MANDARIN CHICKEN
6.99
GRILLED CHICKEN, MANDARIN ORANGES, DRIED CRANBERRIES, TOASTED ALMONDS, & CRISPY WONTON STRIPS ON A MIXTURE OF ICEBERG AND MESCLUN SPRING MIX, WITH CILANTRO GINGER VINAIGRETTE

SMOKED TURKEY COBB
6.99
Diced Smoked Turkey Breast, Applewood Smoked Bacon, Tomatoes, Hard-Boiled Egg, Avocado, & Blue Cheese Crumbles on Iceberg and Mesclun Spring Mix, with Homestyle Croutons & Buttermilk Ranch Dressing

CLASSIC CHICKEN CAESAR
6.49
Grilled Chicken, Red & Green Romaine, Topped with Shredded Parmesan Cheese, Bruschetta, with Homestyle Croutons & Classic Caesar Dressing

SALADS

SOUPS
BOWL 4.79
CUP 3.29

ITALIAN CHICKEN, FARRO, WILD MUSHROOM & GRILLED ASPARAGUS
7.59
MARINATED CHICKEN, FARRO GRAIN, WILD MUSHROOMS, GRILLED ASPARAGUS, FETA CHEESE, TOMATO, DRIED CHERRIES, & RED & GREEN ROMAINE, WITH BALSAMIC GLAZE & OLIVE OIL

FRESH CUT FRUIT SHAKER CUP
2.89
AN ASSORTMENT OF FRESH CUT SEASONAL FRUIT

TOSSED GREEN SALAD SHAKER CUP
2.89
MIXED GREENS TOPPED WITH SLICED CUCUMBERS AND GRAPE TOMATOES. SERVED WITH YOUR CHOICE OF ITALIAN VINAIGRETTE, RANCH DRESSING OR BALSAMIC VINEGAR & OIL

DAILY SOUPS

MONDAY
MINESTRONE
SHRIMP & CORN BISQUE

TUESDAY
CHICKEN NOODLE SOUP
BROCCOLI CHEDDAR

WEDNESDAY
TORTILLA CHICKEN
COUNTRY VEGETABLE

THURSDAY
MEATBALL
MINESTRONE

FRIDAY
CLAM CHOWDER
FIRE ROASTED VEGETABLE