

**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: Kielbasa & Kale**

**SUNDAY – OREGON BERRY BLINTZ**

Cream cheese filled blintz topped with Oregon berry compote. Served with scrambled eggs and turkey bacon.

**SOUP OF THE DAY:** Cream of Mushroom

**MONDAY – CHICKEN CAESAR WRAP**

Spinach tortilla filled with diced chicken breast, shredded lettuce, Caesar dressing and parmesan cheese. Served with French onion sun chips.

**SOUP OF THE DAY:** Bacon Potato Chowder

**TUESDAY – MEATBALL SUB**

Grilled meatballs in marinara served in a grilled stadium roll, topped with shredded mozzarella. Served with sliced watermelon.

**SOUP OF THE DAY:** Chicken Noodle

**WEDNESDAY – TRIPLE TREAT**

Chicken, egg, and albacore tuna salads on a bed of shredded lettuce. Topped with green onions and served with tomato wedges and an herbed breadstick.

**SOUP OF THE DAY:** Creamy Tomato

**THURSDAY – TERIYAKI CHICKEN THIGHS**

Oven baked chicken thighs glazed with teriyaki sauce. Served with Hawaiian macaroni salad and a pineapple slice.

**SOUP OF THE DAY:** Beef Rice

**FRIDAY – PROVOLONE ORTEGA BURGER**

A whole Ortega chile and Provolone atop a charbroiled Angus beef patty on a grilled bun. Served with lettuce, tomato, and seasoned steak fries.

**SOUP OF THE DAY:** New England Clam Chowder

**SATURDAY – OPEN FACE HOT TURKEY SANDWICH**

Moist turkey served atop Texas toast drizzled with turkey gravy. Served with a side of buttered peas and a side of cranberry sauce.

**SOUP OF THE DAY:** Hearty Vegetable

May 6<sup>th</sup> – May 12<sup>th</sup> 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: Kielbasa & Kale**

**SUNDAY – BEEF STEW**

Hearty beef, potato, celery, onion, and carrots stew simmered to perfection.  
Served with an herbed buttermilk biscuit.

**SOUP OF THE DAY:** Cream of Mushroom

**MONDAY – TUNA NOODLE CASSEROLE**

Albacore tuna diced onions, celery, peas and carrots baked in a creamy mushroom sauce with egg noodles. Topped with crushed potato chips and baked until bubbly.  
Served with country trio vegetables.

**SOUP OF THE DAY:** Bacon Potato Chowder

**TUESDAY – CHICKEN KIEV**

Butterflied chicken breast wrapped around herbed butter, dredged in flour, egg wash, panko and cooked until golden. Served with a side of alfredo shells and asparagus.

**SOUP OF THE DAY:** Chicken Noodle

**WEDNESDAY – VEAL PICCATA**

Hand breaded veal grilled until golden, topped with a lemon butter caper sauce.  
Served with parslid egg noodles and sautéed zucchini.

**SOUP OF THE DAY:** Creamy Tomato

**THURSDAY – BROWN SUGAR GARLIC PORK LOIN**

Slow roasted pork loin coated in brown sugar, garlic, and minced parsley.  
Served with roasted red potatoes and seasoned carrots.

**SOUP OF THE DAY:** Beef Rice

**FRIDAY – MEDITERRANIAN SALMON**

Hand sliced salmon filet topped with sundried tomatoes, feta, minced olives, roasted pine nuts and chopped parsley. Served with wild rice and steamed spinach.  
Garnished with a lemon wedge.

**SOUP OF THE DAY:** New England Clam Chowder

**SATURDAY – BBQ TRI-TIP**

Oven roasted tri-tip drizzled with BBQ sauce. Served with roasted red potatoes and a corn cobbette.

**SOUP OF THE DAY:** Hearty Vegetable

May 6<sup>th</sup> – May 12<sup>th</sup> 2018