


	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	Classic Tomato Soup	Potato Leek Soup	Lasagna Soup	Turkey Barley Soup		Broccoli Cheddar Soup	Seafood Bisque
	Sweet & Sour Chicken	Beef Pot Roast	Lemon Pepper Catfish	Roasted Leg of Lamb		Lemon Herb Chicken Breast	Chicken À La King
	Seafood Salad on Greens	Pork Saltimbocca	Beef Stroganoff	Chicken Cordon Bleu		Braised Beef Short Rib	Flounder Florentine
	Maple Glazed Pork Tenderloin	Vegetable Lasagna	House Roasted Turkey with Gravy	Flounder Oscar		Fisherman's Platter	Vegetable Pasta Primavera
ENTREE SPECIALS	Italian Tortellini Salad	Brown Butter Spaetzle	Cornbread Stuffing	Honey Glazed Baby Carrots		Italian Roasted Vegetables	Garlic Roasted Red Potatoes
	Roasted Sweet Potatoes	Parmesan Roasted Onions	Egg Noodles	Smoked Gouda Mac & Cheese		Roasted Parsnip & Apples	Cranberry Apple Slaw
	House-Made Pickled Beets	Green Beans & Mushrooms	Sautéed Mustard Greens	Turnip Greens with Garlic		French Fries	Sautéed Broccoli Rabe
	Braised Garlicky Greens	Italian Roasted Red Bliss Potatoes	Steamed California Blend Vegetables	Whipped Potatoes & Gravy		Savory Herb Couscous	Savory Bread Pudding With Thyme
SIDES							

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

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

Week 1

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	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

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

Week 2

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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	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

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 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	Carrot Ginger Soup	Chicken & Sausage Gumbo	Roasted Red Pepper Bisque	Chicken Noodle Soup	Chipotle Pumpkin Bisque	Lentil Soup	Beef Vegetable Soup	
	ENTREE SPECIALS	Maple Glazed Pork Tenderloin	Cajun Pepper Steak	Hungarian Goulash	Homestyle Meatloaf	Apricot-Mustard Spiral Ham	Crab-Stuffed Flounder	Beef Tenderloin
		Mediterranean Shrimp	Southern Fried Catfish	Swedish Meatballs	Mushroom Ravioli	House Roasted Turkey	Parmesan Crusted Cod	Roasted Chicken Breast
		Rosemary Chicken Thigh	Creamy Smothered Chicken Breast	Old Bay Flounder Hollandaise	Rotisserie Chicken	Crab-Stuffed Flounder	Herb Grilled Flank Steak	Mediterranean Baked Haddock
SIDES		Jeweled Basmati Rice	White Cheddar Grit Cakes	Egg Noodles	Oven Roasted Steak Fries	Honey Thyme Carrots	Baked Potato	Roasted Yukon Potatoes
	Catalan Spinach Sauté	Roasted Okra & Tomato	Brown Rice	Sautéed Mushrooms	Traditional Stuffing	Roasted Butternut Squash	Lemon Herb Quinoa Pilaf	
	Mashed Rutabaga	Braised Collard Greens	Braised Red Cabbage	Steamed Broccoli Florets	Green Bean Casserole	Sautéed Rainbow Chard	Maple Roasted Rainbow Carrots	
	Warm Wheat Pita With Za'atar	Buttermilk Whipped Potatoes	Roasted Root Vegetables	Roasted Paprika Sweet Potato Wedges	Cheese & Chive Whipped Potatoes	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

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 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	Classic Tomato Soup	Potato Leek Soup	Lasagna Soup	Turkey Barley Soup		Broccoli Cheddar Soup	Seafood Bisque
	Sweet & Sour Chicken	Beef Pot Roast	Lemon Pepper Catfish	Roasted Leg of Lamb		Lemon Herb Chicken Breast	Chicken À La King
	Seafood Salad on Greens	Pork Saltimbocca	Beef Stroganoff	Chicken Cordon Bleu		Braised Beef Short Rib	Flounder Florentine
	Maple Glazed Pork Tenderloin	Vegetable Lasagna	House Roasted Turkey with Gravy	Flounder Oscar		Fisherman's Platter	Vegetable Pasta Primavera
ENTREE SPECIALS	Italian Tortellini Salad	Brown Butter Spaetzle	Cornbread Stuffing	Honey Glazed Baby Carrots		Italian Roasted Vegetables	Garlic Roasted Red Potatoes
	Roasted Sweet Potatoes	Parmesan Roasted Onions	Egg Noodles	Smoked Gouda Mac & Cheese		Roasted Parsnip & Apples	Cranberry Apple Slaw
	House-Made Pickled Beets	Green Beans & Mushrooms	Sautéed Mustard Greens	Turnip Greens with Garlic		French Fries	Sautéed Broccoli Rabe
	Braised Garlicky Greens	Italian Roasted Red Bliss Potatoes	Steamed California Blend Vegetables	Whipped Potatoes & Gravy		Savory Herb Couscous	Savory Bread Pudding With Thyme
SIDES							

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

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

Week 1

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SOUP

ENTREE SPECIALS

SIDES

	SUNDAY 12/28/25	MONDAY 12/29/25	TUESDAY 12/30/25	WEDNESDAY 12/31/25
SOUP	Rustic Potato & Kale Soup	French Onion Soup	Creamy Butternut Squash Soup	Navy Bean & Ham Soup
ENTREE SPECIALS	Braised Beef Tips	Creamy Chicken Breast	Brined & Grilled Pork Chop	Beef Kofta With Sauce
	Bacon Wrapped Pork Tenderloin	Shrimp & Sausage Boil	Poached Dill Salmon	Lemongrass Garlic Chicken Thighs
	Stuffed Portobello Mushrooms	Grilled Chimichurri Flank Steak	Salisbury Steak With Mushroom Gravy	Vegetarian Stuffed Bell Peppers
SIDES	Creamy Polenta	Cornbread Casserole	Wild Rice Pilaf	Savory Herb Couscous
	Turmeric-Roasted Cauliflower	Grits With Cheese	Lemon Garlic Swiss Chard	Smoked Carrots
	Spinach & Berry Salad	Steamed Okra	Spaghetti Squash	Chili-Spiced Italian Zucchini
	Garlic Chive Smashed Red Potatoes	Braised Red Cabbage	Roasted Fingerling Potatoes	Turmeric Basmati Rice With Herbs

Happy

NEW YEAR

2026

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Week 2

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