

Shortline Specials & Delivery

5/18 – 5/23

Soup of the Week

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

Monday 5/18

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

Tuna Noodle Casserole Tuna, mushroom, peas, cream, cheese, egg noodles, butter breadcrumb. (470 cal.) \$8.00

Stir Fry Pepper Steak Sliced beef, peppers, onions, snow peas, garlic, ginger and carrots in a sesame sauce served over a bed of Jasmine rice. (320 cal.) \$8.00

Available At 4pm

Sweet & Sour Shrimp Fried shrimp, flour, egg, peppers, pineapple-ginger sauce. Served over white rice. \$8.00 (930 cal.)

Corn Pudding (230 cal.)

Sautéed Asparagus (30 cal.)

Tuesday 5/19

Portuguese Bean Soup Navy beans, kielbasa, carrots, celery, onions, garlic and kale in chicken broth with macaroni pasta. (140 cal.) \$2.75

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

Breaded Chicken Cutlet Chicken breast dredged in garlic parmesan seasoned breadcrumbs and sautéed until golden brown. (570 cal.) \$8.00

Available at 4pm

Pot Roast w/ Gravy Slow braised beef with celery, onions, carrots and tomatoes in a rich burgundy broth. (420 cal.) \$8.00

Creamy Polenta (150 cal.)

Thai Chili Brussels Sprouts (90 cal.)

Wednesday 5/20

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

Pumpkin Manicotti Pumpkin, ricotta, mozzarella, brown butter, sage, pomegranate seeds, pumpkin seeds and parmesan. (550 cal.) \$8.00

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

Available At 4pm

Mussels Marinara Mussels, garlic, wine, tomatoes, fresh herbs, butter and a touch of spice. (420 cal.) \$8.00

Steamed Potatoes w/ Chives (130 cal.)

Creamed Spinach (50 cal.)

Thursday 5/21

Chilled Strawberry Champagne Soup

Strawberries, champagne and fresh mint with a hint of orange. (50 cal.) \$2.75

BBQ Salisbury Steak Herb and onion seasoned ground beef patty, served with BBQ Sauce and frizzled onions. (380 cal.) \$8.00

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

Available At 4pm

Tilapia w/ Shrimp Sauce Pan seared tilapia and shrimp with a white wine, sherry cream sauce. (630 cal.) \$8.00

Saffron Rice (80 cal.)

Broccoli (40 cal.)

Friday 5/22

Italian Wedding Soup Carrots, celery, onion, garlic, fresh herbs and seasoning with meatballs and pasta in chicken broth. (210 cal.) \$2.75

Cajun Chicken w. Black Beans Salsa Grilled Cajun spiced chicken breast, topped with corn and black bean salsa and cilantro sour cream. (270 cal.) \$8.00

Country Fried Steak w. Gravy Beef sirloin batter fried and smothered in country style white gravy. (420 cal.) \$8.00

Available At 4pm

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

White Rice (140 cal.)

Mashed Cauliflower (130 cal.)

Saturday 5/23

Lentil Ham Soup Ham, celery, onion, carrot, tomato and lentils in chicken broth. (100 cal.) \$2.75

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

General Tso's Chicken Tempura battered white meat chicken with steamed broccoli tossed in a sweet and spicy sauce. Served over white rice. (510 cal.) \$8.00

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

Baked Sweet Potato (190 cal.)

Ratatouille (30 cal.)

Fruit Special of the Week: Whole Apple

★ New for May

🍏 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.