

BON APPÉTIT

WEST

SEPTEMBER 2024



LAKEVIEW HOURS

Lunch Dine-In or Carryout, Mon-Sat, 11am-1pm (Open Seating)
Dinner Carryout, Mon-Sat, 4pm - 4:45pm (Reservations required Friday/Saturday)
Dinner Dine-In, Mon-Sat, 5pm - 6:30pm (Check in at Host/Hostess Stand)
Sunday Brunch Carryout, 10:30am - 11am & 1:15-1:30pm
Sunday Brunch Dine-In, 11am-1pm (Reservations required)
(Check in at Host/Hostess Stand)



BISTRO HOURS

Breakfast Saturday & Sundays, 7:30am - 12:30pm
Breakfast Mon - Fri, 7:30-11am
Lunch/Dinner Sun - Sat, 11am - 6:30pm
Bistro Specials Available Mon-Fri
If you need any assistance, please reach out to Nikki,
Judith, or Moniesha at 210-568-3235

SEPTEMBER BISTRO SPECIALS

Club Wrap with Bag of Chips \$11

Pecan Cranberry Salad \$8,
Add Crispy Chicken Tenders \$6

Dragon Fruit Iced Tea \$2

SAVE THE DATE:

Monday, September 2 - Labor Day - Due to the holiday, The Lakeview will be open for lunch 11am - 1 pm and CLOSED for dinner. The Bistro will have a dinner special of Chicken Fried Steak with Mashed Potatoes, Green Beans, and a Side Salad for \$12.10. Available 4-6:30pm.

Thursday, September 5 - 9:30-10:30am - Roadrunner Lounge - Coffee with Chef

Wednesday, September 11 - B&A - Lunch service will be take-out only and dinner service will not be available due to B&A event. Bistro dinner special: Baked Chicken Quarter, Green Beans, Roasted Sweet Potatoes, and a Side Salad for \$12.10. Available 4-6:30pm

Wednesday, September 18 - Theme Day - Cycle entrees will be Greek themed. Two featured sides will be carried over during dinner service along with two cycle entrees.

Saturday, September 21 - Prix Fixe Dinner - Cycle menu will be available for lunch only. Prix Fixe dinner will be available 4-6:30pm. Reservations required for dine-in AND take-out. Reservations open 10 days in advance on Wednesday, September 11 and close Friday, September 20 at 11am or until capacity has been reached. To make reservations for take-out, please sign-up in person at the cashier stand in The Lakeview. Due to the popularity of this event, reservations are required for all takeout and dine-in prix fixe dinners.

Please make sure you cancel your reservations by Friday, September 20th at 11am if your plans change and you will not be attending. All "no shows" will be charged a \$28 fee (per person).

Wednesday, September 25 - Teaching Kitchen - 2pm - Bistro area - Superfood is Nuts!

NOTES FROM THE DIRECTOR OF DINING SERVICES

Reminder that there is a 2 bottle of wine limit per person when purchasing from either The Bistro or The Lakeview. This is to help keep us in stock throughout the week for our lunch and dinner services. If everyone decided to purchase a case, we would not have enough for you to enjoy during your evening meal. If you are interested in purchasing numerous bottles, please fill out an Advance Sales sheet; these are available at The Lakeview lunch entrance. Submission cut off is the Saturday prior to the next Saturday pick up date. More details about Advanced Sales is available on the order sheets.

Prix Fixe: Reservations are now required for takeout and dine in for prix fixe dinners. Due to the popularity of this event, reservations are required for all takeout and dine-in prix fixe dinners. Please make sure you cancel your reservations by Friday, September 20th at 11am if your plans change and you will not be attending. All "no shows" will be charged a \$28 fee (per person).

To sign up for prix fixe take out, please sign up on clip board located at The Lakeview cash stand. For dine in reservations, please make through ResEasy. Link available on bstwresidentsportal.com & Uniguest - under dining services.

Reservations ~ For assistance with ResEasy, please contact Nikki, Judith or Moniesha at 210-568-3235.

Superfood of the Month: Nuts

Nuts are high in fat, low in carbs, and a great source of several nutrients, including vitamin E, magnesium, and selenium.

