

Shortline Specials & Delivery

3/16 - 3/21

Soup of the Week

Country Harvest Soup Carrot, celery, onion, mushroom, rice, farro, quinoa, cream, vegetable broth and herbs. (150 cal.) \$2.75

Monday 3/16

Italian Wedding Soup Carrots, celery, onion, garlic, fresh herbs and seasoning with meatballs and pasta in chicken broth. \$2.75 (180 cal.)

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

Chicken Woodland 🍏 Floured then sautéed chicken breast finished with mushrooms and a brandy cream sauce. (320 cal.) \$8.00

Available At 4pm

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

Balsamic Roasted Beets (80 cal.)

Succotash (100 cal.)

Tuesday 3/17 St. Patrick's Day

Potato Leek Leeks, potato, garlic, vegetable broth and cream. \$2.75 (150 cal.)

Irish One Pot Stew Chicken leg and thigh, onion, cabbage, potatoes, bacon and broth. (600 cal.) \$8.00

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

Available At 4pm

Fish & Chips Beer battered fried cod, served with French fries and fresh lemon. (480 cal.) \$8.00

Irish Lamb Stew Lamb, carrots, celery, onions, potatoes and herbs in a Guinness beer and beef broth. (340 cal.) \$8.00

Green Beans (120 cal.) **Steamed Red Potatoes**

(130 cal.) **Roasted Parsnips** (30 cal.) **Sautéed**

Cabbage(40 cal.)

Wednesday 3/18

Sausage, Garbanzo and Kale Soup Garbanzo beans, Italian sausage, onion, carrots, celery, garlic, parmesan cheese and onions in chicken broth. (110 cal.) \$2.75

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

Pan Seared Haddock w/Pesto Seared filet of haddock topped with basil pesto and blistered tomatoes. (360 cal.) \$12.00

Available At 4pm

Lasagna Pasta layered with parmesan, mozzarella, ricotta, and our savory meat sauce. (590 cal.) \$8.00

Mashed Red Blissed Potatoes (140 cal.)

Broccoli Au Gratin (110 cal.)



New for March



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



Vegetarian

Thursday 3/19

Garden Vegetable Soup Green beans, carrot, celery, onion, cabbage, corn, tomato, peas and fresh herbs in a vegetable broth. \$2.75 (70 cal.)

Aunt Millie's Meatloaf With diced peppers, onion, ketchup, mustard, herbs and spices - with gravy. (460 cal.) \$8.00

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

Available At 4pm

Mussels Marinara Mussels, garlic, wine, tomatoes, fresh herbs, butter and a touch of spice. (400 cal.) \$8.00

Roasted Yukon Potatoes (100 cal.)

Roasted Carrots (50 cal.)

Friday 3/20

Beef & Barley Soup Diced beef, celery, carrots, onion, herbs in beef broth with barley. (90 cal.) \$2.75

Grilled Portabella Caprese 🌿 Roasted portabella mushroom topped with fresh mozzarella, cherry tomatoes, basil and balsamic glaze. (180 cal.) \$8.00

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Basa Francaise 🍏 Lightly battered and sautéed Basa filet in a white wine, lemon butter sauce. (210 cal.) \$8.00

Available At 4pm

Chicken with Grape Beurre Blanc Chicken breast, flour, garlic, rosemary, grapes, wine, butter. (460 cal.) \$8.00

Confetti Rice (50 cal.)

Stewed Tomatoes w/ Okra (50 cal.)

Saturday 3/21

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

Linguine w/ Meat Sauce Linguine pasta tossed tomato meat sauce then finished with parmesan cheese. (350 cal.) \$8.00

Eggplant Chana Masala 🌿 Eggplant, garbanzo beans, tomatoes, garlic, ginger and garam masala yogurt sauce - mango chutney. (290 cal.) \$8.00

Chicken Adobo Chicken quarter, soy sauce, vinegar and scallions. (400 cal.) \$8.00

Cajun Style Corn (140 cal.)

Italian Vegetable Medley (30 cal.)

Fruit Special of the Week: Grapes