

# September 2021 Weekly Fresh Menu

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



## Week of September 7<sup>th</sup>

- Aloha Shrimp** (D)(GF)(K)(SS)(WF) S 9.99  
Plump shrimp baked in our delicate brown butter sauce served with Hawaiian rice salad studded with pineapple, coconut and peas. T 18.99 F 36.99
  - Beef Tips and Noodles** (DF)(D)(GF)(K)(SS) S 9.99  
(Special Order (WF) Pasta) T 18.99 F 36.99  
Tender beef tossed in a robust mushroom cream sauce with pearl onions served over fluffy egg noodles.
  - Chicken with Roasted Garlic** (DF)(D)(K)(SS)(WM)(WF) S 9.49  
Tender white meat chicken breast cutlet simmered with rosemary, sweet garlic cloves and mashed potatoes in garlicky gravy served with green beans, wax beans and carrots. T 18.49 F 36.49
  - Summer Pasta Bowl** (NEW)(K)(SS)(V) S 8.99  
Orecchiette pasta with fresh local corn, lemon, basil, garlic and ricotta. Light, delicate and creamy this dish encapsulates the end of summer! T 16.99 F 33.99
  - Roast Pork Garfunkel** (DF)(D)(GF)(K)(SS)(WM)(WF) S 9.49  
Pork stuffed with parsley, sage, rosemary and thyme, served with pan gravy, roasted baby potatoes and veggie medley. T 18.49 F 36.49
- SOUP: Broccoli Cheddar Soup** (D)(GF)(K)(SS)(V)(WM)(WF) 6.99  
A hearty, vegetarian soup with lots of bright flavors and sharp cheddar cheese.
- SALAD: Fall Salad** 8.99  
Mesclun lettuce, Asian pears, red onion, Craisins, cheddar cheese and a maple cider vinaigrette.
- MUFFINS: Buttermilk Raisin Bran Muffins ½ dz** 7.99  
**DESSERT: Cider Donut Cake** 6.99

## Week of September 21<sup>st</sup>

- Cheddar Meatloaf** (D)(K)(SS)(WM) S 9.99  
A lean, beef meatloaf studded with mild herbs and cheddar accented with our house made tomato sauce, served with Italian blend of veggies, couscous risotto and spinach. T 18.99 F 36.99
  - Chicken à la King** (DF)(D)(GF)(K)(SS) S 9.49  
(Special Order (WF) without Pasta) T 18.49 F 36.49  
White meat chicken, sherried chicken sauce with peas, mushrooms and peppers over toasted orzo pasta.
  - Paella** (DF)(D)(K)(SS)(WF) S 9.99  
Creamy saffron rice simmered with shrimp, whitefish, clams, chicken, chorizo and peas come together to make this hearty house favorite. T 18.99 F 36.99
  - Pork Loin with Maple Chipotle Glaze** (DF)(D)(GF)(K)(SS)(WF) S 9.99  
Roasted pork tenderloin rubbed with a mild, sweet and smokey maple chipotle glaze served with a wild rice blend that is studded with Craisins, butternut squash and maple roasted Brussels Sprouts. T 18.99 F 36.99
  - Potato & Vegetable Lasagna** (NEW)(D)(V)(WM)(WF) S 8.99  
This is the dish where scalloped potatoes and lasagna come together to create this masterpiece! Creamy cheese, minced squash, carrots, Swiss chard and mozzarella cheese between layers of potatoes and a rich, house - made pink tomato sauce. This unique dish is sure to please! T 16.99 F 33.99
- SOUP: Butternut Bisque** (D)(GF)(K)(LC)(SS)(V)(WM)(WF) 6.99  
A creamy and delicious purée with fall spices and warm delights.
- SALAD: Tossed Salad** 8.99  
Arcadian lettuce, cabbage, carrots, celery, red onions and a honey, cider vinaigrette.
- MUFFINS: Jordan Marsh Blueberry Muffins ½ dz** 7.99  
**DESSERT: Vanilla Bean Yogurt Cake** 6.99

