

	SUNDAY 3/29/26	MONDAY 3/30/26	TUESDAY 3/31/26	WEDNESDAY 4/1/26	THURSDAY 4/2/26	FRIDAY 4/3/26	SATURDAY 4/4/26
SOUP	Rustic Potato & Kale Soup	French Onion Soup	Fire Roasted Sweet Corn & Poblano	Navy Bean & Ham Soup	Vegetable Minestrone	New England Clam Chowder	Classic Tomato Soup
	Braised Beef Tips	Creamy Smothered Chicken Breast	Beef Soft Taco with Flour Tortillas	Lemongrass Garlic Chicken Thighs	Hearty Meat Sauce	Roasted Tofu, Root Vegetables, and Chickpeas	Blackened Shrimp
ENTREE SPECIALS	Bacon Wrapped Pork Tenderloin	Shrimp & Sausage Boil	Chicken Quesadilla	Vegetarian Stuffed Bell Peppers	Chicken Parmesan	Seafood Jambalaya	Cajun Pepper Steak
	Stuffed Portobello Mushroom	Beef Bourguignon	Garlic-Lime Salmon	Salisbury Steak with Mushroom Gravy	Redfish in Lemon Caper Sauce	Herb Roasted Pork Loin	Nashville Crab Cake
	Creamy Polenta	Grits with Cheese	Traditional Refried Beans	Savory Herb Couscous	Cooked Spaghetti Pasta	Brown Rice	Herb & Parmesan Orzo
SIDES	Garlic Chive Smashed Red Potatoes	Roasted Yukon Potatoes	Traditional Mexican Rice	Garlic Sweet Potato Mash	Italian Roasted Vegetables	Twice Baked Potato	Corn, Pepper, & Tomato Succotash
	Tumeric Roasted Cauliflower	Braised Red Cabbage	Roasted Carrots & Zucchini	Tri-Colored Roasted Carrots	Steamed Peas	Green Beans Almondine	Braised Collard Greens
	Spinach & Berry Salad	Southern Crispy Fried Okra	Pico de Gallo	Roasted Mushrooms and Leeks with Thyme-Sherry Glaze	Mixed Green Salad	Roasted Eggplant and Garlic Vinaigrette	Steamed Broccoli Florets

Daily Chef Feature: \$14 • Daily Vegetarian Feature: \$12
 Daily Chef Features includes your choice of 2 sides & soup or salad

Week 2
 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 4/5/26	MONDAY 4/6/26	TUESDAY 4/7/26	WEDNESDAY 4/8/26	THURSDAY 4/9/26	FRIDAY 4/10/26	SATURDAY 4/11/26
SOUP	Italian Wedding Soup	Split Pea Soup	Chicken Tortilla Soup	White Wine Cheese Soup	Broccoli Cheddar Soup	New England Clam Chowder	5 Bean Vegetarian Chili
ENTREE SPECIALS	Herb Grilled New York Strip	Grilled Portobello Melt	Beef Enchilada Casserole	Chicken Marsala	Bourbon BBQ Brisket	Sausage and Peppers	Herb Grilled Flank Steak
	Chicken Picatta	Garlic Herb Baked Halibut	Shredded Chicken Tacos	Pork & Sauerkraut	Shredded Pork Loin	Mediterranean Bouillabaisse	Buttermilk-Brined Fried Chicken
	Grilled Pork Chop with Apple Chutney	Sheperd's Pie	Mojo Pork Tenderloin	Pesto Salmon	Roasted BBQ Chicken	Beef and Vegetable Stew with Red Wine Reduction	Maple Glazed Pecan Salmon
	Herb Butter Farfalle Pasta	Barley Pilaf	Borracho Beans	Chive Spaetzle	House-made Baked Beans	Turmeric Basmati Rice with Herbs	Savory Herb Couscous
SIDES	Roasted Sweet Potatoes	Roasted Carrots & Leeks with Thyme Butter	Traditional Mexican Rice	Cauliflower & Yukon Gold Mash	Sauteed Mustard Greens with Garlic & Shallot	Rosemary Roasted Potato Wedges	Smoked Gouda Mac & Cheese
	Roasted Cherry Tomatoes	Spiced Roasted Cauliflower	Mexican Corn	Cut Green Beans with Hot Bacon Vinaigrette	Homestyle Potato Salad	Provencal Roasted Pepper Salad	Maple Roasted Rainbow Carrots
	Steamed Asparagus	Sauteed Spinach	Pico de Gallo	Glazed Peas & Carrots	Creamy Coleslaw	Steamed Broccoli Florets	Cider Braised Kale

