

Weekly Menu
























June 8th – June 14th, 2026

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<p><u>SOUPS</u> Italian Vegetable <i>50cal 2g sugar</i></p> <p>Dill Potato Leek Soup <i>290cal 2g sugar</i></p>	<p><u>SOUPS</u> Italian Vegetable <i>50cal 2g sugar</i></p> <p>Butternut Squash Soup <i>130cal 5g sugar</i></p>	<p><u>SOUPS</u> Italian Vegetable <i>50cal 2g sugar</i></p> <p>Tomato Macaroni Soup <i>80cal 8g sugar</i> 🌱</p>	<p><u>SOUPS</u> Italian Vegetable <i>50cal 2g sugar</i></p> <p>Caldo Verde (Potato, Sausage and Kale Soup)</p>	<p><u>SOUPS</u> Italian Vegetable <i>50cal 2g sugar</i></p> <p>New England Clam Chowder <i>190cal 6g sugar</i> 🍷 🍷</p>	<p><u>SOUPS</u> Italian Vegetable <i>50cal 2g sugar</i></p> <p>Mulligatawny <i>130cal 2g sugar</i></p>	<p><u>SOUPS</u> Italian Vegetable <i>50cal 2g sugar</i></p> <p>Lemon Chicken and Rice <i>60cal 0g sugar</i></p>
<p><u>LUNCH</u> Oil & Garlic Shrimp Pasta, White Wine Sauce <i>680cal 11g sugar</i> 🌱 🌱 🍷</p> <p>OR</p> <p>Pastrami on Rye, Sweet Potato Fries <i>380cal 8g sugar</i> 🌱 🍷</p>	<p><u>LUNCH</u> Turkey Clubhouse, Fries <i>640cal 5g sugar</i> 🌱 🌱</p> <p>OR</p> <p>Seared Halibut, Greek Salad <i>110cal 4g sugar</i> 🍷 🌱</p>	<p><u>LUNCH</u> Cubano Sandwich (Grilled Pulled Pork & Cheese) Black Bean Rice <i>810cal 5g sugar</i> 🍷 🌱 🌱</p> <p>OR</p> <p>Grilled Honey Dijon Chicken, Pear & Pecan Salad <i>460cal 32g sugar</i> 🍷 🍷 🌱</p>	<p><u>LUNCH</u> Beef Burritos (Salsa, Sour Cream, Guacamole) Nacho Chips <i>590cal 10g sugar</i> 🍷 🌱</p> <p>OR</p> <p>Salmon Strawberry Almond Greens <i>150cal 5g sugar</i> 🌱 🍷</p>	<p><u>LUNCH</u> Chicken Mushroom Swiss Burger, Fries <i>500cal 2g sugar</i> 🍷 🌱 🌱</p> <p>OR</p> <p>Stuffed Peppers (Beef & Rice) with Arugula Greens <i>320cal 4g sugar</i> 🍷</p>	<p><u>LUNCH</u> BBQ Chicken Tenders, Caesar Salad <i>690cal 15g sugar</i> 🍷 🌱 🌱</p> <p>OR</p> <p>Pulled Pork Quesadilla, Potato Wedges <i>930cal 6g sugar</i> 🍷 🌱</p>	<p><u>LUNCH</u> Ball Park Hot Dogs (with Diced Onions) Fries <i>380cal 4g sugar</i> 🌱</p> <p>OR</p> <p>Cheddar Chicken Salad Melt with Onion Rings <i>520cal 4g sugar</i> 🍷 🌱</p>
<p><u>DESSERT</u> Date Square <i>520cal 4g sugar</i> 🍷 🌱 🌱</p>	<p><u>DESSERT</u> Mini Peach Puff Pastry Tart <i>280cal 9g sugar</i> 🌱 🌱</p>	<p><u>DESSERT</u> Chocolate Mousse <i>250cal 28g sugar</i> 🍷 🌱</p>	<p><u>DESSERT</u> Toffee Caramel Cake <i>300cal 27g sugar</i> 🍷 🌱 🌱</p>	<p><u>DESSERT</u> Butter Tart Square <i>190cal 18g sugar</i> 🍷 🌱 🌱</p>	<p><u>DESSERT</u> Mango Cream Pudding, Fresh Pineapple <i>120cal 16g sugar</i></p>	<p><u>DESSERT</u> Deep Dutch Brownie <i>380cal 36g sugar</i> 🌱 🌱</p>

Soup, Greens Salad or Caesar Salad Available with Lunch and Dinner, Followed by In House Made Dessert

Weekly Menu

June 8th – June 14th, 2026

MONDAY	TUESDAY	WEDNESDAY	Portuguese Dinner	FRIDAY	SATURDAY	SUNDAY
<p>DINNER Sole Paupiette <i>70cal 0g sugar</i> </p> <p>OR</p> <p>Spaghetti Carbonara</p>	<p>DINNER Beef Steak Cacciatore <i>190cal 3g sugar</i></p> <p>OR</p> <p>Pork Tenderloin, Garlic Cream Sauce <i>390cal 1g sugar</i> </p>	<p>DINNER Grilled Herb Lamb Chops <i>110cal 0g sugar</i></p> <p>OR</p> <p>Baked Tuscan Chicken Thighs <i>110cal 0g sugar</i> </p>	<p>SOUP Caldo Verde <i>(Potato, Sausage and Kale)</i></p> <p>ENTREE Frango Assado <i>(Portuguese Style Roasted Chicken Leg)</i></p> <p>OR</p> <p>Carne Estufada <i>(Poturguese Beef Stew served on Egg Noodles)</i></p> <p>DESSERT Bolo de Bolacha <i>(Biscuit Cake)</i></p> 	<p>DINNER Fish & Chips, Tartar Sauce & Coleslaw <i>460cal 9g sugar</i>   </p> <p>OR</p> <p>BBQ Pork Ribs <i>720cal 9g sugar</i></p>	<p>DINNER Sweet and Sour Chicken <i>150cal 6g sugar</i></p> <p>OR</p> <p>Seared Halibut Peppercorn Sauce</p>	<p>DINNER Beef Meatloaf, Mushroom Gravy <i>50cal 2g sugar</i> </p> <p>OR</p> <p>Roasted Herbed Pork Loin <i>50cal 2g sugar</i></p>
<p>DESSERT Carrot Cake <i>310cal 37g sugar</i>   </p>	<p>DESSERT Upside Down Pineapple Cake <i>320cal 42g sugar</i>  </p>	<p>DESSERT Strawberry Rhubarb Pie <i>400cal 36g sugar</i>  </p>		<p>DESSERT Blueberry Cheesecake <i>330cal 28g sugar</i>   </p>	<p>DESSERT Banana Chocolate Chip Bread Pudding <i>230cal 21g sugar</i>   </p>	<p>DESSERT Tiramisu <i>210cal 2g sugar</i>  </p>

Soup, Greens Salad or Caesar Salad Available with Lunch and Dinner, Followed by In House Made Dessert

Feature Potato: Scalloped Potatoes
Menu Subject to Change

ALLERGENS