## Week of September 14<sup>th</sup>

- Chicken Murphy** (DF)(D)(K)(SS)(WM)(WF) S 9.49  
Sautéed chicken breast, spicy peppers, onions, mushrooms and sweet Italian sausage served with potatoes. T 18.49 F 36.49
  - Pork Ragu** (D)(K)(SS)(WM) S 9.49  
(Special Order (WF) Pasta) T 18.49 F 36.49  
Tender pork simmered in aromatic sauce with al dente pasta and buttered wax beans.
  - Stuffed Zucchini Parmesan "Lasagna"** (D)(K)(LC)(V)(WM) S 8.99  
Layers of sliced squash, Italian bread crumb stuffing, mozzarella, Parmesan cheese and our house made marinara sauce. T 16.99 F 33.99
  - Swedish Beef** (D)(GF)(K)(SS)(WM)(WF) S 9.99  
Roast beef simmered until tender in red wine and tomato gravy served with turnip mashed potatoes, carrots, celery, leeks and peas. T 18.99 F 36.99
  - Tartar Sauce Baked Fish** (DF)(D)(K)(SS)(WM) S 9.99  
(Special Order (WF) Breadcrumbs) T 18.99 F 36.99  
House made tartar sauce drapes a whitefish filet, baked under a crumb topping served with Cape Cod vegetable blend studded with Craisins and served over white rice.
- SOUP: Minestrone Soup** (D)(K)(SS)(V)(WM) 6.99  
(Special Order (DF) without Cheese)  
An Italian soup with seasonal vegetables, beans and pasta.
- SALAD: September Salad** 8.99  
Spinach, radicchio, arugula, red onions, pumpkin seeds, shaved carrots, dates, bacon, Parmesan cheese and a white balsamic vinaigrette.
- MUFFINS: Cranberry Oat Muffins ½ dz** 7.99  
**DESSERT: Pear Coffee Cake** (NEW) 6.99

## Week of September 28<sup>th</sup>

- Butternut Terrine** (D)(GF)(K)(SS)(V)(WF) S 8.99  
(Contains Seeds) T 16.99 F 33.99  
A yummy mixture of squash, leeks, apples and whole grains with a Parmesan crust, baked until golden brown and delicious!
  - Garlic Herb Crusted Pork Sirloin** (DF)(D)(K)(SS)(WM)(WF) S 9.99  
Lean, juicy pork rubbed with orange zest, sage, thyme and rosemary. Served with garlic mashed potatoes and sautéed broccoli. T 18.99 F 36.99
  - Paul's Turkey Bolognese** (D)(K)(SS)(WM) S 9.49  
(Special Order (WF) Pasta) T 18.49 F 36.49  
Served over whole wheat pasta this rustic, hearty dish is Chef Paul's go to recipe for healthy, meaty sauce.
  - Polish Poached Meatballs** (D)(GF)(K)(SS)(WM) S 9.99  
Veal and chicken meatballs poached in a robust broth served over fluffy mashed potatoes, mushrooms and peas. T 18.99 F 36.99
  - Smokey Bacon Glazed Salmon** (DF)(D)(K)(SS)(WF) S 9.99  
Delicate salmon fillets glazed with smoky bacon, garlic sauce perfect for these fall nights. Served with baby green beans and calico rice pilaf. T 18.99 F 36.99
- SOUP: Beef Barley Soup** (DF)(D)(GF)(K)(SS)(WM) 6.99  
A robust soup that is perfect for these chilly nights.
- SALAD: Spinach Crunch Salad** 8.99  
Spinach, tomatoes, chickpeas, carrots, red peppers and a honey balsamic vinaigrette.
- MUFFINS: Whole Wheat Applesauce Muffins ½ dz** 7.99  
**DESSERT: Blueberry Cake** 6.99