

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: White Bean & Ham

SUNDAY – BISCUITS & GRAVY

Fluffy buttermilk biscuit topped with country gravy. Served with scrambled eggs and sausage links.

SOUP OF THE DAY: Cream of Chicken

MONDAY – BERRY ALMOND SALAD

Romaine and spring mix blend topped with fresh blueberries, strawberries, toasted almonds, and grilled chicken. Served with raspberry vinaigrette dressing and a French roll.

SOUP OF THE DAY: Bacon Potato Chowder

TUESDAY – TUNA SALAD STUFFED AVOCADO

Fresh avocado halves filled with creamy tuna salad and served over a bed of baby spinach with an herbed breadstick and a tomato wedge.

SOUP OF THE DAY: Split Pea & Ham

WEDNESDAY – GRILLED ROAST BEEF & PROVOLONE

Thinly sliced roast beef, tomato and provolone on whole wheat.
Served with pea salad.

SOUP OF THE DAY: Creamy Tomato

THURSDAY – BBQ PORK QUESADILLA

Zesty BBQ pork in a whole wheat tortilla with cheddar jack cheese, grilled until golden, garnished with shredded lettuce, and diced tomatoes. Served with salsa. Sour cream and guacamole are available upon request.

SOUP OF THE DAY: Chicken Vegetable

FRIDAY – MUSHROOM & SWISS BURGER

Charbroiled angus beef patty topped with sautéed mushrooms and melted Swiss. Served on a toasted bun with lettuce and tomato.
Accompanied by a slice of watermelon.

SOUP OF THE DAY: New England Clam Chowder

SATURDAY – VETERAN'S DAY BRUNCH

Join us as we celebrate our heroes with a Veterans Day brunch which will feature hand-carved Honey ham strawberry topped blintzes, biscuits and gravy, cinnamon French toast, sausage, bacon and specialty sides, desserts and drinks. Thank you for your service!

SOUP OF THE DAY: Beef Barley

November 5th – November 11th 2017

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: White Bean & Ham

SUNDAY – BEEF BURGUNDY

Beef slowly simmered in a rich red wine sauce with aromatic vegetables and herbs. Served over parslid egg noodles with a side of spinach.

SOUP OF THE DAY: Cream of Chicken

MONDAY – SWISS STEAK

Cubed steak dredged in flour and seared until golden. Simmered in a tomatoes, onions, and bell pepper sauce. Served with mashed potatoes, beef gravy, and whole kernel corn.

SOUP OF THE DAY: Bacon Potato Chowder

TUESDAY – PORK CHOPS & APPLESAUCE

Five ounce bone-in pork chop seared and oven baked. Served with warm cinnamon applesauce, roasted baby bakers and country trio vegetables.

SOUP OF THE DAY: Split Pea & Ham

WEDNESDAY – ROSEMARY ROASTED CHICKEN THIGHS

Roasted fresh lemon juice and rosemary marinated chicken thighs served with rice pilaf and sautéed parmesan brussel sprouts.

SOUP OF THE DAY: Creamy Tomato

THURSDAY – CHICKEN FRIED STEAK

Hand breaded cubed steak grilled until golden and topped with country gravy. Served with whipped potatoes and bacon green beans.

SOUP OF THE DAY: Chicken Vegetable

FRIDAY – HONEY DIJON SALMON

Hand cut salmon fillet baked in a creamy honey Dijon sauce. Served with wild rice, steamed carrots and a lemon wedge.

SOUP OF THE DAY: New England Clam Chowder

SATURDAY – CHICKEN PARMESAN

Hand breaded chicken breast topped with marinara, mozzarella, and freshly minced basil. Served atop spaghetti noodles and with side of seasoned broccoli.

SOUP OF THE DAY: Beef Barley

November 5th – November 11th 2017