

**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: Vegetable Lentil**

**SUNDAY – BISCUITS & GRAVY**

Two buttermilk biscuit halves topped with peppered country gravy.  
Served with scrambled eggs and sausage.

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

**MONDAY – GRILLED BRATWURST**

Grilled bratwurst sausage and caramelized onions served in a stadium roll.  
Served with a side of creamy potato salad.

**SOUP OF THE DAY:** Zuppa Toscana

**TUESDAY – BEEF, BEAN & CHEESE BURRITOS**

Seasoned bean, black beans, and cheese wrapped in a garlic herbed tortilla and baked until crispy. Served with shredded lettuce, diced tomatoes garnish and a side of salsa.

**SOUP OF THE DAY:** Corn & Green Chile Bisque

**WEDNESDAY – TUNA MELT**

Albacore tuna, mayo and relish with cheddar cheese grilled on sourdough.  
Served with potato chips and a dill pickle wedge.

**SOUP OF THE DAY:** Creamy Tomato

**THURSDAY – CRAB & SHRIMP LOUIE**

Chopped Romaine, crab, bay shrimp, sliced cucumber, tomato wedges and a hard-boiled egg served with 1000 Island dressing and an herbed breadstick.

**SOUP OF THE DAY:** Turkey & Rice

**FRIDAY – BBQ BACON BURGER**

Charbroiled angus beef patty topped with cheddar and smoky bacon with a side of BBQ sauce. Served with a lettuce & tomato garnish and a side of curly fries.

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

**SATURDAY – BEEF QUESADILLA**

Tender chopped beef and cheese grilled in a whole wheat tortilla. Served with shredded lettuce and diced tomatoes. Accompanied by a side of salsa.  
Sour cream and guacamole available upon request.

**SOUP OF THE DAY:** Roasted Cauliflower

March 31<sup>st</sup> – April 6<sup>th</sup>, 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: Vegetable Lentil**

**SUNDAY – HUNGARIAN GOULASH**

Seasoned ground beef in a flavorful sauce consisting of tomato, garlic, Italian seasoning, Hungarian paprika, diced onions and elbow macaroni. Served with steamed spinach.

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

**MONDAY – CHILI CON CARNE**

Slowly simmered ground beef, seasonings and tomato sauce.  
Served with trio vegetable blend and a corn muffin.

**SOUP OF THE DAY:** Zuppa Toscana

**TUESDAY – THAI SWEET CHILE CHICKEN**

Boneless chicken breast dusted with flour & herb grilled until golden. Drizzled with Thai Sweet Chile Sauce. Served with buttery jasmine rice and steamed broccoli.

**SOUP OF THE DAY:** Corn & Green Chile Bisque

**WEDNESDAY – SPAGHETTI AND MEAT SAUCE**

Spaghetti noodles topped with freshly made meat sauce and shredded parmesan cheese. Served with green beans and garlic toast.

**SOUP OF THE DAY:** Creamy Tomato

**THURSDAY – ALICE SPRINGS CHICKEN**

Chicken breast baked in a honey mustard sauce, topped with bacon, mushroom, and Colby jack cheese. Served with wild rice and sautéed zucchini & red peppers.

**SOUP OF THE DAY:** Turkey & Rice

**FRIDAY – PECAN ENCRUSTED TILAPIA**

Delicate fillet of tilapia encrusted with pecans. Served with rice pilaf and honey roasted carrots.

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

**SATURDAY – SALISBURY STEAK**

Seasoned cubed steak seared and braised in an onion mushroom beef sauce.  
Served with mashed potatoes and cauliflower.

**SOUP OF THE DAY:** Roasted Cauliflower

March 31<sup>st</sup> – April 6<sup>th</sup>, 2019