



### **Monday July 19<sup>th</sup>, 2021-**

1- Butternut & Apple Soup-Crispy Bacon (Turkey), Corn & Wild Caught Red Shrimp (or Chicken) with a Salad of Berries, Feta, Almonds and Strawberry Vinaigrette...\$14 + t

2- Roasted Pork Tenderloin (Chicken Breast) w/ Blueberry Compote served w/ Waldorf Salad & Sautéed Baby Green Beans...\$15 + t

### **Tuesday July 20<sup>th</sup>, 2021-**

1- Pan Seared Chicken Breast (Salmon) smothered with a Meyer Lemon-Tarragon Cream Sauce served with Lemon-Parmesan Risotto (Sweet Potato) & Vegetable Medley ...\$15.00/17+ t

2- Mediterranean Salmon (Chicken Breast) Salad, w/ Cucumber, Kalamata Olives, Assorted Tomatoes, Feta, Avocado and served w/ Basil Vinaigrette...\$17/15.00+t

### **Wednesday July 21<sup>st</sup>, 2021-**

1- Fresh Ham & Cheese Quiche or Greek Style Veggie Quiche served with Garden Veggie Pasta Salad and Fresh fruit...\$14 + tax \*\*Can Be Made Crustless to be Gluten Free

2- Grilled Chicken (Salmon) Bowl in a Bourbon BBQ Sauce thinly sliced and served with Sweet Potato "Rice" & Kale & topped with Avocado Salsa...\$15/17+tax

### **Thursday July 22<sup>nd</sup>, 2021-**

1- Asian Beef Tenderloin Shoulder sliced thin with Horseradish-Blue Cheese Sauce, Sweet Potato Salad with Bacon & Vegetable Medley with Baby Green Beans...\$17+t

2- Creamy Chicken Enchiladas with Mexican Rice, Black Bean & Corn Salad, Guacamole & Sour Cream...\$14 + tax

#### **Available Monday-Thursday**

\*Whole Roasted Organic Chicken w/Root Vegetables & Broccoli..... \$28.50+tax

\*Signature Chicken Salad with Oranges, Pecans & Apple...\$8.95/#

\*\*All Meals can be Gluten-Free      \*Substitutions Available      \*\*Please Allow a minimum of 24-Hour Notice