

Shortline Specials & Delivery

1/19 - 1/24

Soup of the Week

Mulligatawny Roasted chicken, curry, clove, tomato, celery, onion, sliced apple, with rice in chicken stock and milk.
(170 cal.) \$2.75

Monday 1/19

(Please See Martin Luther King Jr. Day Menu)

Brunch Buffet Hours: 11am-2pm

All Venues

Tuesday 1/20

Roasted Corn Soup Corn, onions, herbs and cream.
\$2.75 (150 cal.)

Chicken Marsala Floured then sautéed chicken breast finished with our marsala wine demi-glace and sautéed mushrooms. (300 cal.) \$8.00

Pulled Pork Braised pork shoulder with a sweet and tangy BBQ sauce. (340 cal.) \$8.00

Available At 4pm

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

Mashed Potatoes (140 cal.) **Poultry Gravy** (50 cal.)
Spinach & Mushrooms (40 cal.)

Wednesday 1/21

Curry Lentil Soup Celery, onion, carrot, tomato and lentils in vegetable broth with a touch of coconut and curry (100 cal.) \$2.75

Honey Ham Applewood smoked ham baked with a honey glaze. (240 cal.) \$8.00

New England Baked 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 & Cabbage Corned beef brisket braised in carrots, celery, onion and pickling spices, served with braised cabbage. (300 cal.) \$8.00

Green Bean Casserole (80 cal.)

Baked Potato (80 cal.)

Thursday 1/22

Beef Minestrone Beef, carrot, celery, onion, tomato, cabbage, fresh herbs, kidney beans, parmesan cheese and Ditalini pasta in tomato and beef broth.
\$2.75 (130 cal.)

Capellini Marinara Classic thin style capellini pasta tossed in a traditional marinara sauce.
(240 cal.) \$8.00

Honey Garlic Chicken Lightly floured sautéed chicken breast with garlic and honey reduction.
(470 cal.) \$8.00

Available At 4pm

Mussels & Fennel Mussels sautéed in wine, tomatoes, fennel, shallots, garlic, and herbs with grilled focaccia. (430 cal.) \$8.00

Peas & Carrots (110 cal.)

Brown Rice (180 cal.)

Friday 1/23

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

Sloppy Jill Sautéed ground turkey, peppers and onions in a tangy tomato sauce, served on a toasted brioche bun. (410 cal.) \$8.00

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

Available At 4pm

Pork Tenderloin with Apples Pork Tenderloin with apple espagnole sauce. (360 cal.) \$8.00

Roasted Acorn Squash (50 cal.)

Mashed Red Bliss Potatoes (140 cal.)

Saturday 1/24

Country Harvest Soup Carrot, celery, onion, mushroom, rice, farro, quinoa, cream, vegetable broth and herbs. (140 cal.) \$2.75

Beef Casserole Ground beef, garlic, onion, peppers, wine, tomato, basil, and macaroni pasta. (500 cal.) \$8.00

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. (380 cal.) \$8.00

Tilapia Parmesan Pan fried, parmesan, lemon, garlic and breadcrumb crusted tilapia. (560 cal.) \$8.00

Roasted Beets (60 cal.)

Confetti Rice (50 cal.)

Fruit Special of the Week: Whole Orange



New for January



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.