
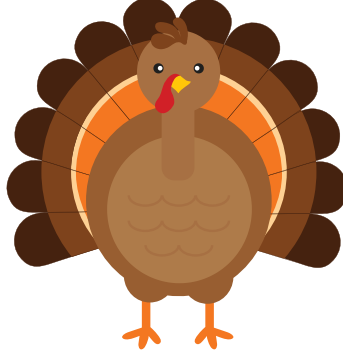



	SUNDAY 11/23/25	MONDAY 11/24/25	TUESDAY 11/25/25	WEDNESDAY 11/26/25	THURSDAY 11/27/25	FRIDAY 11/28/25	SATURDAY 11/29/25
SOUP	Carrot Ginger Soup	Chicken & Sausage Gumbo	Roasted Red Pepper Bisque	Chicken Noodle Soup	  	Lentil Soup	Beef Vegetable Soup
	Maple Glazed Pork Tenderloin	Cajun Pepper Steak	Hungarian Goulash	Homestyle Meatloaf		Crab-Stuffed Flounder	Beef Tenderloin
	Mediterranean Shrimp	Southern Fried Catfish	Swedish Meatballs	Mushroom Ravioli		Parmesan Crusted Cod	Roasted Chicken Breast
	Rosemary Chicken Thigh	Creamy Smothered Chicken Breast	Old Bay Flounder Hollandaise	Rotisserie Chicken		Herb Grilled Flank Steak	Mediterranean Baked Haddock
ENTREE SPECIALS	Jeweled Basmati Rice	White Cheddar Grit Cakes	Egg Noodles	Oven Roasted Steak Fries		Baked Potato	Roasted Yukon Potatoes
	Catalan Spinach Sauté	Roasted Okra & Tomato	Brown Rice	Sautéed Mushrooms		Roasted Butternut Squash	Lemon Herb Quinoa Pilaf
	Mashed Rutabaga	Braised Collard Greens	Braised Red Cabbage	Steamed Broccoli Florets		Sautéed Rainbow Chard	Maple Roasted Rainbow Carrots
	Warm Wheat Pita With Za'atar	Buttermilk Whipped Potatoes	Roasted Root Vegetables	Roasted Paprika Sweet Potato Wedges		Porcini Risotto With Truffle Oil	Steamed Cauliflower With Herb Vinaigrette
SIDES							

Daily Chef Feature: \$14 • Daily Vegetarian Feature: \$12

Daily Chef Features includes your choice of 2 sides & soup or salad

Week 4

Please inform your server of any allergies or dietary restrictions. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

	SUNDAY 11/30/25	MONDAY 12/1/25	TUESDAY 12/2/25	WEDNESDAY 12/3/25	THURSDAY 12/4/25	FRIDAY 12/5/25	SATURDAY 12/6/25
SOUP	Classic Tomato Soup	Potato Leek Soup	Lasagna Soup	Turkey Barley Soup	Autumn Vegetable Soup	Broccoli Cheddar Soup	Seafood Bisque
	Sweet & Sour Chicken	Beef Pot Roast	Lemon Pepper Catfish	Roasted Leg of Lamb	Herb Roasted Pork Loin	Lemon Herb Chicken Breast	Chicken À La King
	Seafood Salad on Greens	Pork Saltimbocca	Beef Stroganoff	Chicken Cordon Bleu	Pesto Salmon	Braised Beef Short Rib	Flounder Florentine
	Maple Glazed Pork Tenderloin	Vegetable Lasagna	House Roasted Turkey with Gravy	Flounder Oscar	Penne & Hearty Meat Sauce	Fisherman's Platter	Vegetable Pasta Primavera
ENTREE SPECIALS	Italian Tortellini Salad	Brown Butter Spaetzle	Cornbread Stuffing	Honey Glazed Baby Carrots	Basmati Rice	Italian Roasted Vegetables	Garlic Roasted Red Potatoes
	Roasted Sweet Potatoes	Parmesan Roasted Onions	Egg Noodles	Smoked Gouda Mac & Cheese	Herb Butter Penne Pasta	Roasted Parsnip & Apples	Cranberry Apple Slaw
	House-Made Pickled Beets	Green Beans & Mushrooms	Sautéed Mustard Greens	Turnip Greens with Garlic	Steamed Broccoli Florets	French Fries	Sautéed Broccoli Rabe
	Braised Garlicky Greens	Italian Roasted Red Bliss Potatoes	Steamed California Blend Vegetables	Whipped Potatoes & Gravy	Balsamic-Parmesan Sautéed Spinach	Savory Herb Couscous	Savory Bread Pudding With Thyme
SIDES							

