

# Dinner Specials ~ Monday, June 30, 2025

12 Dining Credits ~ Includes choice of soup or salad, one entree, and dessert or fruit.

#### **SOUPS**

Andouille Sausage and Red Bean (GF/DF)

Curried Summer Vegetable (GF/DF/OF/VE) ▼↓

**Garden Salad Bar** 

#### **ENTREES**

Beef Medallions with Worcestershire Butter (GF/D) ◆

Beef, thyme, garlic, peppers, Worcestershire, and butter

#### Old Bay Roasted Shrimp (GF/DF) ◆

Olive oil, shrimp, garlic, Old Bay Seasoning, and lemon.

## Savory Stuffed Apples (GF/DF/OF/VE/Nuts) ▼+

Apples, Rice-Chex, garlic, onions, celery, squash, tempeh, thyme, and pine-nuts.

#### **SIDES**

Black Cherry Brown Rice Pilaf (GF/DF/OF) ▼↓

Asparagus, Hazelnuts and Lemon Zest (GF/DF/Nuts) ◆▼

**Steamed Brussels Sprouts** 

**Baked Potato or Baked Sweet Potato** 

**Brown Rice** 

**Steamed Carrots or Steamed Spinach** 

Legume of the Day

**Dinner Roll or Cornbread** 

# **DESSERTS**

Key Lime Pie (D) 3



# Dinner Specials ~ Tuesday, July 1, 2025

12 Dining Credits ~ Includes choice of soup or salad, one entree, and dessert or fruit.

#### **SOUPS**

Bean and Bacon (GF/DF)

Avocado and Pea Gazpacho (GF/DF/OF/VE)

**Garden Salad Bar** 

#### **ENTREES**

Braised Chicken Thighs with Bacon and Mushrooms (GF/D/A) ◆

Chicken thighs, onions, celery, carrots, garlic, mushrooms, white wine, broth, cream, bay leaf, and bacon.

#### Salmon Escabeche (GF/DF)

Salmon, garlic, onion, ginger, tomatoes, mushrooms, bell peppers, and cilantro.

# Mushroom Nut Loaf with Vegan Mushroom Gravy (GF/DF/VE/Nuts)

Mushrooms, pecans, onions, almonds, and sorghum flour.

## **SIDES**

Smashed Red Bliss Potatoes (GF/D)

Stewed Summer Squash (GF/DF) +

**Steamed Broccoli** 

**Baked Potato or Baked Sweet Potato** 

**Brown Rice** 

**Steamed Carrots or Steamed Spinach** 

Legume of the Day

**Dinner Roll or Cornbread** 

# **DESSERTS**

Key Lime Pie (D) 3



# Dinner Specials ~ Wednesday, July 2, 2025

12 Dining Credits ~ Includes choice of soup or salad, one entree, and dessert or fruit.

#### **SOUPS**

Thai Chicken and Rice (D) Contains Fish

**Bok Choy and Sweet Potato (GF/DF/OF/VE/A)** 

Garden Salad Bar

#### **ENTREES**

**Grilled Pork Tenderloin with Charred Lemon Chimichurri (GF/DF/Fish)** 

Pork tenderloin, lemon, parsley, oregano, mint, garlic, anchovies, and capers.

#### Grillades (GF/DF/A) ◆↓

Beef short ribs, Cajun seasoning, red wine, peppers, tomatoes, and onions.

## Green Lentils and Mushroom Stew (GF/DF/VE/A) ↓

Onions, carrots, celery, garlic, thyme, lentils, mushrooms, white wine, and tomatoes.

## **SIDES**

Quinoa Pilaf (GF/DF/OF/VE) ◆▼↓

Braised Kale (GF/DF/A) ◆▼

**Steamed Asparagus** 

**Baked Potato or Baked Sweet Potato** 

**Brown Rice** 

**Steamed Carrots or Steamed Spinach** 

Legume of the Day

**Dinner Roll or Cornbread** 

# **DESSERTS**

Strawberry Cream Layer Cake (D) 3



# Dinner Specials ~ Thursday, July 3, 2025

12 Dining Credits ~ Includes choice of soup or salad, one entree, and dessert or fruit.

#### **SOUPS**

Cock-a-Leekie (GF/D)

Summer Squash (GF/FD/OF/VE)

Garden Salad Bar

#### **ENTREES**

#### Chicken Primavera (GF/D/A) ◆

Chicken thighs, carrots, green beans, wax beans, mushrooms, marinara, basil, parsley, and parmesan.

