



Menu for NY Times

		Monday	Tuesday	Wednesday	Thursday	Friday
Soup		New England Clam Chowder	Chicken Noodle	Lemon Chicken & Orzo	Beef Barley	Chicken & Dumpling
		Split Pea & Ham	Thai Coconut Chicken	Creekstone Beef & Red Bean Chili	Miso, Shitake & Nori	Lobster & Corn Bisque
		12 Vegetable VG	Vegetarian ChiliVG	Wild Mushroom Bisque	Tuscan White Bean VG	Broccoli & Cheese
Soup "Well"		Roasted Carrot & GingerVG	Quinoa MinestroneVG	Kale, Corn & LentilVG	Roasted Yam, Leek & Navy BeanVG	Moroccan Lentil Soup CBP
Action	Qbowls	"Hot Wraps" Crispy Chicken, Herb Grilled Chicken, Fried Buffalo Seitan, Choice of Whole Wheat, Chipotle, Plain or Spinach Wrap Spicy Red Cabbage Slaw, Pickled Cucumber, Shredded Iceberg, Grilled Onions, Tomatoes, Feta, Monterey Jack & Blue Cheese. Served with Grain Dijon Potato Salad				Super Salads
Grill Station	Roasted Turkey, Gravy	Roasted Turkey, Gravy	Roasted Turkey, Gravy	Roasted Turkey, Gravy	Whole Wheat Thick Crust Pizza, Hot Risotto Arrancini, Hand made Stromboli, Garlic Knots, Caesar Salad, Salumeria Antipasti.	
	Chicken Stuffed with Prosciutto & Brie	Boneless Pork Chop, Sweet Corn Relish	Angus Beef Meatloaf, Onion Soup Gravy	Chicken Schnitzel, Sauerkraut & Fried Capers		
	Potato Pierogi, Parsley & OnionV	Truffle Mac & Cheese	Olive Oil Mashed PotatoesV	Crispy Potato PancakesV		
	Cheesy Polenta V	Yukon Potato Home Fries VG	Wild Rice VG	Black Bean RiceVG		
	Steamed BroccoliVG	Slow Braised Cabbage V	Broccolini, Hot Pepper Flake & GarlicVG	Roasted AsparagusVG		
Hero	RatatouilleVG	Steamed Mandolin Cut CarrotsVG	Roasted Red Bell Peppers VG	Grilled Green & Yellow SquashVG		
	Smoked Turkey, Spinach & Swiss, Cranberry Mayo	Buffalo Chicken, Blue Cheese & Cucumber	Corned Beef, Hand Cut Cole Slaw & Romaine	Roast Beef, Arugula & Tomato Onion Salad	Chicken Salad, Pecans & Raisins, Baby Organic Greens	
Grilled Cheese		Avocado, Brie, Tomato & Bacon	Roast Beef, Smoked Gouda & Honey Dijon	Tuna Salad , Dill Havarti & Tomato	Soppresata, Cappy Ham & Provolone, Cherry Pepper Relish	Cheddar, Swiss & Smoked Bacon

Global	Middle Eastern Pita	Hawaii	"Fish"	Ireland	<div>Classic Comfort Food</div>
	Lemon Oregano Chicken Thighs	Grilled Chicken, Spicy Coconut Milk	Sofritto Roasted Salmon, Black Bean Salsa	Corned Beef & Cabbage	
	Traditional Lamb Gyro	Slow Roasted Pork Shoulder, Soy, Cane Sugar, Cashews	Old Bay Fried "Fish", Chunky Tartar Sauce	Angus Beef Sheppard's Pie	
	Toasted Walnut Falafel VG	Grilled Mahi Mahi, Mango Relish	Prince Edward Island Mussels, Smoked Paprika Buffalo Sauce	Grilled Bangers, Onions & Rosemary Potatoes	
	Grilled Onions & Peppers VG	Pineapple Lychee Jasmine RiceV	Crab & Chorizo Stuffed Mushrooms, Scallion Butter	Irish Colcannon Potatoes & kale	
	Grilled Portobello'sVG	Green Beans, Lotus Root & Pickled DaikonVG	Fried Shrimp Spring Roll's, Soy-Plum Sauce	Parsnip & Carrot MashV	
	White Bean SkordaliaVG	Sweet & Sour EggplantVG	Shrimp, Jasmine Rice & Orzo Paella	Roasted Brussels Sprouts & Bacon	
	Romaine Feta Salad V	Snow Pea, Bean Curd, Palm Hearts, Sesame DressingV	Caesar Salad, Anchovy Dressing	Potato, Butternut & Sage Mustard Dressing	
	Tabbouleh VG	Papaya, Star fruit & Toasted CoconutV	Calamari Fritto, Cherry Peppers & Red Onion, Parsley	Toasted Barley, Green Apple & Raisin SaladV	
	Baba Ghanoush VG	Cabbage, Grilled Sausage & Cilantro Slaw	Peruvian Ceviche'	Roasted Beets & Goat CheeseV	
RA Kitchen	Roasted Beef, Cheddar, Tomato & Horseradish Aioli	Pastrami & Swiss, Russian Dressing on Rye	Fresh Mozzarella, Blistered Peppers, Arugula, PestoV	Rosemary Grilled Baby Shrimp, Chopped Romaine, Lemon Aioli Wrap	Classic Italian Combo on Semolina Hero
	Grilled Eggplant, Red Lentils, Hummus & Feta On LavashV	Grilled Roast Pork "Cuban" On Rustic Roll	Crispy Chicken Milanese, Baby Greens, Lemon Aioli	Buffalo Chicken"BLT" on Ciabatta	Grilled Vegetables, Alpine lace Swiss, Baby Organic Greens on Sliced Seven grainV
	Chicken Cobb Salad, Bacon, Egg, & Avocado	Tuscan Antipasti, Genoa salami, Mozzarella & Stuffed Peppers Salad	Miso Glazed Salmon, Soba Noodles Salad, Ginger soy Vinaigrette	Classic Chef Salad, Buttermilk Ranch Dressing	Chicken Caesar Salad, Sour dough croutons, House made dressing
	Sesame Tofu, Edamame, Soba Noodle & Bok ChoyVG	Tuna Niciose, kalamata olives, Capers & Roasted Peppers	Iceberg Lettuce, Gorgonzola, Bacon & Tomatoes, Creamy Bleu cheese Dressing	Lemon Thyme Grilled Chicken, Oven dried Roma tomatoes, White Bean Puree	Grilled Flank Steak, Baby Kale, Tomatoes & Spicy Yogurt Dressing
Asian Themed Main Course \$9.35 with California Roll \$13.05	Hot & Sour TofuVG	General Tao's Chicken	Stir fry Pork & Snow Pea	Coconut Fried Chicken	Sesame Salmon
	Steamed Sesame Brown RiceVG	Crispy Shrimp Toast	Spicy VegetablesVG	Pork Fried Rice	Tempura Vegetables V