

HORTON PLAZA
DAILY LUNCH SPECIALS

Lunch special available from 11:00 a.m. – 2:00 p.m.
Culinary Creations by Executive Chef Sarah Barber

Soup of the Week: Vegetable Lentil

SUNDAY – HAZELNUT PEAR-CAKES

Diced pear, hazelnuts, cinnamon, and nutmeg pancakes grilled until golden.
Served with scrambled eggs and smoky sausage links.

SOUP OF THE DAY: Beef Barley

MONDAY – GRILLED BRATWURST

Grilled bratwurst sausage and caramelized onions served in a stadium roll.
Served with a side of creamy potato salad.

SOUP OF THE DAY: Zuppa Toscana

TUESDAY – CHICKEN FRUITED SALAD

Fresh spring mix topped with sliced chicken breast, strawberries, blueberries,
pistachios, and crumbled feta cheese. Served with a side of lemon
poppy dressing and a French roll.

SOUP OF THE DAY: Corn Chowder

WEDNESDAY – BBQ BEEF SIZZLE STACK

Thinly sliced roast beef topped with a zesty BBQ sauce, served on a
sesame seed bun. Served with broccoli salad

SOUP OF THE DAY: Creamy Tomato

THURSDAY – CRAB & SHRIMP LOUIE

Chopped Romaine, crab, bay shrimp, sliced cucumber, tomato wedges and a hard-
boiled egg served with 1000 Island dressing and an herbed breadstick.

SOUP OF THE DAY: Turkey Mushroom & Rice

FRIDAY – BLUE MOON BURGER

Charbroiled Angus beef patty topped crumbled bleu cheese, served on a toasted bun.
Served with lettuce, tomato, and a slice of fresh watermelon.

SOUP OF THE DAY: New England Clam Chowder

SATURDAY – DUBLIN CODDLE

Sausages, tender crisp apples and green beans roasted in wheat beer.
Served with a Rainbow fruit cup.

SOUP OF THE DAY: Cheesy Potato Soup

March 11th – March 17th 2018

HORTON PLAZA
DAILY DINNER SPECIALS

Dinner special available from 4:30 p.m. – 7:00 p.m.
Culinary Creations by Executive Chef Sarah Barber

Soup of the Week: Vegetable Lentil

SUNDAY – SALISBURY STEAK

Seasoned cubed steak seared and braised in a onion mushroom beef sauce.
Served with mashed potatoes and country trio vegetables.

SOUP OF THE DAY: Beef Barley

MONDAY – BBQ PORK RIBS

Slow roasted BBQ pork ribs served with vegetarian bake beans,
a cornbread muffin and confetti corn.

SOUP OF THE DAY: Zuppa Toscana

TUESDAY – COCONUT SHRIMP

Deep golden fried shrimp served with a baked potato, sour cream,
piña colada dipping sauce and pineapple almond coleslaw.

SOUP OF THE DAY: Corn Chowder

WEDNESDAY – SPAGHETTI AND MEAT SAUCE

Spaghetti noodles topped with freshly made meat sauce and shredded
parmesan cheese. Served with green beans and garlic toast.

SOUP OF THE DAY: Creamy Tomato

THURSDAY – ALICE SPRINGS CHICKEN

Chicken breast baked in a honey mustard sauce, topped with bacon, mushroom, and
Colby jack cheese. Served with wild rice and sautéed zucchini & red peppers.

SOUP OF THE DAY: Turkey Mushroom & Rice

FRIDAY – RASPBERRY HAZELNUT SALMON

Hand-sliced salmon fillet topped with raspberry sauce and toasted hazelnuts.
Served with buttery basmati rice and steamed spinach. Accompanied by
a lemon wheel garnish.

SOUP OF THE DAY: New England Clam Chowder

SATURDAY – ST. PATRICK'S OPEN HOUSE

Join us as we celebrate St. Patrick's Day dinner Open House – buffet style. We will be
serving a smorgasbord of Irish classics with festive drinks, desserts and lively
entertainment.

SOUP OF THE DAY: No Soup

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