#### Italian Meatballs and Marinara Sauce (D)

Pork, beef, egg, panko, marinara sauce, and parmesan cheese.

## Roasted Vegetable Primavera (D/VE/A/Nuts) +

Green beans, carrots, cauliflower, mushrooms, marinara sauce, basil, parsley, and vegan cashew cream, with whole-wheat rotini.

## **SIDES**

Spaghetti or Gluten-Free Spaghetti (GF)

Roasted Broccoli with Pine-Nuts and Parmesan GF/D/Nuts) •

**Steamed Cauliflower** 

**Baked Potato or Baked Sweet Potato** 

**Brown Rice** 

**Steamed Carrots or Steamed Spinach** 

Legume of the Day

**Dinner Roll or Cornbread** 

# **DESSERTS**

Carrot Cake (D)

# Dinner Specials ~ Friday, July 4, 2025

12 Dining Credits ~ Includes choice of soup or salad, one entree, and dessert or fruit.

#### **STARTERS**

Watermelon Wedges (GF/DF/OF/VE)

#### Summer Garden Salad (GF/DF/VE)

Mixed greens, asparagus, cherry tomatoes, snap peas, red and yellow bell peppers, and herbed tomato vinaigrette



#### **ENTREES**

#### Fried Chicken (D)

Choice of white or dark meat, corn-on-the-cob (GF/DF/OF/VE), garlic mashed potatoes (GF/D/VG), mustard slaw (GF/DF/VE), and cornbread muffin (D/VG)

## **BBQ** Braised Spareribs (GF/DF)

Corn-on-the-cob (GF/DF/VE), garlic mashed potatoes (GF/D/VG), mustard slaw (GF/DF/VE), and cornbread muffin (D/VG).

# Vegan BBQ Lentil Meatballs (GF/DF/OF/VE)

Corn-on-the-cob (GF/DF/OF/VE), braised greens (GF/DF/OF/VE), vegan cornbread muffin (GF/DF/OF/VE)

## Texas Caviar Stuffed Avocoado (GF/DF/OF/VE)

Corn-on-the-cob (GF/DF/OF/VE), braised greens (GF/DF/OF/VE), vegan cornbread muffin (GF/DF/OF/VE)

## **DESSERTS**

Apple Pie (D/VG)
Strawberry Lemon Cheesecake (GF/DF/VG)



# Dinner Specials ~ Saturday, July 5, 2025

12 Dining Credits ~ Includes choice of soup or salad, one entree, and dessert or fruit.

#### **SOUPS**

**Broccoli and Cheddar (D)** 

Roasted Tomato (GF/DF/OF/VE) ++

Garden Salad Bar

#### **ENTREES**

Goan Style Cod (GF/DF) ◆

Cod, red chili, onion, ginger, garlic, coriander, tomatoes, curry, coconut milk, and cilantro.

#### Lamb Curry (GF/DF) ◆

Lamb, onions, tomatoes, cinnamon, garam masala, coconut milk, and cilantro.

## Squash Curry (GF/DF/OF/VE)

Delicata squash, butternut squash, carrots, red peppers, cherry tomatoes, chickpeas, coconut milk, and Thai basil.

## **SIDES**

Basmati Rice (GF/DF) ▼+ and Naan Bread

Spiced Roasted Cauliflower •

Steamed Zucchini and Yellow Squash

**Baked Potato or Baked Sweet Potato** 

**Brown Rice** 

**Steamed Carrots or Steamed Spinach** 

**Legume of the Day** 

**Dinner Roll or Cornbread** 

# **DESSERTS**

Apple Pie (D) 3