



Monday July 26th, 2021-

1- Tri-Color Peppers stuffed with Lean Beef (Turkey) & Brown Rice (or Sweet Potato) served over Zucchini (Regular) Noodles with a Fresh Tomato Sauce & Lightly Sprinkled Mozzarella...\$15+tax

Tuesday July 27th, 2021-

1- Tomato Gazpacho packed w/ Veggies & topped w/Sautéed Wild Shrimp (Chicken) served w/ salad of Greens, Hearts of Palm, Campari Tomato, Feta & Lemon-Cilantro Vinaigrette...\$14 + t

2-Creamy Picatta GF Chicken (or Salmon) in a Lemon-Butter Sauce served w/ Parmesan Risotto & Vegetable Medley...\$15/17 + tax

Wednesday July 28th, 2021-

1-Lemongrass Pork (Chicken) Meatballs served with Roasted Cauliflower Larb (Thai Salad with Rice) & Snap Beans with Ginger, Peanuts & Lime...\$16 + tax

2- Gourmet Salmon Cakes (made from Wild caught Salmon) or Chicken Croquettes with an Herb Dip, Apple Slaw with Cranberries & Baby Green Bean Medley...\$17/15+

Thursday July 29th, 2021-

1- Argentinian Beef Tenderloin Shoulder (Chicken Breast) topped with fresh Chimichurri & served w/ Vegetable Medley & BBQ Potato Salad w/ Almonds...\$17/15+t

2- Pan Fried Pork (Chicken) Schnitzel w/ Granny Smith Apple Sauce served with Five Cheese Mac & Cheese and Vegetable Medley...\$15 + tax

Available Monday-Thursday

*Whole Roasted Organic Chicken w/Root Vegetables & Broccoli..... \$32.50+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**