Fresh START

WEST

	SUNDAY 9/27/26	MONDAY 9/28/26	TUESDAY 9/29/26	WEDNESDAY 9/30/26	THURSDAY 10/1/26	FRIDAY 10/2/26	SATURDAY 10/3/26
SOUP	Rustic Potato & Kale Soup	Tom Yum Soup	Chicken Tortilla Soup	Chicken & Sausage Gumbo	Classic Tomato Soup	New England Clam Chowder	Tuscan White Bean Soup
ENTREE SPECIALS	Chicken a la King	Karaage Chicken(Japanese Fried Chicken)	Birria	Texas Style Fried Chicken Steak	BBQ Pork Loin	Maple Glazed Pecan Salmon	Seasoned Beef Gyro Meat
	Roasted Leg of Lamb	Crying Tiger Style Seared Beef	Chicken Quesadilla	House Roasted Turkey Breast	Beef Pot Roast	Maple Glazed Pork Tenderloin with Apple Chutney	Roasted Leg of Lamb
	Butternut Squash Risotto	Coconut Curry Tofu	Cheese Quesadilla	Vegetarian Stuffed Bell Peppers	Barley & Butternut Squash Risotto	Roasted Garlic Risotto	Rustic Zucchini Tian
SIDES	Brown Rice	Sesame Ginger Soba Noodles	Borracho Beans	Traditional Stuffing	Maple Sweet Potato Puree	Apple Cider Braised Farro	Jeweled Basmati Rice
	Warm Mushroom & Barley Salad	White Rice	Mexican Corn	Polenta with Herbs	Millet & Roasted Root Veg Hash	Mashed Yukon Gold Potatoes	White Bean Puree with Garlic & Olive Oil
	Roasted Sweet Potatoes	Sugar Snap Peas	Steamed Peas	Smothered Cajun Green Beans	Grilled Zucchini	Steamed Green Beans	Mediterranean Sauteed Eggplant
	Steamed Cauliflower with Herb Vinaigrette	Steamed Broccoli Florets	Carrots & Zucchini	Broccoli & Carrots	Spaghetti Squash with Thyme	Steamed Cauliflower with Herb Vinaigrette	Roasted Beets

Daily Chef Feature: $18/15/13 • Comfort Classic Marked with *
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.

Fresh START

WEST

	SUNDAY 10/4/26	MONDAY 10/5/26	TUESDAY 10/6/26	WEDNESDAY 10/7/26	THURSDAY 10/8/26	FRIDAY 10/9/26	SATURDAY 10/10/26
SOUP	Roasted Cauliflower Soup	Ginger Miso Soup	Fire Roasted Sweet Corn & Poblano	Corn Chowder	Autumn Vegetable Soup	New England Clam Chowder	Spiced Legume Stew
ENTREE SPECIALS	Herb Roasted Pork Loin	Beef Bulgogi	Carne Guisada	Buttermilk-Brined Fried Chicken	Bourbon BBQ Brisket	Garlic Crusted Salmon	Beef Kofta
	Herb-Roasted Chicken	Honey Citrus Salmon	Grilled Chicken Fajitas	Homestyle Meatloaf	Bourbon BBQ Chicken Thigh	Chicken Parmesan	Garlic Herb Baked Halibut
	Wild Mushroom Tart	Sesame Ginger Tofu Buddha Bowl	Tofu Taco Crumble	5 Bean Vegetarian Chili	Cauli Mac & Cheese	Mushroom Pesto Pasta	Halloumi
SIDES	Baked Macaroni & Cheese	Fresh Spring Roll with Sweet Soy Chili	Traditional Refried Beans	Grits with Cheese	House-Made Baked Beans	Italian Roasted Red Bliss Potatoes	
	Grits with Cheese	Kimchi Fried Rice	Traditional Mexican Rice	Sweet Potato Hash	Roasted Acorn Hash	Cooked Linguini	Charred Root Vegetables
	Roasted Cauliflower	Roasted Asian Vegetables	Roasted Squash & Tomatoes	Steamed California Blend Vegetables	Buttered Steamed Carrots	Steamed Asparagus	Greek Lima Beans with Stewed Tomatoes
	Steamed Okra	Steamed Bok Choy with Ginger-Sesame Drizzle	Steamed Cauliflower & Broccoli	Braised Red Cabbage	Green Bean Casserole	Roasted Acorn Squash	

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Week 2

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FreshSTART

Monthly B&A

WEST

	SUNDAY 10/11/26	MONDAY 10/12/26	TUESDAY 10/13/26	WEDNESDAY 10/14/26	THURSDAY 10/15/26	FRIDAY 10/16/26	SATURDAY 10/17/26
SOUP	Chicken White Bean & Kale Soup	Carrot Ginger Soup	Chicken Tortilla Soup	Brunswick Stew	Chicken Noodle Soup	New England Clam Chowder	Creamy Butternut Squash Soup
ENTREE SPECIALS	Herbed Porchetta	Beef Satay Skewers	Beef Enchilada Casserole	Apricot-Mustard Glazed Spiral Ham	Bacon Wrapped Pork Tenderloin	Beef & Vegetable Stew with Red Wine Reduction	Stuffed Cabbage Rolls
	Homestyle Meatloaf	Teriyaki Chicken Stir Fry	Southwestern Chicken	Cocoa-Coffee Rubbed Beef Brisket	Pecan Crusted Chicken	Flounder Oscar	Creamy Sundried Tomato Chicken Breast
	Mushroom Ravioli	Coconut Curry Tofu	Cheese Quesadilla	Vegetarian Stuffed Bell Peppers	Barley & Butternut Squash Risotto	Roasted Garlic Risotto	Rustic Zucchini Tian
SIDES	Harvest Quinoa Salad	Sesame Ginger Soba Noodles	Borracho Beans	Traditional Stuffing	Maple Sweet Potato Puree	Apple Cider Braised Farro	Jeweled Basmati Rice
	Italian Roasted Red Bliss Potatoes	White Rice	Mexican Corn	Polenta with Herbs	Millet & Roasted Root Veg Hash	Mashed Yukon Gold Potatoes	White Bean Puree with Garlic & Olive Oil
	Smothered Cajun Green Beans	Sugar Snap Peas	Steamed Peas	Smothered Cajun Green Beans	Grilled Zucchini	Steamed Green Beans	Mediterranean Sauteed Eggplant
	Steamed Corn	Steamed Broccoli Florets	Roasted Carrots & Zucchini	Broccoli & Carrots	Spaghetti Squash with Thyme	Steamed Cauliflower with Herb Vinaigrette	Roasted Beets