Cashew Mac & Cheese (Serves 4)

INGREDIENTS

- 12 oz pasta (gf if needed)
- 1 cup raw cashews soaked in water for at least 1-2 hours or in boiling water for 10 minutes
- 1/2 cup water (more if needed)
- 3 tablespoon lemon juice
- 3 tablespoon coconut cream
- 2 tablespoon salt
- 2 tablespoon diced pimentos
- 1 tsp garlic powder
- 2 tsp onion powder
- 4-6 tablespoon nutritional yeast
- 1 tsp Dijon mustard



INSTRUCTIONS

1. Cook pasta to package directions.
2. Blend all of the remaining ingredients together in a high-speed blender. Add more water or nutritional yeast if needed.*
3. Drain pasta and top with sauce and toppings.

September Bistro Specials

August 26-30: Honey BBQ Chicken Strip Sandwich with Bag of Chips, \$12

September 2-6: Shrimp Quesadillas with Salsa, \$14

September 9-13: Pork Eggrolls with Sweet Chili Sauce, \$6

September 16-20: Chicken Wings, \$12

September 23-27: Chili Cheese Dog with Bag of Chips, \$6

September 30 - October 4: Honey BBQ Chicken Strip Sandwich with Bag of Chips, \$12

National Food Days

Thursday, **September 5**, National Cheese Pizza Day - Cheese Pizza & Glass of Wine or Beer Included, \$10 - Available at The Bistro 11am - 6:30pm.

Friday, **September 13**, National Peanut Day - Reese's Parfait, available at The Lakeview 11am - 1pm, \$4, while supplies last.

Wednesday, **September 18** - National Cheeseburger Day - Nacho Cheeseburger with 1 Side, available at The Lakeview, \$13.50, 11am - 1pm.

Friday, **September 20** - National Queso Day - Queso Blanco Con Carne & Chips, available at The Bistro, \$6, 11am - 6:30pm.

Wednesday, **September 25** - National Lobster Day - Lobster Bisque, \$5 - 8oz, \$5.50 - 12oz. Available at The Lakeview, 11am - 1pm, while supplies last, order at grill.

Menu: Sunday, August 25 - Saturday, August 31

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
2	Aug 25	Aug 26	Aug 27	Aug 28	Aug 29	Aug 30	Aug 31
Entrée 1	Roasted Pork Loin	Chicken Fried Chicken Breast with Country Gravy	Roast Beef with Au Jus	Chicken Cordon Bleu	Italian Parmesan Pork Cutlet	Salisbury Steak with Gravy	Crispy Fried Catfish
Entrée 2	Lemon Pepper Trout	Homemade Meatloaf with Gravy	Balsamic Braised Pork	Kielbasa with Peppers & Onions	Southwestern Braised Beef	Grilled Ham Steaks with Pineapple Glaze	Spaghetti & Meatballs
Entrée 3 (lunch only) & Dinner Take-out	X	Vegetarian Mushroom Ravioli (lunch only)	Baked Fish (lunch only)	Pasta Bake Cheese Ravioli Bolognese (lunch only)	Garlic Herb Roasted Chicken Quarter (lunch only)	Seafood Newburg (lunch only)	Citrus Marinated Pork Loin (lunch only)
Vegetable	Sauteed Spinach	Braised Cabbage	Whole Kernal Corn	Steamed Green Beans	Eggplant with Tomatoes & Onions	Steamed Cauliflower	Corn, Okra, Tomato & Bacon Casserole
Vegetable	Roasted Broccoli	Steamed Cauliflower	Steamed Zucchini	Fresh Roasted Asparagus	Zucchini with Pimento	Roasted Yellow Squash	Steamed Green Beans
Vegetable	Green Beans	Roasted Yellow Squash	Peas & Bacon	Roasted Brussel Sprouts	Steamed Peas	Fried Okra	Mushroom Ragout
Starch	Roasted Potato Wedges	Sour Cream & Chive Mashed Potatoes	Rice Pilaf	Baked Beans	Almond Orzo Pilaf	Yukon Gold Mashed Potatoes	Roasted Potato Wedges
Starch	Chard & Spring Farro Risotto	Vegetable Quinoa Casserole	Sweet Pea Orzo	Brown Butter & Scallion Mashed Potatoes	Sweet Potato Wedges	Garlic Rice	Red Beans & Rice
Soup	Summer Vegetable Chicken & Orzo Soup	Roasted Onion & Mushroom	Manhattan Clam Chowder	Chicken & Farro Soup	Lentil Soup	New England Clam Chowder	Chicken Noodle Soup
ITEMS BELOW ONLY AVAILABLE AT LUNCH TIME							
Lunch Salad / Cold	X	Strawberry Poppyseed Salmon Salad	Strawberry Poppyseed Salmon Salad	Strawberry Poppyseed Salmon Salad	Chef Salad	Chef Salad	Chef Salad
Lunch Grill Special #1	X	Philly Cheesesteak	Philly Cheesesteak	Philly Cheesesteak	BSTW Chicken Nugget Bowl	BSTW Chicken Nugget Bowl	BSTW Chicken Nugget Bowl
Lunch Grill Special #2	X	Chicken Finger Basket	Chicken Finger Basket	Chicken Finger Basket	Chicken Fried Rice	Chicken Fried Rice	Chicken Fried Rice

