.) \$8.00

Baked Sweet Potato (190 cal.)

Roasted Cauliflower (90 cal.)

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