

Week of July 6th - 10th

Monday July 6th

Lemongrass Chicken

pan seared chicken marinated in lemongrass and ginger served over fragrant jasmine rice and steamed vegetables

Tuesday July 7th

Grilled Steak Caesar Salad

grilled flank steak, romaine lettuce, crouton, parmesan cheese, and house made caesar dressing

Wednesday July 8th

Chicken Marsala

sauteed medallions of chicken topped with a Marsala pan sauce and cremini mushroom served with mashed potatoes and vegetable du jour

Thursday July 9th

Shrimp and Vegetable Stir Fry

glazed tender shrimp stir fried with an assortment of local vegetables gently tossed in our house made teriyaki sauce and served over basmati rice

Friday July 10th

Japanese Chicken Curry

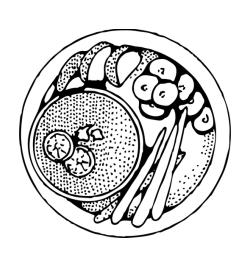
traditional Japanese style curry stewed with chicken and fresh vegetables served over sticky rice

Salads

*Due to staff vacation daily salads will be temporarily unavailable this week

Entree Salad of the Week

House Side Salad





Week of July 13th - 17th

Monday July 13th

Artichoke Stuffed Chicken

tender chicken breast stuffed with artichoke tapenade topped with a red pepper coulis and served over rice pilaf and asparagus

Tuesday July 14th

BBQ Beef Brisket

slow braised succulent beef brisket tossed in our BBQ sauce served with a twice baked potato and broccoli

Wednesday July 15th

Turkey Club Wrap

turkey breast, applewood smoked bacon, avocado mayo, lettuce, and tomato served with a side of potato salad

Thursday July 16th

Baja Fish Tacos

battered Cod topped with fresh slaw, mango avocado salsa, and corn tortilla served with beans and rice

Friday July 17th

Buffalo Chicken Wings

classic chicken wings tossed in our homemade buffalo sauce served with celery and carrot sticks, blue cheese dressing, and jo jo potatoes

Salads

Available every day of the week

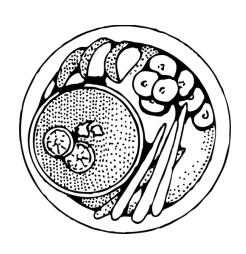
Entree Salad of the Week

Taco Salad

seasoned ground beef, romaine lettuce, black olives, shredded cheddar, avocado, sour cream, pico de gallo

House Side Salad

mesclun greens, cucumber, tomato, and carrots, house made balsamic vinaigrette,





Week of July 20th - 24th

Monday July 20th

Orange Chicken

tender battered chicken tossed with our homemade mandarin orange sauce served over sticky rice and steamed broccoli

Tuesday July 21st

Tuscan Stuffed Pork Loin

sun dried tomato and fresh basil stuffed pork loin served with grilled polenta and sauteed spinach

Wednesday July 22nd

Loco Moco Burger

house ground beef burger, fried cage free egg over rice and gravy

Thursday July 23rd

Coconut Shrimp

fried shrimp battered in a coconut crust served over rice and vegetable du jour with a house made sweet chili dipping sauce

Friday July 24th

Chicken Parmesan

tender breaded chicken topped with marinara sauce and mozzarella cheese served with spaghetti and steamed broccoli

Salads

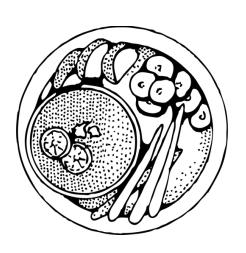
Available every day of the week

Entree Salad of the Week

Grilled Chicken Spinach Salad grilled chicken, goat cheese, baby spinach, sunflower seeds, thin sliced red onion, and housemade citrus poppy vinaigrette

House Side Salad

mesclun greens, cucumber, tomato, and carrots, house made balsamic vinaigrette,





Week of July 27th - 31st

Monday July 27th

Honey Mustard Chicken

tender chicken roasted and glazed in our homemade honey mustard sauce served with a loaded baked potato

Tuesday July 28th

Chicken Mole Enchiladas

tortillas stuffed with seasoned ground chicken and black beans mixed with monterey jack cheese and topped with housemade mole enchilada sauce

Wednesday July 29th

Mediterranean Plate

an assortment of house made mediterranean classics includes falafel, hummus, feta tomato salad, and tabbouleh

Thursday July 30th

Teriyaki Salmon

salmon filet glazed with our house made teriyaki sauce and pineapple salsa served with sticky rice and sauteed local vegetable

Friday July 31st

Sundried Tomato Pesto Chicken

pan seared chicken topped with a homemade sun dried tomato pesto sauce served with summer vegetable tortellini

Salads

Available every day of the week

Entree Salad of the Week

Southwest Grilled Steak Salad grilled steak, black beans, corn, tomatoes, mixed greens, chipotle ranch dressing

House Side Salad

mesclun greens, cucumber, tomato, and carrots, house made balsamic vinaigrette,

