

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: Chicken Orzo

SUNDAY – PUMPKIN FRENCH TOAST

Delicious pumpkin bread dipped in cinnamon egg batter and grilled until golden. Served with scrambled eggs and smoky bacon.

SOUP OF THE DAY: Vegetarian Lentil

MONDAY – COBB SALAD

Chopped romaine topped with sliced chicken, diced bacon, tomatoes, baby corn, avocado, and sliced hard boiled egg. Served with blue cheese dressing and a Kaiser roll.

SOUP OF THE DAY: Cream of Turkey & Asparagus

TUESDAY – BEEF TOSTADA

Crisp fried corn tortilla topped with refried beans, shredded lettuce, seasoned ground beef, shredded cheese, diced tomatoes, and sliced olives. Served with a side of salsa. Sour cream and guacamole are available upon request.

SOUP OF THE DAY: Chili Soup

WEDNESDAY – PASTRAMI & SWISS ON DELI RYE

Sliced pastrami and Swiss cheese on deli rye grilled until golden. Served with broccoli salad and a peach half.

SOUP OF THE DAY: Creamy Tomato

THURSDAY – CRANBERRY TURKEY SALAD

Diced turkey, raisins, feta cheese and walnuts on chopped romaine. Served with raspberry vinaigrette and a mini croissant.

SOUP OF THE DAY: Beef Rice

FRIDAY – ONION BURGER

Charbroiled Angus beef patty topped with Swiss cheese and crisp onion straws. Served with a lettuce and tomato garnish and a side of steak fries.

SOUP OF THE DAY: New England Clam Chowder

SATURDAY – HAM SALAD CROISSANT

House made ham salad served on a lightly grilled croissant. Accompanied by Ruffles and a peach half.

SOUP OF THE DAY: Hearty Vegetable

November 4th – 10th, 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: Chicken Orzo

SUNDAY – TRI TIP AND DEMI-GLACE

Seared oven roasted tri tip drizzled with herbed demi-glace with a baked potato and sour cream. Served with a corn cobette.

SOUP OF THE DAY: Vegetarian Lentil

MONDAY – PISTACHIO CHICKEN

Boneless chicken breast hand breaded with roasted crushed pistachios. Served with Yukon gold whipped potatoes, chicken gravy and bacon Brussels.

SOUP OF THE DAY: Cream of Turkey & Asparagus

TUESDAY – HONEY BAKED HAM

Honey baked ham, sliced to order. Served with roasted acorn squash and cheesy cauliflower.

SOUP OF THE DAY: Chili Soup

WEDNESDAY – ROSEMARY ROASTED CHICKEN THIGHS

Roasted fresh lemon and rosemary marinated chicken thighs served with herb roasted red potatoes and sautéed parmesan Brussel sprouts.

SOUP OF THE DAY: Creamy Tomato

THURSDAY – HOMESTYLE MEATLOAF

Savory seasonings, celery, onions, and ground beef mixed and oven baked. Served with whipped potatoes, beef gravy and steamed carrots.

SOUP OF THE DAY: Beef Rice

FRIDAY – RASPBERRY HAZELNUT SALMON

Hand-cut salmon filet topped with raspberry sauce and toasted hazelnuts served with coconut rice and steamed spinach.

SOUP OF THE DAY: New England Clam Chowder

SATURDAY – CHICKEN JERUSALEM

Boneless chicken breast roasted and served in a creamy mushroom, herbs, and artichoke sauce. Served with rice pilaf and Harvard beets.

SOUP OF THE DAY: Hearty Vegetable

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