**INDIVIDUAL HOT ENTREES**

Orange-Ginger Chicken

Crispy batter chicken breast chunks tossed in sweet & tangy orange-ginger glaze, served with steamed rice and featured weekly vegetable $15.45

Spicy Crispy Chinese Beef and Vegetables

served with Lo Mein $16.45

Jamaican Jerk Chicken

Jerk Chicken on top of yellow rice, with tomatoes, onions, peppers & mango. Served with Plantain chips $16.00

Penne & Pulled Chicken

Peas, Green Beans, Parmesan Cream Sauce, served with Vegetables and Garlic Breadstick $18.95

Classic Chicken Parmesan

Mozzarella, Marinara and Penne served with Vegetables *GF upon request* $16.75

Lemon-Pepper Chicken and Pasta

Lemon pepper grilled chicken breast with tomatoes, baby spinach, cavatappi pasta tossed in a Cajun cream Sauce $15.45

Gnocchi with Grilled Mushrooms

Vegetables and Parmesan-Garlic Cream Sauce *V* $15.50

***The following are served with featured starch and vegetable***

Tequila-Lime Shrimp

Tequila-lime marinated, sauteed shrimp with fresh mandarin orange salsa

$16.75

Chicken Marsala

sautéed Mushrooms and Onions & Marsala Wine $16.45

Stuffed Chicken

Mediterranean Salsa *GF* $15.45

Oven-Roasted Turkey Breast

Herb Stuffing and Gravy $15.50

Plum BBQ Marinated Steak Tips

Sweet Peppers *GF* $18.25

Red Wine Braised Short Rib

With Oven Roasted Root Vegetables *GF* $25.95

Salmon Puttanesca

Oven Roasted Salmon Fillet covered in Traditional Puttanesca Sauce with tomatoes, capers, olives, onions & garlic$24.95



