

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: Harvest Vegetable

SUNDAY BRUNCH– HAM & CHEDDAR QUICHE

Smokey ham & cheddar filled egg custard pie topped with hollandaise.
Served with a fresh fruit cup.

SOUP OF THE DAY: Cream of Celery

MONDAY – CHICKEN CAPRESE SALAD

Chicken sliced on a bed of chopped romaine with cherry tomato halves, and shredded mozzarella. Served with basil balsamic vinaigrette and a mini croissant.

SOUP OF THE DAY: Duck Vegetable

TUESDAY – TUNA WRAP

Albacore tuna salad, diced cucumbers, tomatoes and shredded lettuce wrapped up in a whole wheat tortilla. Served with a side of potato chips.

SOUP OF THE DAY: Zuppa Toscana

WEDNESDAY – CRISPY BBQ CHICKEN SANDWICH

Crispy chicken on grilled bun with a side of Applewood smoked bacon BBQ sauce.
Served with potato salad and a lettuce tomato garnish.

SOUP OF THE DAY: Creamy Tomato

THURSDAY – SMOKED SALMON & AVOCADO SALAD

Smoke salmon, sliced avocado, sunflower seeds, and chopped fresh dill served on a bed of fresh spinach with a side of poppyseed dressing. Served with a sourdough roll.

SOUP OF THE DAY: Chicken Chile Verde & White Bean

FRIDAY – BLUE MOON BURGER

Angus beef patty topped with blue cheese crumble and served on a toasted bun.
Accompanied by lettuce & tomato garnish and side winders

SOUP OF THE DAY: New England Clam Chowder

SATURDAY – PORK NACHOS

Crispy corn chips topped with pulled pork, shredded mozzarella, scallions, diced roma tomatoes. Served with a side of salsa. Sour cream and guacamole available upon request.

SOUP OF THE DAY: Beef & Barley

March 10th -16th 2019

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: Harvest Vegetable

SUNDAY – HOMESTYLE POT ROAST

Braised pot roast topped with herbed beef gravy. Served with boiled red potatoes and buttered carrots.

SOUP OF THE DAY: Cream of Celery

MONDAY – PANKO SHRIMP

Six golden fried shrimp served with apple almond slaw, a baked potato and garnished with lemon. Accompanied by sides of cocktail sauce and sour cream.

SOUP OF THE DAY: Duck Vegetable

TUESDAY – APRICOT PORK LOIN

Herbed oven roasted pork loin carved to order topped with an apricot glaze. Served with roasted baby bakers and zucchini with red peppers.

SOUP OF THE DAY: Zuppa Toscana

WEDNESDAY – OPEN FACE HOT ROAST BEEF

Tender pot roast served atop whole wheat bread and drizzled with herbed beef gravy. Accompanied by whipped potatoes and country trio.

SOUP OF THE DAY: Creamy Tomato

THURSDAY – PARMESAN CRUSTED CHICKEN BREAST

Boneless chick breast crusted with panko, parmesan, minced parsley and herbs, grilled until golden. Served with creamy white pasta shells and steamed broccoli.

SOUP OF THE DAY: Chicken Chile Verde & White Bean

FRIDAY – SCALLOP & CRAB STUFFED SOLE

Atlantic sole stuffed with scallops and crab then finished with a drizzle of bearnaise sauce. Served with wild rice and steamed spinach.

SOUP OF THE DAY: New England Clam Chowder

SATURDAY – HONEY DIJON PORK TENDERLOIN

Oven roasted tenderloin roasted with a flavorful honey, mustard, and herb sauce. Served with sweet potatoes and fried green beans.

SOUP OF THE DAY: Beef & Barley

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