

Shortline Specials & Delivery



10/26 – 10/31



Soup of the Week

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

Monday 10/26

Pasta Fagioli Cannellini beans, tomatoes, carrots, celery and onions cooked in vegetable broth with Ditalini pasta. (90 cal.) \$2.75

Cod Dijonnaise Baked Cod brushed with a creamy horseradish dijonnaise and topped with breadcrumbs and parmesan cheese. (320 cal.) \$8.00

Pork Shank w./Tomato Demi Braised pork shank, tomato demi glaze and gremolata. (360 cal.) \$8.00

Available after 4pm

Stir Fry Pepper Steak Over Rice Sliced beef, peppers, onions, snow peas, garlic, ginger and carrots in a sesame sauce served over a bed of Jasmine rice. (580 cal.) \$10.00

Macaroni & Cheese (230 cal.)

Sauteed Asparagus (30 cal.)

Tuesday 10/27

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

Cajun Chicken Breast (210 cal.) \$8.00

Mussels with Garlic & Tomatoes Sautéed mussels, garlic, and tomatoes in a white wine, lemon butter sauce. (470 cal.) \$8.00

Available after 4pm

Pork Pad Kee Mao "Drunken Noodles" Stir fried rice noodles topped with seared pork loin strips, peppers, onions, crushed red pepper, basil, sesame seeds, oyster and soy sauce. (350 cal.) \$8.00

Roasted Yukon Potatoes (100 cal.)

Braised Fennel (80 cal.)

Wednesday 10/28

Vegetarian Split Pea Soup Split peas, carrots, celery and onion, Potatoes and stock. (100 cal.) \$2.75

Black Bean Chili 🌱 Black beans stewed in a vegetable broth with peppers, tomatoes, cumin, coriander and coffee. Topped with cheddar cheese, green onions and served with sour cream. (200 cal.) \$8.00

Bone in Moroccan Chicken Breast Moroccan spiced bone-in breast of chicken, onions, peppers, tomatoes and fresh mint. (330 cal.) \$8.00

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

Au Gratin Potatoes (160 cal.)

Honey Glazed Carrots (130 cal.)

Thursday 10/29

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

Curried Vegetables over 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

Cajun Cornmeal Crusted Catfish Cajun spice, egg, flour and cornmeal. (330 cal.) \$8.00

Jambalaya Chicken, Sausage, Shrimp, rice, okra, butter and spice. (320 cal.) \$8.00

Steamed Chive Potatoes (130 cal.)

Southern Green Beans (80 cal.)



Friday 10/30

Thai Curry Shrimp Soup Shrimp, yellow curry, vegetables and rice. (130 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

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

Grilled Chicken Thigh Herb marinated grilled chicken thigh. (270 cal.) \$8.00

Baked Sweet Potato (190 cal.)

Roasted Cauliflower (90 cal.)

Saturday 10/31 Happy Halloween

Corn & Leek Chowder Leeks, corn, garlic, vegetable broth and cream. (150 cal.) \$2.75

Cheese Ravioli Marinara 🌱 Cheese stuffed ravioli tossed in our marinara sauce then finished with parmesan cheese. (100 cal.) \$8.00

Chicken Croquette Breaded patty of chicken, minced vegetables, herbs and spices. Served with gravy. (290 cal.) \$8.00

Poultry Gravy (50 cal.)

Green Chili and Pork Stew Pork, vegetables, chicken and beef broth, tomato, sour cream, cheddar and green onion. (210 cal.) \$8.00

Saffron Rice (80 cal.)

Roasted Zucchini (30 cal.)



Halloween Candy Available at All Venues

Fruit Special of the Week:
Whole Apple



New for October



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.

ASK YOUR SERVER WHICH ENTREES CAN BE "SIMPLY PREPARED"