



DINNER MENU

Week of September 30th - October 4th

Monday September 30th

Teriyaki Chicken Meatballs

teriyaki glazed house ground chicken meatballs served over sticky rice with seasonal vegetables

Tuesday October 1st

Crispy Chicken Caesar Salad

crispy chicken strips, romaine lettuce, crouton, parmesan cheese, and house made caesar dressing

Wednesday October 2nd

Shrimp Scampi

sauteed shrimp tossed in white wine, garlic, butter, and fresh herbs served over angel hair pasta and sauteed green beans

Thursday October 3rd

Pulled Pork Sandwiches

slow braised BBQ pork sandwich served with pickled red onion, cabbage slaw, and mac & cheese

Friday October 4th

Chicken Karaage

crispy and tender marinated Japanese style fried chicken served with steamed rice and kimchi vegetables

Prix Fixe Meal Addition: Furikake Tots/ Matcha Cake



DINNER MENU

Week of October 7th - 11th

Monday October 7th

Italian Caprese Chicken Sandwich

grilled chicken breast topped with tomato, fresh mozzarella, basil, arugula, and a balsamic glaze served on a toasted bun with roasted asparagus

Tuesday October 8th

Crispy Beef Tacos

classic "Taco Tuesday" taco kit with seasoned ground beef, shredded lettuce, diced tomato, jack cheese, and crispy taco shells

Wednesday October 9th

Chicken Pot Pie

tender slow cooked chicken breast and a stew of vegetables topped with fresh baked pie crust in a "personal pie" serving size

Thursday October 10th

Gyro Wrap

grilled beef gyro meat, tomato, cucumber, feta cheese, kalamata olives, romaine lettuce, tzatziki sauce with Greek style potato wedges

Friday October 11th

Shrimp & Crab Cakes

house made seafood cake breaded and pan fried served with rice pilaf, seasonal vegetable, and a classic remoulade sauce

Prix Fixe Meal Addition: Wedge Salad/ Corn Chowder



DINNER MENU

Week of October 14th - 18th

Monday October 14th

General Tso's Chicken

tender battered chicken tossed with our homemade General Tso's sauce served over sticky rice and steamed broccoli

Tuesday October 15th

Shrimp Fajitas

spiced shrimp tossed with peppers and onions served with tortillas, rice, and beans

Wednesday October 16th

Swedish Meatballs

housemade chicken meatballs tossed with gravy and served over egg noodles and a side salad

Thursday October 17th

Monte Cristo Sandwich

classic griddled sandwich made with ham and swiss cheese and dipped in french toast batter served with fruit salad and preserves

Friday October 18th

Baked Ziti

classic Italian American baked pasta casserole made with Ziti pasta tossed with marinara sauce, chicken sausage, and an assortment of cheeses

Prix Fixe Meal Addition: Focaccia/ Limoncello Tarts



DINNER MENU

Week of October 21st - 25th

Monday October 21st

Pierogies & Kielbasa

grilled kielbasa sausage with potato & cheese pierogies served with sauerkraut

Tuesday October 22nd

Chicken Mole Plate

tender braised chicken in our house made spiced mole sauce served with a side of rice, beans, and corn tortillas

Wednesday October 23rd

Bacon Cheese Burgers

classic cheeseburger made with griddled house ground beef topped with cheddar cheese, bacon, lettuce, tomato, pickle and fry sauce on a toasted brioche bun served with potato wedges

Thursday October 24th

Teriyaki Salmon

salmon filet glazed with our house made teriyaki sauce and pineapple salsa served with sticky rice and sauteed local vegetable

Friday October 25th

****School Closed***
