

Shortline Specials & Delivery

6/15 – 6/20

Soup of the Week

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

Monday 6/15

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

Mussels in Fennel Tomato Broth Simmered in wine, tomatoes, fennel, shallots, garlic, and herbs with grilled focaccia. (430 cal.) \$8.00

Vegetable Stew Potatoes, carrots, celery, mushrooms and peas in a robust vegetable broth. (150 cal.) \$8.00

Available after 4pm

Aunt Millie's Meatloaf With diced peppers, onion, ketchup, mustard, herbs and spices - with gravy. (150 cal.) \$8.00

Baked Potato (220 cal.)

Braised Red Cabbage (20 cal.)

Tuesday 6/16

Lentil Curry Soup Celery, onion, carrot, tomato and lentils in vegetable broth with a touch of coconut and curry. (160 cal.) \$2.75

Sloppy Jill Sautéed ground turkey, peppers and onions in a tangy tomato sauce, served on a toasted brioche bun. (410 cal.) \$8.00

Grilled Pork Chop w/ Bacon & Bleu Cheese Grilled pork chop topped with blue cheese and bacon butter. (460 cal.) \$8.00

Available after 4pm

Trout Almandine Lightly floured then sautéed and served with a sauce of lemon, butter, parsley and toasted almonds. (420 cal.) \$8.00

Potato Au Gratin (160 cal.)

Creamed Kale (60 cal.)

Wednesday 6/17

Spinach Tortellini Soup Cheese tortellini, spinach, carrots, celery, onion, garlic and tomato, in vegetable broth. (100 cal.) \$2.75

Sautéed Garlic Herb Tilapia Pan seared then topped with a roasted garlic lemon herb sauce. (370 cal.) \$8.00

Kielbasa w/ Peppers & Onions Roasted Kielbasa sausages with caramelized onions and peppers. (550 cal.) \$8.00

Available after 4pm

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

Quinoa & Vegetable Pilaf (60 cal.)

Sautéed Peas with Pearl Onions (100 cal.)

Thursday 6/18

Turkey & Rice Soup Roasted turkey, carrots, celery, onions and fresh herbs in a poultry broth. (80 cal.) \$2.75

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

Capellini Margherita Capellini, olive oil, cherry tomatoes, garlic, basil, mozzarella and parmesan cheese. (330 cal.) \$8.00

Available after 4pm

Shrimp & Grits Cajun spiced shrimp sautéed with peppers, onions, garlic, tomato and white wine, served over a bed of cheesy grits. (280 cal.) \$8.00

Sautéed Spinach & Mushrooms (40 cal.)

Brown Rice (180 cal.)

Friday 6/19

Peach Cobbler Available for Juneteenth

Chilled Watermelon & Strawberry Soup

Watermelon, strawberries, yogurt and cream. (100 cal.) \$2.75

Country Fried Steak Beef sirloin batter fried and smothered in country style white gravy. (520 cal.) \$8.00

Vegetarian Stuffed Peppers Baked pepper stuffed with quinoa, mushrooms, spinach, onion, mozzarella, parmesan and tomato confit. (150 cal.) \$8.00

Available after 4pm

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

Grilled Chicken (220 cal.)

Succotash (90 cal.)

Stewed Tomatoes w/ Okra (50 cal.)

Saturday 6/20

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

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

Rigatoni Genovese Slow braised beef, onions, white wine, rigatoni, and parmesan cheese. (450 cal.) \$8.00

Cauliflower Parmesan Roasted cauliflower "steak", topped with mozzarella, fresh basil, parmesan and marinara sauce. (270 cal.) \$8.00 Suggested with Linguine (130 cal.)

Whipped Butternut Squash (180 cal.)

Sautéed Swiss Chard (20 cal.)

Fruit Special of the Week: Whole Pear



New for June



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.