Bistro special August 26 - 31: Honey BBQ Chicken Strip Sandwich with Bag of Chips, \$12

Menu: Sunday, September 1 - Saturday, September 7

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
3	Sept 1	Sept 2 Labor Day LUNCH ONLY	Sept 3	Sept 4	Sept 5	Sept 6	Sept 7
Entrée 1	Roast Turkey Breast with Gravy	Rotisserie Chicken Quarter (lunch only)	BBQ Pulled Pork	Filipino Chicken Quarters	Pasta Bake Chicken Alfredo	Meatloaf with Gravy	Cheese Manicotti w/ Pesto Cream Sauce
Entrée 2	Shrimp in Lobster Sauce	Country Fried Steak with Country Gravy (lunch only)	Braised Beef Burgundy	Huli-Huli Pork Loin	Eggplant Parmesan with Marinara	Rosemary Garlic Marinated Chicken	Beef Liver & Onions
Entrée 3 (lunch only) & Dinner Take-out	X	Italian Herb Roasted Pork Loin (lunch only)	Pecan Crusted Tilapia (lunch only)	Beef Lasagna (lunch only)	Lemon Herb Salmon (lunch only)	Honey Bourbon Pork Loin (lunch only)	Lemon Herb Flounder (lunch only)
Vegetable	Roasted Bell Peppers	Collard Greens	Seasoned Green Beans	Cauliflower	Fresh Steamed Broccoli	Steamed Carrots	Sauteed Fresh Vegetable Medley
Vegetable	Sauteed Green Beans	Sauteed Zucchini	Sauteed Spinach	Steamed Peas	Roasted Zucchini	Roasted Brussel Sprouts	Steamed Green Beans
Vegetable	Fresh Steamed Broccoli	Fried Okra	Steamed Yellow Squash	Roasted Zucchini	Grilled Asparagus	Steamed Cauliflower	Whole Kernal Corn
Starch	Brown Rice	Mashed Potato & Gravy	Buttered Fettuccini Noodles	Steamed Rice	Mushroom Risotto	Quinoa Parmesan & Basil	Buttermilk Chive Mashed Potatoes
Starch	Cornbread Stuffing	Black Beans & Rice	Red Roasted Potatoes	Roasted Sweet Potatoes	Bowtie Pasta	Yukon Gold Mashed Potatoes	Lemon Rice Pilaf
Soup	Vegan Split Pea	Cream of Broccoli & Cheese	Bean Soup	Coconut Chicken Soup	Beef Barley	Seafood Chowder	Vegetable Quinoa & Black Bean Soup
ITEMS BELOW ONLY AVAILABLE AT LUNCH TIME							
Lunch Salad / Cold	X	Crispy Chicken Salad	Crispy Chicken Salad	Crispy Chicken Salad	Grilled Salmon Cobb	Grilled Salmon Cobb	Grilled Salmon Cobb
Lunch Grill Special #1	X	Loaded Brisket Baker	Loaded Brisket Baker	Loaded Brisket Baker	Meatball Sub	Meatball Sub	Meatball Sub
Lunch Grill Special #2	X	Ruben	Ruben	Ruben	Carne Asada Fries	Carne Asada Fries	Carne Asada Fries

