



Tuesday
September 6, 2016
Maître D' - Ra'Son Bell

SOUP DU JOUR: FRENCH ONION AU CROUTON

Cup ----- \$1.50
Bowl ----- \$1.95
Quart ----- \$4.50

Prepared by: Matt Gibala

ENTRÉE:

Chicken Parmigiana with house made pasta ----- \$5.75
Chicken breast breaded and pan fried then baked with tomato sauce and
provolone cheese. Served with house made pasta and a side tossed salad
Prepared By: Victoria Rivera

SOUP & SANDWICH BAR ----- \$5.50

SPECIAL SANDWICH: Caprese Panini ----- \$5.50

Prepared By: Autumn Stevens

SALAD:

Chefs Salad Bowl Garni ----- \$5.00
Prepared by: Tyshaun Knight

DESSERT:

Cheese Cake ----- \$2.50
Prepared by: Arian Lopez

BEVERAGE – Milk, Coffee, Tea ----- \$1.00

Espresso.... \$1.25 Cappuccino.... \$2.50 Latte....\$3.00

Dressings – Caesar, French, Blue Cheese, and Italian