

Shortline Specials & Delivery

3/23 - 3/28

Soup of the Week

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

Monday 3/23

Carrot & Ginger Soup Carrots, celery, onions, potatoes, sour cream, honey and ginger. \$2.75 (120 cal.)

Cod Cake Cod, potato, breadcrumbs, lemon, capers, onions and mayonnaise, served with remoulade sauce. (380 cal.) \$8.00

Pasta Primavera 🌿 Fettuccini pasta sautéed with fresh zucchini, squash, asparagus, red pepper, cherry tomatoes, garlic and onion, peas finished with fresh basil, lemon and olive oil. (180 cal.) \$8.00

Available At 4pm

BBQ St. Louis Ribs Oven roasted spareribs, glazed with BBQ sauce. (500 cal.) \$8.00

Buttered Corn (110 cal.)

Creamed Kale (60 cal.)

Tuesday 3/24

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

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

Curried Vegetable over Jasmine 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

Available At 4pm

Fettuccini Alfredo w/ Grilled Chicken Cream, garlic, parmesan and butter tossed with fettuccini pasta. (380 cal.) \$8.00

Cauliflower Au Gratin (100 cal.)

Steamed Broccoli (40 cal.)

Jasmine Rice (130 cal.)

Wednesday 3/25

Sweet Potato Bisque Yams, garlic, onion, cream and spices. (310 cal.) \$2.75

Jamaican Jerk Chicken Herbs, spices, spicy pepper, soy sauce, bone in chicken breast, served with mango salsa. (340 cal.) \$8.00

BBQ Jackfruit 🌿 Jackfruit, BBQ sauce. (190 cal.) \$8.00

Available At 4pm

Braised Beef Brisket w/ Gravy Beef brisket, braised with tomato, onions, carrots, celery and herbs in a rich beef broth. (550 cal.) \$8.00

Basmati Rice (150 cal.)

Roasted Brussels Sprouts w/ Bacon (60 cal.)

Thursday 3/26

Orioles Opening Day

Cream of Asparagus Soup Cream and asparagus. \$2.75 (180 cal.)

Pickle Brined Fried Chicken Chicken breast, pickle brine, flour, corn starch and seasonings. (230 cal.) Brioche Bun (230 cal.) \$8.00

Hot Dog (290 cal.) \$8.00

Beef Chili Topping Beef, onions and peppers cooked in tomato and beef broth. (50 cal.)

Cajun Cornmeal Crusted Catfish Cajun spice, egg, flour and cornmeal. (330 cal.) \$8.00

Steak Fries (350 cal.)

Stewed Tomatoes (30 cal.)

Friday 3/27

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

Swedish Meatballs Swedish style beef meatballs, served in a sauce of Worcestershire, dijon mustard, cream and beef broth. (300 cal.) \$8.00

Sautéed Catfish Filet of catfish lightly seasoned then pan seared. (210 cal.) \$8.00

Available At 4pm

Eggplant Parmesan 🌿 Breaded and fried eggplant, topped with tomato sauce and mozzarella cheese, served with linguine pasta. (580 cal.) \$8.00

Pinto Bean w/ Bacon & Tomatoes (150 cal.)

Sauteed Bok Choy (30 cal.)

Egg Noodles (150 cal.)

Saturday 3/28

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

Sautéed Pierogies w/ Onions 🌿 Traditional potato dumplings filled with potato and cheese served with sautéed onions. (370 cal.) \$8.00

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

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

Mashed Potatoes (140 cal.)

Roasted Parsnips (170 cal.)

Fruit Special of the Week: Banana



New for March



(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.