Bistro special September 2-6: Shrimp Quesadillas with Salsa, \$14

Menu: Sunday, September 8 - Saturday, September 14

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
4	Sept 8	Sept 9	Sept 10	Sept 11 Lunch Only	Sept 12	Sept 13	Sept 14
Entrée 1	Roast Beef Eye of Round	Garlic Herb Roasted Chicken Quarter	Steakhouse Marinated Skirt Steak	Scaloppini Beef (lunch only)	Pesto Marinated Chicken Thigh	Braised Beef Tips	Salisbury Steak with Demi Glace
Entrée 2	Lemon Rosemary Chicken Thigh	Turkey Tortilla Casserole	Citrus Marinated Pork Loin	Italian Herb Roasted Chicken Quarter (lunch only)	Rosemary Parmesan Breaded Pork Chop	Pulled BBQ Chicken	Vegetarian Lasagna (Beyond Beef)
Entrée 3 (lunch only) & Dinner Take-out	X	Salmon Patty with Mustard Sauce (lunch only)	Garlic Herb Crusted Cod (lunch only)	Pasta Bake Turkey Bolognese (lunch only)	Dijon Crusted Salmon (lunch only)	Grilled Smoked Sausage (lunch only)	Shrimp Scampi (lunch only)
Vegetable	Steamed Peas	Steamed Corn Kernels	Creamed Spinach	Steamed Green Beans	Seasoned Green Beans	Fresh Steamed Broccoli	Seasoned Carrots
Vegetable	Orange Glazed Carrots	Roasted Asparagus	Roasted Tomato Wedge	Roasted Broccoli	Steamed Yellow Squash	Roasted Cauliflower	Spinach with Mushrooms
Vegetable	Roasted Parmesan Broccoli	Roasted Zucchini	Steamed Cauliflower	Sauteed Carrots	Grilled Asparagus	Vegetable Medley	Steamed Green Beans
Starch	Scalloped Potatoes	Mushroom & Wild Rice Pilaf	Mashed Sweet Potato	Egg Noodles	Fried Potato Wedges	Baked Beans	Mashed Red Potatoes
Starch	Cornbread Stuffing	Yukon Gold Mashed Potatoes	Dijon Roasted Potatoes	Roasted Sweet Potatoes	Tuscan Farro Risotto	Homestyle Mashed Potatoes & Gravy	Lemon Rice Pilaf
Soup	Italian Wedding Soup	Chicken Noodle Soup	Beef Vegetable Soup	Tomato Bisque	Vegetable Soup with Edamame	New England Clam Chowder	Lentil Sausage Soup
ITEMS BELOW ONLY AVAILABLE AT LUNCH TIME							
Lunch Salad / Cold	X	Sweet Chili Shrimp & Sesame Rice Salad	Sweet Chili Shrimp & Sesame Rice Salad	Sweet Chili Shrimp & Sesame Rice Salad	Waldorf Chicken Salad	Waldorf Chicken Salad	Waldorf Chicken Salad
Lunch Grill Special #1	X	BSTW Stackhouse	BSTW Stackhouse	Airforce 1 (Fried Chicken Sandwich)	Meatloaf Sandwich	Meatloaf Sandwich	Meatloaf Sandwich
Lunch Grill Special #2	X	Crispy Chicken Club	Crispy Chicken Club	Stealth Bomber (Burger with BBQ Pulled Pork)	Fried Fish Basket	Fried Fish Basket	Fried Fish Basket