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Week 3

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	SUNDAY 4/12/26	MONDAY 4/13/26	TUESDAY 4/14/26	WEDNESDAY 4/15/26	THURSDAY 4/16/26	FRIDAY 4/17/26	SATURDAY 4/18/26
SOUP	Potato Leek Soup	Chicken & Sausage Gumbo	Fire Roasted Sweet Corn & Poblano	Chicken Noodle	Lasagna Soup	New England Clam Chowder	Beef Vegetable
	Beef Pot Roast	Southern Fried Catfish	Beef Soft Taco with Flour Tortillas	Mushroom Ravioli	Lemon Herb Chicken Breast	Parmesan Crusted Cod	Beef Tenderloin
ENTREE SPECIALS	Herb Roasted Chicken	Cajun Pepper Steak	Chicken Quesadilla	Homestyle Meatloaf	Shrimp Scampi	Dijon Pork Loin	Roasted Chicken Breast
	Vegetable Lasagna	Creamy Smothered Chicken Breast	Garlic-Lime Salmon	House Roasted Turkey with Brown Gravy	Eggplant Parmesan	Cauliflower Risotto	Baked Lemon Flounder
	Cheesy Rice	Buttermilk Whipped Potatoes	Traditional Refried Beans	Cheese & Chive Whipped Potatoes	Fettuccine Pasta with Alfredo Sauce	Lemon Rice Pilaf	Garlic Roasted Red Potatoes
SIDES	Steamed Corn	White Cheddar Grit Cakes	Traditional Mexican Rice	Corn & Peas	Baked Potato	Roasted Parsnip & Apples	Spring Farro Pilaf
	Green Beans & Mushrooms	Roasted Okra & Tomato	Roasted Carrots & Zucchini	Steamed Broccoli Florets	Steamed California Blend Vegetables	Sauteed Rainbow Chard	Roasted Yellow Squash
	Ranch Cucumber Dill Salad	Braised Collard Greens	Pico de Gallo	Sauteed Mushrooms	Balsamic-Parmesan Sautéed Spinach	Grilled Asparagus	Roasted Cauliflower & Romanesco Medley with Brown Butter & Thyme

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Week 4
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	SUNDAY 4/19/26	MONDAY 4/20/26	TUESDAY 4/21/26	WEDNESDAY 4/22/26	THURSDAY 4/23/26	FRIDAY 4/24/26	SATURDAY 4/25/26
SOUP	Classic Tomato Soup	Miso Vegetable	Chicken Tortilla Soup	Turkey Barley Soup	Italian Wedding Soup	New England Clam Chowder	Seafood Bisque
	Turkey Pot Pie	Teriyaki Chicken Stir-Fry	Beef Enchilada Casserole	Roasted Leg of Lamb	Herb Roasted Pork Loin	Lemon Herb Chicken Breast	Chicken a la King
ENTREE SPECIALS	Honey Citrus Salmon	Ginger-Soy Brisket	Mojo Pork Tenderloin	Chicken Cordon Bleu	Pesto Salmon	Blackened Shrimp	Vegetable Pasta Primavera
	Stuffed Portobello Mushrooms	Thai Basil Vegetable Stir-Fry	Shredded Chicken Tacos	Garlic Herb Baked Halibut	Penne & Hearty Meat Sauce	Braised Beef Short Rib	Flounder Florentine
	Creamy Polenta	Veggie-Packed Fried Rice	Borracho Beans	Whipped Potatoes & Gravy	Basmati Rice	Savory Herb Couscous	Garlic Roasted Red Potatoes
SIDES	Italian Tortellini Salad	Sesame Ginger Soba Noodles	Traditional Mexican Rice	Smoked Gouda Mac & Cheese	Herb Butter Penne Pasta	Roasted Sweet Potato	Savory Bread Pudding with Thyme
	House-Made Pickled Beets	Grilled Bok Choy	Mexican Corn	Honey Glazed Baby Carrots	Balsamic-Parmesan Sautéed Spinach	Italian Roasted Vegetables	Cranberry Apple Slaw
	Roasted Garlic Green Beans	Roasted Asian Vegetables	Pico de Gallo	Sautéed Italian Kale	Steamed Broccoli Florets	Steamed Peas	Sautéed Broccoli Rabe

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Week 1
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	SUNDAY 4/26/26	MONDAY 4/27/26	TUESDAY 4/28/26	WEDNESDAY 4/29/26	THURSDAY 4/30/26	FRIDAY 5/1/26	SATURDAY 5/2/26
SOUP	Rustic Potato & Kale Soup	French Onion Soup	Fire Roasted Sweet Corn & Poblano	Navy Bean & Ham Soup	Vegetable Minestrone	New England Clam Chowder	Classic Tomato Soup
	Braised Beef Tips	Creamy Smothered Chicken Breast	Beef Soft Taco with Flour Tortillas	Lemongrass Garlic Chicken Thighs	Hearty Meat Sauce	Roasted Tofu, Root Vegetables, and Chickpeas	Blackened Shrimp
ENTREE SPECIALS	Bacon Wrapped Pork Tenderloin	Shrimp & Sausage Boil	Chicken Quesadilla	Vegetarian Stuffed Bell Peppers	Chicken Parmesan	Seafood Jambalaya	Cajun Pepper Steak
	Stuffed Portobello Mushroom	Beef Bourguignon	Garlic-Lime Salmon	Salisbury Steak with Mushroom Gravy	Redfish in Lemon Caper Sauce	Herb Roasted Pork Loin	Nashville Crab Cake
	Creamy Polenta	Grits with Cheese	Traditional Refried Beans	Savory Herb Couscous	Cooked Spaghetti Pasta	Brown Rice	Herb & Parmesan Orzo
SIDES	Garlic Chive Smashed Red Potatoes	Roasted Yukon Potatoes	Traditional Mexican Rice	Garlic Sweet Potato Mash	Italian Roasted Vegetables	Twice Baked Potato	Corn, Pepper, & Tomato Succotash
	Tumeric Roasted Cauliflower	Braised Red Cabbage	Roasted Carrots & Zucchini	Tri-Colored Roasted Carrots	Steamed Peas	Green Beans Almondine	Braised Collard Greens
	Spinach & Berry Salad	Southern Crispy Fried Okra	Pico de Gallo	Roasted Mushrooms and Leeks with Thyme-Sherry Glaze	Mixed Green Salad	Roasted Eggplant and Garlic Vinaigrette	Steamed Broccoli Florets

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