

DAILY SPECIALS

MONDAY, MARCH 18TH

GRILL BREAKFAST \$12

Two Eggs Benedict with Canadian Bacon, Hollandaise Sauce, Hash brown & a Small Coffee

GRILL LUNCH \$13.50

French Dip on a French Roll with Swiss Cheese, Side of Au-Jus, Shoestring Fries & a Soft Drink

LA CUCINA \$14

Bistro Shrimp Pasta with Spaghetti, Mushrooms, Tomatoes, Arugula tossed, Basil Garlic Lemon Cream Sauce, Garlic Bread & a Soft Drink

DELI \$13

Dueto Chicken & Egg Salad on a Mini Croissants with Lettuce, Tomato, Pasta Salad & a Soft Drink

ENTREE \$13.50

Honey Mustard Roasted Chicken or Shrimp Primavera Choice of 2 Sides: Smoked Paprika Potatoes, Chipotle Cauliflower, Steamed Asparagus with Lemon Vinaigrette & a Soft Drink

WEDNESDAY, MARCH 20TH

GRILL BREAKFAST \$12

Breakfast Burrito on a Warm Tortilla Filled with Scrambled Eggs, Sausage, Chicken, Peppers, Onions, Side Salsa, Breakfast Potatoes & a Small Coffee

GRILL LUNCH \$13

Short Rib Tacos on Red & Yellow Corn Tortillas with Cotija Cheese, Pico de Gallo Salsa, Side of Black Beans, Spanish Rice & a Soft Drink

LA CUCINA \$13.50

Szechwan Shrimp Stir Fry with Snap Peas, Red & Yellow Peppers, Onions, Homemade Sauce, Steamed Basmati Rice, Fortune Cookie & a Soft Drink

DELI \$13

Ham & Brie Panini on Sourdough Bread with Fruit Salad & a Soft Drink

ENTREE \$13.50

Pork Adobo Red Curry Alaskan Cod

Choice of 2 Sides: Cellophane noodles vegetable Egg Rolls Blistered Green Beans & a Soft Drink

FRID AY, MARCH 22nd

GRILL BREAKFAST \$12

Farm Chicken Chilaquiles with Chipotle Red Sauce, Diced Red Onions, Cilantro, Cotija Cheese Topped with an Egg any Style & a Small Coffee

GRILL LUNCH \$13

Tempura Shrimp Tacos on Corn Tortillas with Cilantro Lime Radishes Slaw, Chipotle Cream Sauce, Curly Fries & a Soft Drink BLUE PLATE \$9.95

Chef's Choice

TUESDAY, MARCH 19TH

GRILL BREAKFAST \$12

Corned Beef Hash with Diced Potatoes, Onions, Red and Yellow Peppers, Topped with and Egg, Chipotle Hollandaise Sauce & a Small Coffee

GRILL LUNCH \$13.50

Tuna Melt on Sourdough Bread with Cheddar Cheese, Tomatoes, Crisscut Fries & a Soft Drink

LA CUCINA\$13

Teriyaki Grilled Salmon with Stir Fry Vegetables, Steamed Jazmin Rice, Fortune Cookies & a Soft Drink

DELI \$13

Buffalo Chicken Wrap with Iceberg Lettuces, Tomatoes, Blue Cheese Crumble, Buffalo and Ranch Dressing, Ranch Potatoe Chips & a Soft Drink

ENTREE \$13.50

Orange Chicken or Mongolian Beef Choice of 2 Sides: Fried Rice, Steamed Broccoli, Asian Mixed Vegetables & a Soft Drink

THURSDAY, MARCH 21 ST

GRILL BREAKFAST \$12

Breakfast Quesadilla with Chorizo, Tomatoes, Onions, Cheese, Side of Salsa, Tater Tots & a Small Coffee

GRILL LUNCH \$13

BBQ Burger on a Kaiser Roll with Lettuce Tomatoes, Pepper Jack Cheese, Crispy Onion Rings, Steak Fries & a Soft Drink

LA CUCINA\$13.50

Bake Chicken Parmesan Over Ziti Pasta in a Homemade Red Sauce, Mozzarella Cheese, Garlic Bread & a Soft Drink

DELI \$13

Cuban Sandwich with Slow Roasted Pork, Ham, Swiss Cheese, Pickles, Mustard, Mayo on a Grilled Press Calpine Roll, All Baked Potato Chips & a Soft Drink

ENTREE \$13.50

House Brined Turkey Breast roasted Top Sirloin of Beef Choice of 2 Sides: Whipped Potatoes, Stuffing, Gravy, and Cranberry Sauce, Mixed Vegetable Medley & a Soft Drink

Weekly Pizza Special \$13

Supreme Pizza with Ground Sausage, Pepperoni, Chicken, Mushrooms, Jalapenos, Ceaser Salad & a Soft Drink

Gluten Free Vegetarian Pizza \$10.50

Soyrizo Pizza with Mushrooms, Peppers, Tomato Sauce, Mozzarella Cheese

Weekly La Cucina Salad Special \$14

Santa Fe Salad with marinated Chicken, Fresh Corn, Black Beans, Cheddar Cheese, Tortilla Strips, Tomatoes, Romain Lettuce, Avocado, Cilantro Vinaigrette