Bistro special September 9-13: Pork Eggrolls with Sweet Chili Sauce, \$6

Menu: Sunday, September 15 - Saturday, September 21

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	Sept 15	Sept 16	Sept 17	Sept 18 Greek Theme Day	Sept 19	Sept 20	Sept 21 Prix Fixe Dinner
Entrée 1	Rotisserie Chimichurri Chicken	Fried Pork Chop	Garlic Herb Meatloaf with Gravy	Eggplant & Lamb Moussaka (Casserole)	Baked Vegetable Ziti & Mozzarella	Fried Catfish	Mojo Marinated Skirt Steak (lunch only)
Entrée 2	Beef Pot Roast	Andouille Sausage & Chicken Gumbo	Lemon Pepper Roasted Chicken	Souvlaki Marinated Chicken	Balsamic Honey Marinated Chicken Thighs	Beef Stew	Jalapeno Cilantro Marinated Chicken Thighs (lunch only)
Entrée 3 (lunch only) & Dinner Take-out	X	Blackened Fish (lunch only)	Grilled Bratwurst with BBQ Onions (lunch only)	Psari Paki (Greek Baked Fish) (lunch only)	Lemon Herb Salmon (lunch only)	BBQ Spareribs (lunch only)	Shrimp Fajitas (lunch only)
Vegetable	Sauteed Spinach	Braised Collard Greens	Creamed Spinach	Chard with Olive Oil & Lemon	Fresh Steamed Broccoli	Green Beans	Onions & Peppers
Vegetable	Fresh Steamed Broccoli	Steamed Carrots	Steamed Summer Squash	Briami – Greek Roasted Vegetables	Red Wine Braised Mushrooms	Cream Style Corn	Peas & Carrots
Vegetable	Roasted Zucchini	Whole Kernal Corn	Grilled Asparagus	Green Bean Kalamata	Roasted Yellow Squash	Braised Red Cabbage with Raisins	Sauteed Zucchini
Starch	Mashed Potatoes with Gravy	Cheese Grits	Caramelized Onion Risotto with Peas	Greek Lemon Potatoes	Creamy Polenta	Baked Beans	Spanish Rice
Starch	Lemon Couscous	Red Beans & Rice	Garlic Mashed Potatoes with Gravy	Toasted Orzo & Rice Pilaf	Roasted Herb Potatoes	Loaded Mashed Potatoes	Pinto Beans
Soup	Mushroom Barley Soup	Loaded Baked Potato Soup	Summer Vegetable Soup	Avgolemon – Greek Lemon & Chicken	Vegetarian Minestrone Soup	New England Clam Chowder	Chicken Tortilla Soup
ITEMS BELOW ONLY AVAILABLE AT LUNCH TIME							
Lunch Salad / Cold	X	Southwest Chicken Salad	Southwest Chicken Salad	Southwest Chicken Salad	Asian Steak Salad	Asian Steak Salad	Asian Steak Salad
Lunch Grill Special #1	X	Bacon Grilled Cheese	Bacon Grilled Cheese	Bacon Grilled Cheese	Taco Bowl	Taco Bowl	Taco Bowl
Lunch Grill Special #2	X	Chicken Parmesan Sub	Chicken Parmesan Sub	Chicken Parmesan Sub	Turkey Burger	Turkey Burger	Turkey Burger

