



**March 6 - March 10, 2023**





**Dining Hours**

Breakfast - 7:00a.m.-10:00a.m.

Lunch - 11:00 a.m. -2:00 p.m.

**Restaurant Associates**

HOSPITALITY EXCELLENCE  
PREMIER CLIENTS

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>BREAKFAST</b> 	Fresh Cut Fruit, Low Fat Yogurt, Granola, Selection of Bagels, Muffins, Oatmeal, Selection of Yogurt Parfait, Made to Order Grill, Hot Buffet				
<b>PRIME</b>	Pancakes, French Toast, Made to Order Sandwiches and Omelets				
<b>AU BON PAIN SOUP</b> 	Chefs Choice 2 Soups Available Daily				
	Hand Stretched Sicilian Style Pies, Served by the Slice Cheese, Pepperoni, Vegetarian Garlic Knots Daily Special (Sandwich, Stromboli, Pasta, Gourmet Pie)				
<b>[ THE COOL SLAW SANDWICH SHOP ]</b>	Made to Order Sandwiches, Chef's Choice Daily Composed Salads  <b>Pre-Made Sandwiches</b> <i>Island Shrimp Wrap, Crispy Shrimp, Pineapple Habanero Salsa, Shredded Lettuce, Lime Aioli, Toasted Coconut</i> <i>Crispy Chicken Parmesan, Tomato Sauce, Provolone Cheese, Pesto, Ciabatta Bun</i> <i>Smoked Turkey Rancher Wrap, Smoked Bacon, Sharp Cheddar, Chipotle Ranch, Lettuce, Tomato</i>				
<b>LUNCH</b> 	<b>Chefs Catch:</b> "Crispy Fish and Chips", Beer Battered Cod, Waffle Fries, Malt Vinegar Slaw, Tartar Sauce <b>Chase Signature:</b> Buttermilk Fried Chicken Sandwich, Shaved Lettuce, Garlic Pickles, Dill Mayo Brioche  <b>Grill Special:</b> <i>Pulled Chicken &amp; Street Corn Burrito, Chipotle Mayo, Roasted Corn, Cotija, Lettuce, Tomato, Hint of Lime</i>				

# EAT STREET

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**Restaurant Associates**

HOSPITALITY EXCELLENCE  
PREMIER CLIENTS

**FOOD STUDIO**

**THE COUNTER**

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	<b><u>Caesar Bar</u></b>		<i>Its Grits!</i>	
	<i>Romaine, Kale, Spinach</i>		<i>Creamy Cheddar Grits</i>	
Fresh Rolled Sushi	<i>Herb Roasted Salmon Garlic Butter Shrimp Crispy Popcorn Chicken</i>		<b><u>Add A Protein</u></b> <i>Braised Short Rib Garlic Roasted Shrimp Veggie Crumbles</i>	
	<i>Roasted Red Peppers Blistered Grape Tomatoes Artichokes Garlic Croutons Parmesan Cheese</i>		<b><u>Make it Yours!</u></b> <i>Roasted Grape Tomato Garlic Sauteed Spinach Crispy Onion Straws Balsamic Reduction Chopped Herbs</i>	
	<i>Traditional, Roasted Pepper, Chipotle Dressing</i>		\$8.95	
	\$9.95			
<b><u>Mediterranean</u></b>	<b><u>Fajita Bar</u></b>	<b><u>India</u></b>	<b><u>Comfort Classics</u></b>	<b><u>Fish Friday</u></b>
<i>Grilled Chicken Piccata</i>	<i>Cajun Chicken Tenderloins</i>	<i>Chicken Tikka Masala</i>	<i>Meatloaf with Brown Gravy</i>	<i>Pesto Grilled Salmon</i>
<i>Shrimp Provencal</i>	<i>Marinated Flank Steak</i>	<i>Cauliflower &amp; Vegetable Vindaloo</i>	<i>Roasted Turkey Breast, Sage Jus</i>	<i>Linguini &amp; Clams</i>
<i>Herb Roasted Potatoes</i>	<i>Cilantro Lime Shrimp</i>	<i>Basmati Rice</i>	<i>Boursin Whipped Potato</i>	<i>Mussels Fra Diavolo</i>
<i>Spinach &amp; Blistered Tomato Farfalle, Lemon Butter Sauce</i>	<i>Bell Peppers &amp; Onions</i>	<i>Shrimp Dal</i>	<i>Macaroni &amp; Cheese</i>	<i>Truffle Parmesan House Cut Fries</i>
<i>Sun Dried Tomato &amp; Feta Cheese Cous-Cous</i>	<i>Spanish Rice</i>	<i>Vegetable Samosas</i>	<i>Green Beans with Roasted Wild Mushrooms</i>	<i>Vegetable Medley</i>
<i>Roasted Asparagus with Parmesan Cheese</i>	<i>Stewed Black Beans</i>	<i>Grilled Naan Bread</i>	<i>Roasted Sweet Potato</i>	<i>Garlic Bread</i>
<i>Focaccia Bread</i>	<i>Pico Cheddar Guacamole Sour Cream Jalapeno Lettuce Flour Tortilla</i>		<i>Warm Dinner Rolls</i>	