

Shortline Specials & Delivery

10/19 – 10/24

Soup of the Week

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

Monday 10/19

French Onion Soup Caramelized onions, sherry and beef broth, topped with a crostini of gruyere and swiss cheese. (260 cal.) \$2.75

Vegetarian Jambalaya Tofu, black eyed peas, rice, green and red peppers, okra and spice. (200 cal.) \$8.00

Braised Brisket with Gravy Beef brisket, braised with tomato, onions, carrots, celery and herbs in a rich beef broth. (550 cal.) \$8.00

Available after 4pm

Shrimp All’ Amatriciana ★ Spaghetti, Shrimp, bacon, garlic, onion, red pepper, marinara, parmesan. (350 cal.) \$10.00

Mashed Yukon Potatoes (130 cal.)

Southern Style Green Beans (80 cal.)

Tuesday 10/20

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

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

Baked Haddock Baked Haddock filet. (140 cal.) \$8.00

Available after 4pm

Thai Coconut Curry Chicken Chicken, coconut milk, red curry, peppers, onions, ginger, garlic, fish and soy sauce. (400 cal.) \$8.00

Roasted Potatoes (130 cal.)

Sautéed Bok Choy (30 cal.)

Wednesday 10/21

Roasted Corn Soup Corn, onions, herbs and cream. (150 cal.) \$2.75

Kung Pao Cauliflower 🌿 Tempura fried cauliflower in a spicy kung pao sauce with sesame, peppers and peanuts. (280 cal.) \$8.00

Honey Garlic Chicken Lightly floured sautéed chicken breast with garlic and honey reduction. (470 cal.) \$8.00

Available after 4pm

Pot Roast with Gravy Slow braised beef with celery, onions, carrots and tomatoes in a rich burgundy broth. (400 cal.) \$8.00

Creamy Polenta (150 cal.)

Roasted Parsnips (170 cal.)

Thursday 10/22

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

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

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

Available after 4pm

Baked Ziti 🌿 Ziti, cream, tomato sauce, mozzarella and parmesan cheese. (680 cal.) \$8.00

Rice Pilaf (130 cal.)

Sautéed Asparagus (30 cal.)

Friday 10/23

Mushroom Barley Soup Mushroom, celery, carrots, onion, herbs in a vegetable broth with barley. (50 cal.) \$2.75

Thai Green Curry Eggplant 🌿 ★ Eggplant, coconut, peppers, onion, lemongrass and curry. (200 cal.) \$8.00

Roasted Pork Loin Lemon and fresh herb marinated. (180 cal.) \$8.00

Available after 4pm

Beef Chili Beef, onions and peppers cooked in tomato and beef broth. (350 cal.) \$8.00 **Corn Muffin** (380 cal.)

Baked Sweet Potato (190 cal.)

Roasted Zucchini (30 cal.)

Saturday 10/24

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

Turkey Tetrazzini Turkey, onions, mushrooms, cream, sherry, spaghetti pasta, breadcrumbs, herbs and spices. \$8.00 (335 cal.)

Moroccan Vegetable Stew Moroccan spiced carrots, yams, potatoes, kale, apricots, garbanzo beans and lentils in a vegetable broth. (800 cal.) \$8.00

Sautéed Catfish Filet of catfish lightly seasoned then pan seared. (210 cal.) \$8.00

Hush Puppies (210 cal.)

Green Beans (40 cal.)

Fruit Special of the Week: Clementine



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”

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