

Shortline Specials & Delivery

10/12 – 10/17

Soup of the Week

Pumpkin Bisque Pumpkin, onion, garlic, butter, cream, vegetable broth nutmeg, ginger and honey. (210 cal.) \$2.75

Monday 10/12

Curried Lentil Soup Celery, onion, carrot, tomato and lentils in vegetable broth with a touch of coconut and curry. (100 cal.) \$2.75

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

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

Available after 4pm

Thai Tom Yum Mussels ★ Mussels, fish sauce, red curry, coconut milk, garlic and shallots with fresh herbs. (670 cal.) \$10.00

Mashed Red Bliss Potatoes (140 cal.)

Sautéed Broccoli w/ Lemon & Garlic (90 cal.)

Tuesday 10/13

Mulligatawny Soup Roasted chicken, curry, clove, tomato, celery, onion, sliced apple, with rice in chicken stock and milk. (170 cal.) \$2.75

Chicken Cacciatore Bone- in quartered chicken slowly braised in a sauce of tomatoes, peppers, onions, mushrooms, herbs and red wine. -

Served over Linguine (380 cal.) \$8.00

Stuffed Cuban Pork Loin Pork Loin, citrus, garlic, fresh herbs, ham, Swiss cheese, mustard and pickles. (230 cal.) \$8.00

Available after 4pm

Oyster Stew Onions, oysters, cream, Worcestershire sauce, tabasco sauce, parsley and spices. (380 cal.) \$15.00

Au Gratin Potatoes (160 cal.)

Sautéed Carrots (60 cal.)

Wednesday 10/14

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

Sautéed Pierogi with Onions 🌿 Traditional potato dumplings filled with potato and cheese served with sauteed onions. (370 cal.) \$8.00

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

Available after 4pm

Swedish Meatballs Swedish style beef meatballs, served in a sauce of Worcestershire, dijon mustard, cream and beef broth. (300 cal.) \$8.00

Egg Noodles (150 cal.)

Creamed Kale (60 cal.)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Thursday 10/15

Bison Chili Ground Bison, onions, peppers, beef broth, tomato, sour cream, jack and cheddar cheese. (100 cal.) \$2.75

Baked Manicotti 🌿 Pasta stuffed with ricotta and topped with our marinara, mozzarella and parmesan then oven baked to finish. (600 cal.) \$8.00

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

Available after 4pm

Chicken Chesapeake ★ Pan seared chicken breast topped with crab imperial and served with a creamy old bay sauce. (740 cal.) \$8.00

Rice Pilaf (130 cal.)

Sautéed Asparagus (30 cal.)

Friday 10/16 *Fall Fest*

11am-3pm

Pumpkin Bisque Pumpkin, onion, garlic, butter, cream, vegetable broth, nutmeg, ginger and honey. (210 cal.) \$2.75

Vegetarian Cottage Pie 🌿 Lentils, mushroom, onion, celery, parsnip, butternut squash, garlic, miso and tomato reduced with red wine and mashed potato crust. (240 cal.) \$8.00

Crusted White Fish ★ Breaded and pan-fried whitefish filet. (360 cal.) \$8.00

Beef Goulash Over Noodles Braised beef with onion, garlic, paprika, mushrooms and tomato served over egg noodles. (350 cal.) \$8.00

Braised Collard Greens (30 cal.)

Egg Noodles (70 cal.)

Saturday 10/17

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

Portabella Caprese 🌿 Roasted portabella mushroom topped with fresh mozzarella, cherry tomatoes, basil and balsamic glaze. (180 cal.) \$8.00

Chicken Pot Pie Chicken breast slowly cooked in a savory cream sauce then topped with a flaky pie crust and baked. (800 cal.) \$8.00

Flounder A La Plancha ★ Flounder, onion and peppers in a lemon butter sauce. (280 cal.) \$8.00

Red Bliss Mashed Potatoes (140 cal.)

Sautéed Swiss Chard (20 cal.)

Fruit Special of the Week:
Kiwi



New for October



Healthier Choice
(under 460 mg sodium, 4 g
saturated fat, 10 g added sugar)



Vegetarian

ASK YOUR SERVER WHICH ENTREES CAN BE “SIMPLY PREPARED”