

Shortline Specials & Delivery

9/ 7- 9/12

Soup of the Week

Split Pea & Ham Soup Split peas, carrots, celery and onion, smoked ham and chicken stock. (150 cal.) \$2.75

Monday 9/7

Happy Labor Day

(Please See Labor Day Buffet Menu)
All Venues Brunch Hours 11am-2pm

Tuesday 9/8

Tuscan Farro Soup Italian sausage, farro, escarole, carrots, celery, onions and herbs in chicken broth. (100 cal.) \$2.75

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

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

Available after 4pm

Vegetable Lasagna 🌱 Pasta, mixed vegetables, red bell pepper, parmesan, mozzarella, ricotta and eggs. (600 cal.) \$8.00

Lemon Herb Mediterranean Couscous (130 cal.)
Brussels Sprouts (50 cal.)

Wednesday 9/9

Shrimp Bisque Seafood broth, brandy, cream and shrimp. (200 cal.) \$2.75

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

Chasseur Chicken Thigh Seared chicken thigh, braised in a demi glace sauce with tomato, shallot, mushroom, garlic, and brandy. (340 cal.) \$8.00

Available after 4pm

Honey Baked Ham Applewood smoked ham baked with a honey glaze. (240 cal.) \$8.00

Macaroni & Cheese (230 cal.)
Green Beans (40 cal.)

Thursday 9/10

Tomato Cream Soup Tomato, garlic, onion, cream and basil. (90 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 Portabella Mushrooms 🌱 Roasted portabella mushroom topped with fresh mozzarella, cherry tomatoes, basil and balsamic glaze. (180 cal.) \$8.00

Available after 4pm

Beef Fajitas Grilled marinated beef skirt steak, peppers, onions and warmed tortillas. Served with sour cream, guacamole and pico de gallo. (540 cal.) \$8.00

Cilantro Lime Rice (140 cal.)
Grilled Asparagus (30 ca.)

Friday 9/11

Matzo Ball Soup Roasted chicken broth - carrots, celery, onions, roasted chicken with matzoh ball. (80 cal.) \$2.75

Salisbury Steak Herb and onion seasoned ground beef patty, served with mushroom and onion demi glace. (320 cal.) \$8.00

Poached Basa with Dill Basa, white wine, lemon and dill. (400 cal.) \$8.00

Available after 4pm

Herb Roasted Chicken w/ Apples Savory herb marinated bone-in leg and thigh of chicken- slowly roasted until golden brown. (180 cal.) \$8.00

Cinnamon Apples (150 cal.)

Mashed Red Bliss Potatoes (220 cal.)
Honey Glazed Carrots (130 cal.)

Saturday 9/12

Sausage Garbanzo & Kale Soup Garbanzo beans, Italian sausage, onion, carrots, celery, garlic, parmesan cheese and onions in chicken broth. (110 cal.) \$2.75

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

Cottage Pie Ground beef and vegetables in a burgundy wine sauce topped with parmesan whipped potato and baked. (480 cal.) \$8.00

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

Broccoli (40 cal.)

Creamy Polenta (40 cal.)

Fruit Special of the Week: Whole Orange



New for September



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.