Daily Chef Feature: $18/15/13 • Comfort Classic Marked with *
Daily Chef Features includes your choice of 2 sides & soup or salad

Week 3

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Fresh START

WEST

	SUNDAY 10/18/26	MONDAY 10/19/26	TUESDAY 10/20/26	WEDNESDAY 10/21/26	THURSDAY 10/22/26	FRIDAY 10/23/26	SATURDAY 10/24/26
SOUP	Lasagna Soup	Ginger Miso Soup	Fire Roasted Sweet Corn & Poblano Soup	Corn Chowder	Autumn Vegetable Soup	New England Clam Chowder	Spiced Legume Stew
ENTREE SPECIALS	Herb Grilled New York Strip	Sweet & Sour Shrimp	Mojo Pork Tenderloin	Braised Beef Tips	Beer Battered Cod	Penne & Hearty Meat Sauce	Butter Chicken
	Chicken Cacciatore	Hawaiian Chicken	Beef Soft Taco with Flour Tortillas	Creamy Smothered Chicken Breast	Rotisserie Chicken	Crab Risotto	Mediterranean Shrimp
	Vegetable Lasagna	Sesame Ginger Tofu Buddha Bowl	Tofu Taco Crumble	5 Bean Vegetarian Chili	Cauli Mac & Cheese	Mushroom Pesto Pasta	Halloumi
SIDES	Millet Pilaf with Roasted Corn & Scallions	Fresh Spring Roll with Sweet-Soy Chili	Traditional Mexican Rice	Grits with Cheese	House-Made Baked Beans	Italian Roasted Red Bliss Potatoes	Braised Tuscan Style White Beans
	Whipped Potatoes	Kimchi Fried Rice	Traditional Refried Beans	Sweet Potato Hash	Roasted Acorn & Squash	Cooked Linguini	Pearled Couscous
	Buttered Steamed Carrots	Roasted Asian Vegetables	Roasted Squash & Tomatoes	Steamed California Blend Vegetables	Buttered Steamed Carrots	Steamed Asparagus	Greek Lima Beans with Stewed Tomatoes
	Roasted Brussels Sprouts	Steamed Bok Choy with Ginger-Sesame Drizzle	Steamed Cauliflower & Broccoli	Braised Red Cabbage	Green Bean Casserole	Roasted Acorn Squash	Charred Root Vegetables

Daily Chef Feature: $18/15/13 • Comfort Classic Marked with *
Daily Chef Features includes your choice of 2 sides & soup or salad

Week 4

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Fresh START

WEST

	SUNDAY 10/25/26	MONDAY 10/26/26	TUESDAY 10/27/26	WEDNESDAY 10/28/26	THURSDAY 10/29/26	FRIDAY 10/30/26	SATURDAY 10/31/26
SOUP	Rustic Potato & Kale Soup	Tom Yum Soup	Chicken Tortilla Soup	Chicken & Sausage Gumbo	Classic Tomato Soup	New England Clam Chowder	Tuscan White Bean Soup
ENTREE SPECIALS	Chicken a la King	Karaage Chicken(Japanese Fried Chicken)	Birria	Texas Style Fried Chicken Steak	BBQ Pork Loin	Maple Glazed Pecan Salmon	Seasoned Beef Gyro Meat
	Roasted Leg of Lamb	Crying Tiger Style Seared Beef	Chicken Quesadilla	House Roasted Turkey Breast	Beef Pot Roast	Maple Glazed Pork Tenderloin with Apple Chutney	Roasted Leg of Lamb
	Butternut Squash Risotto	Coconut Curry Tofu	Cheese Quesadilla	Vegetarian Stuffed Bell Peppers	Barley & Butternut Squash Risotto	Roasted Garlic Risotto	Rustic Zucchini Tian
SIDES	Brown Rice	Sesame Ginger Soba Noodles	Borracho Beans	Traditional Stuffing	Maple Sweet Potato Puree	Apple Cider Braised Farro	Jeweled Basmati Rice
	Warm Mushroom & Barley Salad	White Rice	Mexican Corn	Polenta with Herbs	Millet & Roasted Root Veg Hash	Mashed Yukon Gold Potatoes	White Bean Puree with Garlic & Olive Oil
	Roasted Sweet Potatoes	Sugar Snap Peas	Steamed Peas	Smothered Cajun Green Beans	Grilled Zucchini	Steamed Green Beans	Mediterranean Sauteed Eggplant
	Steamed Cauliflower with Herb Vinaigrette	Steamed Broccoli Florets	Carrots & Zucchini	Broccoli & Carrots	Spaghetti Squash with Thyme	Steamed Cauliflower with Herb Vinaigrette	Roasted Beets

Daily Chef Feature: $18/15/13 • Comfort Classic Marked with *
Daily Chef Features includes your choice of 2 sides & soup or salad

Week 1

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