

# Dinner Specials ~ Monday, September 22, 2025

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

### **SOUPS**

## White Bean and Italian Sausage (GF/D)

Note: Parmesan Topping Optional

# Roasted Garlic and Chard (GF/DF/OF/VE) +

Garden Salad Bar

### **ENTREES**

### **Southwestern Grilled Chicken (GF/DF)**

Chicken breast, lime, orange, chipotle, cilantro and jalapeno.

### Pork Chile Verde with Flour Tortillas (D) ◆

Pork shoulder, onion, garlic, cumin, poblano, jalapeno, tomatillos, cilantro.

Served with warm tortillas, and sour cream on the side.

## Soy Chile Verde (GF/DF/VE) ◆

Soy chunks, onions, garlic, cumin, poblano, jalapenos, tomatillos, cilantro.

Served with warm tortillas (contains gluten), and optional sour cream.

## **SIDES**

Cilantro Lime Rice (GF/DF/OF) ▼↓

Roasted Cauliflower (GF/DF) ◆▼

**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**

Cookies and Cream Chocolate Pie (D)



# Dinner Specials ~ Tuesday, September 23, 2025

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

### **SOUPS**

Split Pea and Ham (GF/DF)
Zucchini and Watercress (GF/DF/OF/VE) ◆↓

## **ENTREES**

Garden Salad Bar

Lemon and Rosemary Roasted Shrimp (GF/DF) ◆

Shrimp, olive oil, lemon, rosemary, and garlic.

### **Beef Medallions with Pomegranate Demi (GF/DF/A)**

Beef, pomegranate juice, shallots, garlic, thyme, and red wine.

## Spiced Eggplant Stuffed Peppers (GF/DF/OF/VE) +

Eggplant, fire roasted tomatoes, cumin, garbanzo beans, garlic, onions, and bell peppers.

### **SIDES**

Roasted Fingerling Potatoes (GF/DF)

Brussels Sprouts Gratin (D) ▼

**Steamed Asparagus** 

**Baked Potato or Baked Sweet Potato** 

**Brown Rice** 

**Steamed Carrots or Steamed Spinach** 

Legume of the Day

**Dinner Roll or Cornbread** 

# **DESSERTS**

Cookies and Cream Chocolate Pie (D)



# Dinner Specials ~ Wednesday, September 24, 2025

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

### **SOUPS**

Turkey and Wild Rice (GF/D) ◆

Wild Mushroom (GF/DF/OF/VE) ↓

Garden Salad Bar

### **ENTREES**

Mushroom Braised Pork Chops (D/A) ◆

Bone-in pork chops, flour, salt, pepper, garlic powder, onion powder, shallots, mushrooms, white wine, stock, cream, thyme, and bay leaf.

### Roasted Sole with Pancetta Cream (GF/D/A) ◆

Sole, pancetta, shallots, white wine, cream, and thyme.

### Vegan Quinoa and Artichoke Stuffed Zucchini (GF/DF/OF/VE)

Zucchini stuffed with shallots, artichoke hearts, red peppers and quinoa.

### **SIDES**

**Boursin Mashed Potatoes (GF/D)** 

Braised Green Beans (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**

Carrot Layer Cake (D)



# Dinner Specials ~ Thursday, September 25, 2025

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

### **SOUPS**

Spanish Chicken and Rice (GF/D)

Spiced Carrot and Tahini (GF/DF/OF/VE)

Garden Salad Bar

### **ENTREES**

Creamy Tuscan Chicken (GF/D) with Penne Pasta (D) ◆

Chicken breasts marinated in garlic, rosemary, vinegar, olive oil, butter, tomatoes, and shallots. With Penne Pasta.

### Paella with Chicken, Chorizo, and Shrimp (GF/DF)

Basmati rice, vegetable stock, saffron, onion, red pepper, green pepper, garlic, tomatoes, chicken thighs, chorizo, shrimp, and parsley.

## Vegan Mushroom Ragu with Gluten-Free Penne Pasta (GF/DF/OF/VE/A)

Onions, mushrooms, carrots, celery, wine, and tomatoes. With Gluten-Free penne pasta.

### **SIDES**

Penne (D) or Gluten-Free Penne (GF/DF)

Herb Roasted Beets (GF/DF) ◆

**Steamed Cauliflower** 

**Baked Potato or Baked Sweet Potato** 

**Brown Rice** 

**Steamed Carrots or Steamed Spinach** 

Legume of the Day

**Dinner Roll or Cornbread** 

# **DESSERTS**

Milk Chocolate Ganache and Almond Cake (D/Nuts)



# Dinner Specials ~ Friday, September 26, 2025

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

### **SOUPS**

**New England Clam Chowder (D)** 

**Vegetable Barley (DF/OF/VE)** 

Garden Salad Bar

### **ENTREES**

Port and Thyme Braised Short Ribs (GF/DF/A) ↓

Beef short ribs braised with port, thyme, carrots, leeks, garlic, and red wine.

### Honey Glazed Salmon (GF/D) ◆

Salmon, butter, ginger, Dijon, honey and chives.

## Roasted Cauliflower Steaks with Mushroom Gravy (GF/DF/OF/VE) +

Cauliflower steaks, shallots, garlic, thyme, mushrooms, brown rice flour, and nutritional yeast.

### **SIDES**

Herb Roasted New Potatoes (GF/DF) ▼

Lemon and Dill Roasted Carrots (GF/D) ◆

**Steamed Green Beans** 

**Baked Potato or Baked Sweet Potato** 

**Brown Rice** 

**Steamed Carrots or Steamed Spinach** 

Legume of the Day

**Dinner Roll or Cornbread** 

# **DESSERTS**

Marionberry Pie (D)



# Dinner Specials ~ Saturday, September 27, 2025

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

### **SOUPS**

Chicken and Dumpling (D)

Tomato Basil Bisque (GF/D/OF/VG)

**Garden Salad Bar** 

### **ENTREES**

Creamy Lemon Pepper Chicken (GF/D) +

Chicken breasts, parmesan, parsley, garlic, butter, and heavy cream.

### **Greek Braised Lamb (GF/DF/A)**

Leg of lamb, garlic, rosemary, thyme, oregano, paprika, lemon, wine, and shallots.

# Spanakopita Stuffed Peppers (GF/D/OF/VG)

Feta, parsley, spinach, quinoa, fontina, and shallots.

### **SIDES**

Couscous with Mint, Pine Nuts and Feta (D/Nuts)

Stewed Cauliflower (GF/DF) ◆

**Steamed Swiss Chard** 

**Baked Potato or Baked Sweet Potato** 

**Brown Rice** 

**Steamed Carrots or Steamed Spinach** 

Legume of the Day

**Dinner Roll or Cornbread** 

# **DESSERTS**

Marionberry Pie (D)