

| | Monday | Tuesday | Wednesday | Thursday | Friday |
|--|--|---|---|--|---|
| Soup 12 oz 2.50 16 oz 3.20 | Chicken Noodle Miso & Shitake, Broccoli Cheddar Pasta Fagioli | Chicken Rice, Miso & Shitake, Carrot Ginger, Beef Barley | Chicken Florentine Miso & Shitake, Garden Vegetable with Tortellini, Aged Cheddar and ale soup | Turkey Barley, Miso & Shitake, Old Fashioned Tomato Black Bean | Chicken Gumbo, Miso & Shitake, Vegetarian Lentil, Italian Wedding |
| NY Steak House 7.35 | Simply seared meats and fish on a high grade stainless steel flat grill Salmon*, Flank Steak, Free Range Chicken Paillard Finished with Seasonal Relishes & Chutney | | | | |
| Sushi and Sashimi 9.95-12.95 | Assorted Sushi and Sashimi | | | | |
| | Spicy Scallop Roll & Spider Roll | Shrimp Tempura Roll & Sexy Back Roll | Cali fornication & Dragon Fire Roll | Chicken Tempura Roll & Up the River Roll | Mac Daddy Roll & Spicy Crab Roll |
| Exhibition Station With 3 toppings 6.75 With a Protein and 3 toppings 8.25 | Baked Potato Bar Choice of Baked Idaho Potato or Baked Sweet Potato Choice of 3 Toppings: Sliced Scallions, Steamed Broccoli, Caramelized Onions, Sour Cream, Shredded Cheddar Cheese, Crumbled Bacon Choice of Protein: Vegetable Chili, Beef Chili, Turkey Chili Served with Mixed Greens | | | | |
| Pizza/Flatbreads 5.50-6.50 | Pizza-Al' Taglio Friday Only Choice of : Tomato & Olive Bruscetta, Portabella Arugula & Balsamic, Buffalo Chicken, Eggplant & Herbed Ricotta, Shrimp, Spinach, Pine Nuts, & S.D.T Choice of : Chicken Stromboli, Herbed Garlic Knots, Ham & Cheese Calzone, Marinara | | | | |
| International | Tex mex | Comfort Italian | Caribbean | Julia Child | American |
| Specialty Sandwich 6.50 | Turkey Club, Avocado mayo, 7 grain bread | Roast beef and Swiss With horseradish cream, pumpernickel onion poket | Curried Chicken Salad, Red Grapes, Baby spinach Wrap | Chicken Paillard, Tomato, Basil, Fresh Ricotta, Olive Tapanade on sour Dough | Eggplant Milanaise Sundried Tomato Pesto, Goat cheese, Herb Foccaica |
| Panini 6.25 | Grilled Brie with Pear, watercress, on pumpernickel | Black Forest Ham, Gruyere Cheese, Tomato, Bacon on Sour Dough | Smoked Turkey, Spinach, Brie Cheese on Multi Grain Bread | Roast Beef, Fontina, Sun Dried Tomato Tapanade | Three cheese and tomato |
| Carvery 5.40 1.40 | Roast Turkey Breast Parmesan Crusted Chicken , Sautéed Leeks & Wild Mushrooms, Green Beans, Braised white Beans, Potato and Gruyere Gratin | Roast Turkey Breast Lemon and herb crusted Tilapia, Mediterranean Salsas Braised Swiss Chard, Grilled Fennel and Roasted Tomato, Gnocchi with herbs parmesan, Vegetable Rice pilaf | KETTLES Macaroni and cheese with Toasted Bread Crumbs Chicken and sausage Cassoulet Marscapone and Asiago Risotto with leeks and pesto | Roast Turkey Breast Fried Chicken, Cheesy Grits, Yukon Gold Steak Fries, Braised Collard Greens, Honey Roasted Carrots | Pizza |
| Chef's Table 9.95-12.95 | | | | Cheese Festival @ Antipasti Station | |

*Denotes meatless dish