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Daily Chef Features includes your choice of 2 sides & soup or salad

Week 1

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	SUNDAY 12/7/25	MONDAY 12/8/25	TUESDAY 12/9/25	WEDNESDAY 12/10/25	THURSDAY 12/11/25	FRIDAY 12/12/25	SATURDAY 12/13/25
SOUP	Rustic Potato & Kale Soup	French Onion Soup	Creamy Butternut Squash Soup	Navy Bean & Ham Soup	Tomato Rice Soup	Cream Of Mushroom Soup	Vegetable Minestrone Soup
	Braised Beef Tips	Creamy Chicken Breast	Brined & Grilled Pork Chop	Beef Kofta With Sauce	Chicken Parmesan	Seafood Jambalaya	Cajun Pepper Steak
	Bacon Wrapped Pork Tenderloin	Shrimp & Sausage Boil	Poached Dill Salmon	Lemongrass Garlic Chicken Thighs	Dijon Pork Tenderloin	Herb Roasted Pork Loin	Shrimp Scampi
	Stuffed Portobello Mushrooms	Grilled Chimichurri Flank Steak	Salisbury Steak With Mushroom Gravy	Vegetarian Stuffed Bell Peppers	Redfish In Lemon Caper Sauce	Beef Bourguignon	Vegetarian Stuffed Bell Peppers
ENTREE SPECIALS	Creamy Polenta	Cornbread Casserole	Wild Rice Pilaf	Savory Herb Couscous	Herb Butter Penne Pasta	Brown Rice	Cajun Style Rice Pilaf
	Turmeric-Roasted Cauliflower	Grits With Cheese	Lemon Garlic Swiss Chard	Smoked Carrots	Garlic Sweet Potato Mash	Twice Baked Potato	Herb & Parmesan Orzo
	Spinach & Berry Salad	Steamed Okra	Spaghetti Squash	Chili-Spiced Italian Zucchini	Lemon Butter Brussels Sprouts	Roasted Root Vegetables	Braised Collard Greens
	Garlic Chive Smashed Red Potatoes	Braised Red Cabbage	Roasted Fingerling Potatoes	Turmeric Basmati Rice With Herbs	Roasted Acorn Squash	Green Beans Almondine	Corn, Pepper & Tomato Succotash
SIDES							

Daily Chef Feature: \$14 • Daily Vegetarian Feature: \$12

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Week 2

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	SUNDAY 12/14/25	MONDAY 12/15/25	TUESDAY 12/16/25	WEDNESDAY 12/17/25	THURSDAY 12/18/25	FRIDAY 12/19/25	SATURDAY 12/20/25	
SOUP	Italian Wedding Soup	Split Pea Soup	Chicken Florentine Soup	White Wine Cheese Soup	Black Bean Soup	New England Clam Chowder	5 Bean Vegetarian Chili	
	ENTREE SPECIALS	Herb Grilled New York Strip	Shredded Pork Loin	Italian Baked Cod	Chicken Marsala	Mojo Pork Tenderloin	Sausage And Peppers	BBQ Pulled Pork Sliders
		Chicken Picatta	Shepherd's Pie	Roasted Vegetable Wellington	Pork And Sauerkraut	Ginger Soy Beef Brisket	Mediterranean Bouillabaisse	Maple Glazed Pecan Salmon
		Blackened Shrimp	Garlic Herb Baked Halibut	Tahini-Honey Glazed Chicken Thighs	Stuffed Cabbage Rolls	Bourbon BBQ Chicken Thigh	Beef And Vegetable Stew	Buttermilk-Brined Fried Chicken
SIDES	Grits With Cheese	Barley Pilaf	Roasted Marble Potatoes	Chive Spaetzle	Roasted Potatoes	Truffle Potato Purée	Wild Rice Blend	
	Roasted Delicata Squash	Cauliflower & Yukon Gold Mash	Parmesan Farro	Whipped Potatoes	Grilled Bok Choy	Steamed Broccoli Florets	Cider Braised Kale	
	Sautéed Spinach	Roasted Carrots & Leeks	Spiced Roasted Cauliflower	Honey Glazed Baby Carrots	Steamed Asparagus	Rosemary Roasted Potato Wedges	Maple Roasted Rainbow Carrots	
	Herb Butter Farfalle Pasta	Brussels Sprout & Apple Sauté	Roasted Red Pepper & Chickpea Salad	Cut Green Beans With Hot Bacon Vinaigrette	Sesame & Scallion Brown Rice	Provençal Roasted Pepper Salad	White Bean Purée With Garlic & Olive Oil	

