

**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: Turkey & Wild Rice**

**SUNDAY – BREAKFAST BURRITO**

A whole wheat tortilla filled with scrambled egg, diced ham and shredded cheese.  
Served with a side of O'Brien potatoes.

**SOUP OF THE DAY:** Chicken Orzo

**MONDAY – STUFFED ACORN SQUASH**

Sausage and apple combined with celery, onions, panko and seasonings baked in a half acorn squash, topped with shredded parmesan and minced parsley. Served with a slice of golden garlic toast.

**SOUP OF THE DAY:** French Onion

**TUESDAY – CALIFORNIA CLUB WRAP**

A whole wheat tortilla filled with deli turkey, fresh spinach, diced bacon, tomatoes, and avocado aioli. Served with a side of French onion sun chips.

**SOUP OF THE DAY:** Beef Stew

**WEDNESDAY – FRENCH DIP**

Thinly sliced roast beef and Swiss cheese on a grilled stadium roll, served with au jus.  
Accompanied by tater tots and a dill pickle wedge.

**SOUP OF THE DAY:** Creamy Tomato

**THURSDAY – VEGETABLE QUESADILLA**

Assorted vegetables in a grilled whole wheat tortilla with shredded cheese served with a side of shredded lettuce and diced tomatoes. Accompanied by a side of salsa. Sour cream and guacamole upon request.

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

**FRIDAY – PHILLY BURGER**

Charbroiled angus beef patty topped with sautéed bell peppers, onions, and provolone cheese. Served on a grilled bun and accompanied by steak fries.

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

**SATURDAY – BLACKENED CHICKEN CAESAR SALAD**

Seasoned chicken breast, croutons, sun-dried tomatoes, and parmesan cheese served over a bed of chopped romaine with a side of Caesar dressing and an herbed breadstick.

**SOUP OF THE DAY:** Beef Vegetable

October 28<sup>th</sup> – November 3<sup>rd</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: Turkey & Wild Rice**

**SUNDAY – PEPPER STEAK**

Flat Iron Steak baked in a creamy peppercorn sauce. Served with au gratin potatoes and steamed spinach.

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

**MONDAY – GARLIC CHICKEN**

Boneless chicken breast dredged in garlic, olive oil, minced parsley and panko. Seared until golden. Served with whipped potatoes, chicken gravy, and a seasonal vegetable medley.

**SOUP OF THE DAY:** French Onion

**TUESDAY – SCALLOPED & HAM CASSEROLE**

Scalloped potatoes, ham, diced onions and green peas baked in a cheesy casserole. Served with trio vegetable blend.

**SOUP OF THE DAY:** Beef Stew

**WEDNESDAY – SWEDISH MEATBALLS**

Meatballs simmered in a delicate cream sauce, served atop buttered egg noodles, topped with minced parsley. Served with steamed broccoli.

**SOUP OF THE DAY:** Creamy Tomato

**THURSDAY – SALSA CHICKEN**

Seasoned chicken breast topped with salsa, shredded cheddar jack, and sour cream. Accompanied by Spanish rice and sautéed zucchini and peppers.

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

**FRIDAY – TORTILLA ENCRUSTED TILAPIA**

Tilapia filet encrusted with lime and chipotle tortillas. Served with roasted baby bakers and sliced carrots. Garnished with a lemon wedge and served with tartar.

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

**SATURDAY – CHICKEN FRIED STEAK**

Cubed steak dredged in flour and grilled until golden, topped with Country gravy. Served with whipped potatoes and whole kernel corn.

**SOUP OF THE DAY:** Beef Vegetable

October 28<sup>th</sup> – November 3<sup>rd</sup> 2018