

Shortline Specials & Delivery

5/11 - 5/16

Soup of the Week

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

Monday 5/11

Chilled Peach Mango Soup Chilled peach, mango, sour cream and yogurt puree. (120 cal.) \$2.75

Summer Vegetable Gnocchi 🌿 Zucchini, yellow squash, corn, cream, parmesan and basil with gnocchi potato dumplings. (510 cal.) \$8.00

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

Available At 4pm

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

Baked Potato (220 cal.)

Sautéed Swiss Chard (20 cal.)

Tuesday 5/12

Chicken Noodle Soup Carrots, celery, onions, roasted chicken and egg noodles in chicken broth. (90 cal.) \$2.75

Eggplant Rollatini 🌿 Eggplant, ricotta, spinach, parmesan, mozzarella and tomato sauce. (550 cal.) \$8.00

Knockwurst w/ Sauerkraut German style pork and beef sausage served over braised sauerkraut. (560 cal.) \$8.00

Available after 4pm

Beef Barbacoa Smoked Mexican spiced pulled beef brisket. (420 cal.) \$8.00

Lemon Dill Basmati Rice (170 cal.)

Balsamic Roasted Beets (80 cal.)

Wednesday 5/13

Cream of Spinach Soup Onion, spinach, cream, butter, flour. (170 cal.) \$2.75

Black Bean Chili 🌿 Black beans stewed in a vegetable broth with peppers, tomatoes, cumin, coriander and coffee. Topped with cheddar cheese, green onions and served with sour cream. (200 cal.) \$8.00

Cilantro Lime Chicken Cilantro and honey grilled bone in dark meat chicken with cilantro crema. (540 cal.) \$8.00

Available At 4pm

Mojo Pork over Black Beans & Rice Braised pork shoulder, garlic, citrus, oregano, cumin, cilantro over black beans and rice. (420 cal.) \$8.00

Cuban Black Beans & Rice (150 cal.)

Sautéed Escarole Fennel (140 cal.)

Thursday 5/14

Gazpacho Tomato, cucumber, onion, garlic, green, yellow and red pepper with fresh herbs in tomato broth. (40 cal.) \$2.75

Chicken Shawarma Grilled chicken thighs marinated with spices, garlic, lemon and olive oil. (170 cal.) \$8.00

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

Available At 4pm

Pan Seared Bronzino Whole butterflied filet of fresh Bronzino, lightly seasoned and pan seared. (260 cal.) \$8.00

Horseradish Mashed Potatoes (150 cal.)

Green Bean Casserole (80 cal.)

Friday 5/15

Chicken & Sausage Gumbo Roasted chicken, andouille sausage, green peppers, okra, celery, garlic, onions and white rice in a chicken broth. (210 cal.) \$2.75

Chicken & Mushroom Linguine Sautéed chicken breast, garlic, shallots, portabella, shitake and crimini mushrooms, tossed with olive oil, rosemary, parmesan cheese and linguine. (600 cal.) \$8.00

Quinoa Stuffed Peppers 🌿 Baked pepper stuffed with quinoa, mushrooms, spinach, onion, mozzarella, parmesan and tomato confit. (420 cal.) \$8.00

Available At 4pm

Flounder Piccata Floured flounder, white wine, lemon, capers and butter. (200 cal.) \$8.00

Sundried Tomato Risotto (270 cal.)

Italian Vegetable Medley (30 cal.)

Saturday 5/16

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

Cauliflower Parmesan 🌿 Roasted cauliflower "steak", topped with mozzarella, fresh basil, parmesan and marinara sauce. (270 cal.) \$8.00

Cod Parmesan Pan fried, parmesan, lemon, garlic and breadcrumb crusted cod. (500 cal.) \$8.00

Honey Baked Ham Applewood smoked ham baked with a honey glaze. (150 cal.) \$8.00

Mediterranean Rice & Beans (150 cal.)

Steamed Lima Beans (120 cal.)

Fruit Special of the Week:
Banana



New for May



Healthier Choice
(under 460 mg sodium, 4 g



Vegetarian
saturated fat, 10 g added sugar)