Daily Chef Feature: \$14 • Daily Vegetarian Feature: \$12

Daily Chef Features includes your choice of 2 sides & soup or salad

Week 3

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	SUNDAY 12/21/25	MONDAY 12/22/25	TUESDAY 12/23/25	WEDNESDAY 12/24/25	THURSDAY 12/25/25	FRIDAY 12/26/25	SATURDAY 12/27/25
SOUP	Carrot Ginger Soup	Chicken & Sausage Gumbo	Roasted Red Pepper Bisque	Chicken Noodle Soup		Lentil Soup	Beef Vegetable Soup
	ENTREE SPECIALS	Maple Glazed Pork Tenderloin	Cajun Pepper Steak	Hungarian Goulash		Homestyle Meatloaf	Crab-Stuffed Flounder
Mediterranean Shrimp		Southern Fried Catfish	Swedish Meatballs	Mushroom Ravioli		Parmesan Crusted Cod	Roasted Chicken Breast
Rosemary Chicken Thigh		Creamy Smothered Chicken Breast	Old Bay Flounder Hollandaise	Rotisserie Chicken		Herb Grilled Flank Steak	Mediterranean Baked Haddock
SIDES		Jeweled Basmati Rice	White Cheddar Grit Cakes	Egg Noodles		Oven Roasted Steak Fries	Baked Potato
	Catalan Spinach Sauté	Roasted Okra & Tomato	Brown Rice	Sautéed Mushrooms		Roasted Butternut Squash	Lemon Herb Quinoa Pilaf
	Mashed Rutabaga	Braised Collard Greens	Braised Red Cabbage	Steamed Broccoli Florets		Sautéed Rainbow Chard	Maple Roasted Rainbow Carrots
	Warm Wheat Pita With Za'atar	Buttermilk Whipped Potatoes	Roasted Root Vegetables	Roasted Paprika Sweet Potato Wedges		Porcini Risotto With Truffle Oil	Steamed Cauliflower With Herb Vinaigrette

Daily Chef Feature: \$14 • Daily Vegetarian Feature: \$12

Daily Chef Features includes your choice of 2 sides & soup or salad

Week 4

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SUNDAY
12/28/25

MONDAY
12/29/25

TUESDAY
12/30/25

WEDNESDAY
12/31/25

SOUP

Classic Tomato
Soup

Potato Leek
Soup

Lasagna
Soup

Turkey Barley
Soup

ENTREE SPECIALS

Sweet & Sour
Chicken

Beef Pot Roast

Lemon Pepper
Catfish

Roasted Leg of
Lamb

Seafood Salad
on Greens

Pork
Saltimbocca

Beef Stroganoff

Chicken Cordon
Bleu

Maple Glazed
Pork Tenderloin

Vegetable
Lasagna

House Roasted
Turkey with
Gravy

Flounder Oscar

Italian Tortellini
Salad

Brown Butter
Spaetzle

Cornbread
Stuffing

Honey Glazed
Baby Carrots

Roasted Sweet
Potatoes

Parmesan
Roasted Onions

Egg Noodles

Smoked Gouda
Mac & Cheese

House-Made
Pickled Beets

Green Beans &
Mushrooms

Sautéed
Mustard Greens

Turnip Greens
with Garlic

Braised Garlicky
Greens

Italian Roasted
Red Bliss
Potatoes

Steamed
California Blend
Vegetables

Whipped
Potatoes &
Gravy

SIDES

Happy

NEW YEAR

2026

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Week 1

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