

Daily Specials

Sunday, April 12, 2026

ENTREES

Salmon Cakes (DF) with Creamy Dill Sauce (D) 5

Parsley, salmon, panko, scallions, red onions, celery, mayo, Dijon, Worcestershire, lemon, Old Bay Seasoning, and creamy dill sauce (D) (mayo, sour cream, lemon zest, juice, and dill.)

Served with Old-Bay slaw (GF/DF).

Artichoke and Chickpea Cakes with Vegan Remoulade (GF/DF/VE) 5

Chickpeas, artichoke hearts, red peppers, yellow peppers, green peppers, celery, parsley, Dijon, vegan mayo, Rice-Chex, and chickpea flour.

With vegan remoulade sauce (vegan mayo, Dijon, lemon, horseradish, Worcestershire, green onions, and capers.

DESSERTS

Chef's Choice (D) 3

Daily Specials

Sunday, April 12, 2026

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Served with Old-Bay slaw (GF/DF).

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With vegan remoulade sauce (vegan mayo, Dijon, lemon, horseradish, Worcestershire, green onions, and capers.

DESSERTS

Chef's Choice (D) 3

Daily Specials

Monday, April 13, 2026

SOUPS

Cock-a-Leekie (GF/D) ♦ 3/5

Kale and White Bean *

(GF/DF/OF/VE/A) ↓

***Note: Parmesan Topping**

ENTREES

Curried Chicken Salad Croissant

Sandwich (DF) 5

Seasoned rotisserie chicken,,
thyme, curry, olive oil, raisins,
mayo, Dijon, scallions, celery, egg,
lettuce, and croissant.

Curried Chickpea Salad Croissant

Sandwich (DF/VE) 5

Chickpeas, thyme, curry, raisins,
vegan mayo, Dijon, scallions celery,
lettuce, and croissant.

DESSERTS

Fudge Brownies (D) 1

Mixed Fruit 2

Daily Specials

Tuesday, April 14, 2026

SOUPS

Polenta with Kale Parmesan

(GF/D/VG/A)

Mushroom Barley (DF/OF/VE)

ENTREES

Pork Chile Verde Bowl (GF/D) 5

Marinated pork, brown rice,
ranchero beans, cheese,
tomatoes, olives, green onions,
cilantro, and salsa, sour cream
and guacamole on the side.

Soy Chile Verde Bowl (GF/DF/VE) 5

Seasoned plant-based chicken,
brown rice, ranchero beans,
vegan cheddar cheese, tomatoes,
olives, green onions, cilantro, and
salsa, sour cream (D), and
guacamole on the side.

DESSERTS

Fudge Brownies (D) 1

Mixed Fruit 2

Daily Specials

Wednesday, April 15, 2026

SOUPS

Creamy Potato and Bacon (D) 3/5

Greek Spinach

(GF/DF/OF/VE) ♦▼ 3/5

ENTREES

Creamy Ham and Gouda Macaroni and Cheese (D) 5

Macaroni, ham, Gouda, cheddar, gruyere, parmesan, bechamel sauce, chives, and butter.

Vegan Bacon and Gouda Macaroni and Cheese (GF/DF/VE) 5

Vegan butter, vegan gouda, coconut milk, rice flour, Dijon, nutritional yeast, Rice-Chex, and mushrooms.

DESSERTS

Chocolate Chip Cookies (D) 1

Mixed Fruit 2

Daily Specials

Thursday, April 16, 2026

SOUPS

Chicken and Dumpling (D) 3/5

Hungarian Mushroom (D/VG/A)

3/5

ENTREES

Pizza 5

Your Choice of:

Pepperoni Pizza (D)

Pepperoni, cheese, pizza dough, pizza sauce.

Cheese Pizza (D)

Cheese, dough, and sauce.

Vegetarian Pizza (D/VG)

Assorted vegetables, cheese, pizza dough, pizza sauce.

Vegan Pizza (GF/DF/VE)

Cauliflower crust, dairy free cheese, assorted vegetables, and sauce.

DESSERTS

Chocolate Chip Cookies (D) 1

Mixed Fruit 2



WHITE OAK GRILL

Lunch: Sunday - Saturday, 11 am - 2 pm

Daily Specials

Friday, April 17, 2026

SOUPS

New England Clam Chowder

(D) 3/5

Mediterranean Split Pea

(GF/DF/OF/VE) 3/5

ENTREES

Grilled Chicken Gyro Salad

(GF/D) 5

Marinated chicken, romaine, tomatoes, red onions, cucumbers, feta cheese, and creamy cucumber dressing.

Grilled Tofu Gyro (GF/D/VG) 5

Marinated grilled tofu, romaine, tomatoes, red onions, cucumbers, feta cheese, and creamy cucumber dressing.

DESSERTS

Mango Coconut Bars (D) 1

Mixed Fruit 2



WHITE OAK GRILL

Lunch: Sunday - Saturday, 11 am - 2 pm

Daily Specials

Saturday, April 18, 2026

SOUPS

Minestrone (D) † 3/5

Tomato Florentine (GF/DF/OF/VE)

♦† 3/5

ENTREES

Baked Penne with Ground

Beef (D) 5

Ground beef, penne pasta, onion, garlic, tomatoes, Italian seasoning, red chili flakes, ricotta cheese, and parmesan cheese.

Impossible Beef and Baked

Penne

(GF/DF/VE/Nuts) 5

Impossible beef, onion, garlic, tomatoes, Italian seasoning, red chili flakes, GF pasta, chickpea flour, vegan ricotta cheese, cashew, and tofu.

DESSERTS

Mango Coconut Bars (D) 1

Mixed Fruit 2

(GF) Gluten Free • (VE) Vegan • (VG) Vegetarian • (D) Contains Dairy

(DF) Dairy Free • (A) Contains Alcohol • (OF) Oil-Free • (♦) Low Carb • (▼) Low Sodium • (†) Low Fat