

CHEF'S CREATIONS

November 2025

HOT LUNCHEON ENTREES

ROAST TURKEY BREAST WITH CRANBERRY GRAVY

Tender roasted turkey breast served with herbed wild rice, maple-roasted root vegetables, and finished with a rich cranberry-infused gravy. A comforting, seasonal classic. (Nut Free, Gluten Free)

\$15.50 PP

CREAMY TUSCAN CHICKEN

Seared chicken breast simmered in a creamy Parmesan sauce with sun-dried tomatoes and spinach. Served with mashed potatoes and roasted Brussels sprouts. (Gluten Free, Nut Free)

\$16.95 PP

HARVEST QUESADILLA

A fall-inspired twist on a favorite — filled with melted cheddar, caramelized onions, and your choice of turkey & black bean or mushroom. Served with chipotle aioli, sour cream, and cranberry guacamole. (Nut Free)

**\$16.95
TURKEY**

**\$15.25
MUSHROOM**

SPECIALTY SANDWICHES

ROASTED VEGGIE & PESTO SANDWICH

Roasted butternut squash, zucchini, red peppers, spinach, and goat cheese layered on toasted ciabatta with a flavorful walnut pesto. (Contains Nuts)

\$14.95 PP

SMOKED TURKEY CRANBERRY SANDWICH

Smoked turkey, sharp cheddar, cranberry aioli, arugula, and pickled onions on toasted sourdough. Sweet, savory, and perfectly seasonal. (Contains Dairy & Gluten)

\$14.95 PP



CHEF'S CREATIONS

November 2025

SPECIALTY SALAD BOWL

MAPLE DIJON SALAD

\$14.95 PP

A hearty, wholesome salad featuring quinoa, roasted sweet potatoes, kale, and pickled onions, topped with your choice of chicken or tofu and a maple Dijon glaze. (Gluten Free, Nut Free)

AUTUMN APPLE PECAN SALAD

\$14.95 PP

Fresh greens topped with grilled chicken, crisp apple slices, candied pecans, goat cheese, and dried cranberries, tossed in a house-made apple cider vinaigrette. (Contains Nuts or Substitute seeds for nut-free)

SPECIALTY SIDES / SOUPS

CRANBERRY & ORANGE WILD RICE PILAF

\$6.95 PP

A fragrant wild rice blend tossed with dried cranberries, orange zest, and toasted walnuts for a bright, nutty side dish. (Contains Nuts - optional)

WARM BUTTERNUT SQUASH SOUP

\$4.95 PP

Smooth, velvety, and lightly spiced with nutmeg. The perfect cozy starter for chilly days. (Gluten Free, Nut Free, Vegetarian)

FEATURED DESSERTS

CRANBERRY WHITE CHOCOLATE BLONDIES

\$3.95 PP

Chewy, buttery blondies baked with white chocolate chips and tart cranberries. A sweet, seasonal indulgence. (Contains Dairy & Gluten, Nut Free)

CHAI-SPICED CUPCAKES WITH CINNAMON CREAM CHEESE FROSTING

\$4.25 PP

Moist chai-spiced cupcakes topped with cinnamon cream cheese frosting and a hint of nutmeg. (Contains Dairy, Eggs & Gluten)

