

November 2019 Weekly Fresh Menu

S= Single Serving
T= Twin ~ 2 Servings
F= Family ~ 5-6 Servings



Week of November 5th

- Baked Haddock with Mustard Crumbs** S 9.99
T 18.99
F 36.99
Simple baked fish fillets with the lively addition of Dijon mustard over spinach rice pilaf with lentils.
- Beef Pot Pie** S 8.99
T 16.99
F 33.99
(Special Order Wheat Free without Crust)
The perfect dish for these cold nights! Chunks of tender beef, vegetables and gravy under a puff pastry crust.
- Chicken Goulash** S 8.99
T 16.99
F 33.99
(Special Order Dairy Free without Mashed Potatoes)
Homestyle chicken stew that will warm you up with paprika, peppers, onions, mushrooms and mashed potatoes.
- Maple Bacon Pork** S 7.99
T 15.99
F 31.99
(Special Order Dairy without Gratin, Contains Seeds)
Tasty pork served with cheesy potato gratin and "buttered" green beans with cabbage.
- Waning Moon Roasted Vegetable Pasta** S 7.99
T 15.99
F 31.99
(Special Order Gluten Free Pasta, Contains Seeds)
Fall squash and vegetables tossed with pasta, sage, brown "butter" and Parmesan.

SOUP: Cream of Mushroom Soup 5.99
A mushroom soup that is authentically lush and rich.

SALAD: Pub Salad 6.99
Artisan lettuce, beets, cucumber, hard boiled egg, carrots, green beans and cheddar cheese with a creamy tarragon dressing.

MUFFINS: Raspberry Sour Cream Muffins ½ dz 6.99
DESSERT: Election Cake 5.99

Week of November 12th

- Cod Fish Piccata** S 9.99
T 18.99
F 36.99
(Special Order Dairy Free without Risotto)
A mild flavored fish in a lovely sauce seasoned with white wine, capers, lemon and parsley served over an herbed pea risotto.
- French Pork Pot Roast** S 8.99
T 16.99
F 33.99
Tender and savory pork loin roasted with apples, thyme, potatoes, carrots and mushrooms in a lovely sauce served with mashed potatoes and green beans.
- Italian Braised Chicken** S 7.99
T 15.99
F 31.99
(Special Order Wheat Free without Orzo)
Tender bone-in chicken thighs with garlic, white wine, prosciutto and fresh herbs served over toasted orzo, tomato salad.
- Smothered Flat Iron Steak** S 9.99
T 18.99
F 36.99
This tender beef steak is simmered in a flavorful sauce then smothered in mushrooms and onions served with roasted potatoes and cauliflower.
- Sweet Potato Crust Quiche** S 7.99
T 15.99
F 31.99
A classic dish with the October Kitchen healthy twist! Sliced sweet potatoes make the crust of this spinach and feta quiche.

SOUP: Pumpkin Chowder 5.99
A slightly sweet fall soup with a touch of spice made with chicken, leeks, corn and peppers.

SALAD: Winter Green Salad 6.99
Watercress, arugula, Belgian endive, radicchio and a red wine, garlic vinaigrette

MUFFINS: Banana Raisin Muffins ½ dz 6.99
DESSERT: Mom's Apple Brownies 5.99

Week of November 19th

- Basil Pesto Chicken** S 8.99
T 16.99
F 33.99
Basil, tomato and mozzarella topped chicken breast with Italian home fried potatoes and roasted cauliflower.
- Five Treasures Shrimp Fried Rice** S 9.99
T 18.99
F 36.99
Healthy brown rice studded with broccoli, peppers, carrots, edamame and asparagus tossed with sweet shrimp and topped with scallions.
- Grandma's Beef Brisket** S 9.99
T 18.99
F 36.99
Slow cooked, fork tender brisket over a bed of onions and carrots with a side of potato gratin.
- Pork Tenderloin with Shallots and Apples** S 7.99
T 15.99
F 31.99
Pork loin sautéed with shallots and apples served with mashed potatoes and blend of broccoli and cauliflower.
- Rigatoni with Grilled Veggies and Smoked Mozzarella** S 7.99
T 15.99
F 31.99
(Special Order Gluten Free Pasta)
A delicious and simple meal tossed with pasta, plum tomatoes, grilled veggies and Parmesan.

SOUP: Mushroom Barley Soup 5.99
Built on a robust vegetable broth with toasted barley and mushrooms.

SALAD: Harvest Salad 6.99
Spinach, carrot, Bleu cheese, Craisins, red onions, sunflower seeds and a raspberry vinaigrette.

MUFFINS: Maple Muffins ½ dz 6.99
DESSERT: Coffee-Coffee Cake 5.99

Week of November 26th

- Artichoke and Chicken Lasagna** S 7.99
T 15.99
F 31.99
Chicken, artichokes and a light cream sauce make this lasagna more special than the usual tomato and beef.
- Cavatappi with Caramelized Brussels Sprouts** S 7.99
T 15.99
F 31.99
The crunchy mixture of textures from the "buttery" breadcrumbs and caramelized Brussels makes this dish a delightful surprise.
- Pilgrim Pot Roast** S 8.99
T 16.99
F 33.99
A long braise in a fragrant and savory broth with carrots and potatoes.
- Stuffed Sole** S 9.99
T 18.99
F 36.99
Rolled and baked with minced vegetables and brown rice with a lemon "butter" sauce.
- Thanksgiving Turkey Meatloaf** S 8.99
T 16.99
F 33.99
This tender turkey meatloaf delivers those favorite Thanksgiving flavors with our homemade cranberry glaze.

SOUP: Butternut Bisque 5.99
A creamy and delicious purée with fall spices and warm delights

SALAD: Crunchy House Salad 6.99
Artisan lettuce, cucumbers, tomatoes, red peppers and a balsamic vinaigrette.

MUFFINS: Blueberry Crumb Muffins ½ dz 6.99
DESSERT: Pumpkin Chocolate Cake 5.99

Thanksgiving Catering Boxes Available
Small serves 4-8 people ~ Large serves 9-15 people
Deadline to order: Thursday, November 21st
Thanksgiving Menu is on the back of the Comfort Classics Menu