

Oct 20th– Oct 24th

TIMES DINING MENU

Breakfast 8:00 am - 11:00 am | Lunch 11:30 am - 2:30 pm

SPECIAL

SUSHI & SASHIMI Oct 21st

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOT BREAKFAST BUFFET				
Cage-Free Scramble Eggs V GF Cage-Free Scramble w/ Cheese V D GF Egg White w/Broccoli, Cheese Frittata V D GF French Toast V D Garlic Spinach VG GF Vegetarian Pattie V	Baked Eggs V GF Cage-Free Scrambled Eggs w/ Cheese V D GF Egg White Spinach Frittata V D GF Pancakes V D Grilled Vegetables VG GF Turkey Sausage	Cage-Free Scrambled Eggs V GF Cage-Free Scrambled Eggs w/ Cheese V D GF Egg Whites Cherry Tomato Frittata V D GF French Toast V D Corned Beef Hash Pork Bratwurst Sausage	Cage-Free Scrambled Eggs V GF Cage-Free Scrambled Eggs w/ Cheese V D GF Egg Whites Mushroom, Swiss Frittata V D GF Pancakes V D Sauteed Spinach with Garlic V GF Vegetarian Patties V	Cage-Free Scrambled Eggs V GF Cage-Free Scrambled Eggs w/ Cheese V D GF Egg White Kale, Peppers, Onions Frittata V D GF French Toast V D Roasted Parmesan Broccoli V D GF Pork Sausage

COLD BREAKFAST | HOT CEREAL | AVOCADO TOAST BAR'S

SOUP

Garden Vegetable Soup VG GF Broccoli Cheddar Soup V D GF	Garden Vegetable Soup VG GF Orzo Tomato Soup V	Garden Vegetable Soup VG GF Broccoli Cheddar Soup V D GF	Garden Vegetable Soup VG GF Orzo Tomato Soup V	Garden Vegetable Soup VG GF Broccoli Cheddar Soup V D GF
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KITCHEN TABLE

MEATLESS MONDAY	BOURBON STREET	HEART YO' SELF	NYT-COOKING	HAPPY FRIDAY
Eggplant Lasagna V Chickpea Vegetable Stew VG GF Italian Seasonal Tofu V GF Kidney Beans with Rice VG GF Penne Alla Vodka V D Roasted Tomato and Zucchini Lemon Sauce VG GF Chef's Choice Salad GF	Dirty Rice Blackened Chicken Cajun Potatoes VG GF Vegetable Gumbo GF Creole Bean Stew Bourbon Glazed Corn Bread D Potato and Egg Salad V GF Spicy Cole Slaw Salad V GF	Chicken Mushroom GF Couscous V Brown Rice VG GF Roasted Beets VG GF Roasted Brussel Sprouts Roasted Acorn Squash VG GF Fennel Mixed Green Salad V GF Farro Spring Mix, Grapefruit, Toasted Cashews V GF	Teres Major with Mushroom Sauce GF Herb Chicken Garlic Lemon Butter Sauce D GF Olive Oil Mash Potatoes V D GF Rice Pilaf VG GF Creamy Chopped Spinach with Shallots V D GF Roasted Butternut Squash and Cinnamon V GF Cherry Tomato Caesar Salad V Baby Arugula Salad and Cherry Tomatoes VG GF	French Onion Dip Chicken GF Sloppy Joe Casserole D GF Vegetable Fried Rice VG GF Infused Garlic Butter with Grilled Asparagus VG D GF Steamed Cabbage with Vegetables Broth VG GF Roasted Red Bliss Potatoes VG GF Chef's Choice Salad

GRILL	DELI	SALAD BAR	CRAFT YOUR CRAVE	SPECIAL

DAILY OFFERINGS

Pat LaFrieda Creek Stone Farm Burger Turkey Burger - Smash Burger Vegan Black Bean Burger Pizza: Cheese, Veggie, Pepperoni La Plancha: Grilled Proteins Made to Order: Chicken, Steak, Salmon	Artisanal Sandwiches Build Your Own Sandwiches and Wraps House Made Chips Available Daily Cauliflower Salad Sandwich Caprese, Mozz,Basil, Roasted Peppers, with Balsamic Glaze	Salad Greens, Wholesome Beans and Grains, Lean Proteins and Cheeses Salad Dressings and Vinaigrettes, Toppings Antipasti: Daily Selection of Seasonal Marinated & Grilled Vegetables, Grain & Bean Salad Weekly Homemade Dressing: Asian Dressing	BUILD YOUR OWN Wing Bar Plan Wings, BBQ Wings, Mash Potatoe, Corn on The Cob, Sweet Cole Slaw, Celery Sticks, Carrot Sticks, Blue Cheese Dressing, Ranch Dressing	10/22/25 COOK'S CORNER: Javier Perez
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