

Shortline Specials & Delivery

3/9 - 3/14

Soup of the Week

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

Monday 3/9

Italian Bread Soup Onions, tomato, basil and garlic in chicken broth with Italian bread. \$2.75 (120 cal.)

Kung Pao Cauliflower 🌿 Tempura fried cauliflower in a spicy kung pao sauce with sesame, peppers and peanuts. (280 cal.) \$8.00

Chicken Alexander Pan seared chicken breast, finished with a brandy apricot cream sauce. (410 cal.) \$8.00

Available At 4pm

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

White Rice (140 cal.)

Asparagus (30 cal.)

Tuesday 3/10

Broccoli Cheddar Ale Soup Beer, onion, broccoli, cream, butter, flour. \$2.75 (210 cal.)

New England Baked Cod Cod, ritz crackers, panko breadcrumbs, white wine, butter and seasonings. (540 cal.) \$8.00

Bratwurst, Beer & Onions German style pork sausage, braised in beer with peppers and onions. (310 cal.) \$8.00

Available At 4pm

Chicken Dijon Dijon marinated chicken breast tossed in seasoned breadcrumbs then sautéed and served with our roasted garlic-lemon aioli. (850 cal.) \$8.00

Corn O'Brien (120 cal.)

Seasoned Cauliflower & Broccoli (30 cal.)

Wednesday 3/11

White Chicken Chili Chicken, onions and peppers, chicken broth, tortilla, corn, sour cream and lime. (190 cal.) \$2.75

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

Sautéed Liver w/ Bacon & Onions Seared beef liver, bacon and onions. (350 cal.) \$8.00

Available At 4pm

Vegetable Jambalaya 🌿 Tofu, black eyed peas, rice, green and red peppers, okra and spice. (200 cal.) \$8.00

Macaroni & Cheese (230 cal.)

Honey Glazed Carrots (130 cal.)

Thursday 3/12

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

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

Flounder Florentine Floured and pan seared flounder in a garlic, spinach, white wine, lemon cream sauce. (250 cal.) \$8.00

Available At 4pm

Parmesan Zucchini 🌿 Breaded and fried zucchini, topped with tomato sauce and mozzarella cheese. (390 cal.) \$8.00

Red Bliss Mashed Potatoes (140 cal.)

Sautéed Green Beans w/ Tomatoes (30 cal.)

Friday 3/13

Tuscan White Bean Soup White beans, kale, carrots, celery and onions cooked in chicken broth. (60 cal.) \$2.75

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

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

Available At 4pm

Stuffed Portabella 🌿 Roasted portabella mushroom, stuffed with sautéed peppers, onions, squash, zucchini, fresh herbs, breadcrumbs, and mozzarella cheese. (240 cal.) \$8.00

Baked Sweet Potato (190 cal.)

Lima Beans (120 cal.)

Saturday 3/14

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

BBQ Chicken Quarter- Dark Meat BBQ marinated, bone-in leg and thigh of chicken slowly roasted. (440 cal.) \$8.00

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

Beef Stew over Egg Noodles Tender cuts of beef sirloin braised in a rich sauce with red wine, carrots, celery, onions, potatoes then served over egg noodles. (500 cal.) \$8.00

Baked Potato (220 cal.)

Creamed Spinach (50 cal.)

Fruit Special of the Week: Prunes



New for March



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.