Bistro special September 16-20: Chicken Wings, \$12

Menu: Sunday, September 22 - Saturday, September 28

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
2	Sept 22	Sept 23	Sept 24	Sept 25	Sept 26	Sept 27	Sept 28
Entrée 1	Roasted Pork Loin	Chicken Fried Chicken Breast with Country Gravy	Roast Beef with Au Jus	Chicken Cordon Bleu	Italian Parmesan Pork Cutlet	Salisbury Steak with Gravy	Crispy Fried Catfish
Entrée 2	Lemon Pepper Trout	Homemade Meatloaf with Gravy	Balsamic Braised Pork	Kielbasa with Peppers & Onions	Southwestern Braised Beef	Grilled Ham Steaks with Pineapple Glaze	Meatballs & Spaghetti
Entrée 3 (lunch only) & Dinner Take-out	X	Vegetarian Mushroom Ravioli (lunch only)	Baked Fish (lunch only)	Pasta Bake Cheese Ravioli Bolognese (lunch only)	Garlic Herb Roasted Chicken Quarter (lunch only)	Seafood Newburg (lunch only)	Citrus Marinated Pork Loin (lunch only)
Vegetable	Sauteed Spinach	Braised Cabbage	Whole Kernal Corn	Braised Red Cabbage	Eggplant with Tomatoes & Onions	Steamed Cauliflower	Corn, Okra, Tomato & Bacon Casserole
Vegetable	Roasted Broccoli	Steamed Cauliflower	Steamed Zucchini	Fresh Roasted Asparagus	Zucchini with Pimento	Roasted Yellow Squash	Steamed Green Beans
Vegetable	Green Beans	Roasted Yellow Squash	Peas & Bacon	Roasted Brussel Sprouts	Steamed Peas	Fried Okra	Mushroom Ragout
Starch	Roasted Potato Wedges	Sour Cream & Chive Mashed Potatoes	Rice Pilaf	Baked Beans	Almond Orzo Pilaf	Yukon Gold Mashed Potatoes	Roasted Potato Wedges
Starch	Chard & Spring Farro Risotto	Vegetable Quinoa Casserole	Sweet Pea Orzo	Brown Butter & Scallion Mashed Potatoes	Sweet Potato Wedges	Garlic Rice	Red Beans & Rice
Soup	Summer Vegetable Chicken & Orzo Soup	Roasted Onion & Mushroom	Manhattan Clam Chowder	Chicken & Farro Soup	Lentil Soup	New England Clam Chowder	Chicken Noodle Soup
ITEMS BELOW ONLY AVAILABLE AT LUNCH TIME							
Lunch Salad / Cold	X	Strawberry Poppyseed Salmon Salad	Strawberry Poppyseed Salmon Salad	Strawberry Poppyseed Salmon Salad	Chef Salad	Chef Salad	Chef Salad
Lunch Grill Special #1	X	Pork Cutlet & Ham Sandwich	Pork Cutlet & Ham Sandwich	Pork Cutlet & Ham Sandwich	BSTW Chicken Nugget Bowl	BSTW Chicken Nugget Bowl	BSTW Chicken Nugget Bowl
Lunch Grill Special #2	X	Chicken Finger Basket	Chicken Finger Basket	Chicken Finger Basket	French Dip	French Dip	French Dip

Bistro special September 23-27: Chili Cheese Dog with Bag of Chips, \$6

Menu: Sunday, September 29 - Saturday, October 5

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
3	Sept 29	Sept 30	Oct 1	Oct 2	Oct 3	Oct 4	Oct 5
Entrée 1	Roast Turkey Breast with Gravy	Rotisserie Chicken Quarter	BBQ Pulled Pork	Filipino Chicken Quarters	Pasta Bake Chicken Alfredo	Meatloaf with Gravy	Cheese Manicotti w/ Pesto Cream Sauce
Entrée 2	Shrimp in Lobster Sauce	Country Fried Steak with Country Gravy	Braised Beef Burgundy	Huli-Huli Pork Loin	Eggplant Parmesan with Marinara	Rosemary Garlic Marinated Chicken	Beef Liver & Onions
Entrée 3 (lunch only) & Dinner Take-out	X	Italian Herb Roasted Pork Loin (lunch only)	Pecan Crusted Tilapia (lunch only)	Beef Lasagna (lunch only)	Lemon Herb Salmon (lunch only)	Honey Bourbon Pork Loin (lunch only)	Lemon Herb Flounder (lunch only)
Vegetable	Roasted Bell Peppers	Collard Greens	Seasoned Green Beans	Cauliflower	Fresh Steamed Broccoli	Steamed Carrots	Sauteed Fresh Vegetable Medley
Vegetable	Sauteed Green Beans	Sauteed Zucchini	Sauteed Spinach	Steamed Peas	Roasted Zucchini	Roasted Brussel Sprouts	Steamed Green Beans
Vegetable	Fresh Steamed Broccoli	Fried Okra	Steamed Yellow Squash	Roasted Zucchini	Grilled Asparagus	Steamed Cauliflower	Whole Kernal Corn
Starch	Brown Rice	Mashed Potato & Gravy	Buttered Fettuccini Noodles	Steamed Rice	Mushroom Risotto	Quinoa Parmesan & Basil	Buttermilk Chive Mashed Potatoes
Starch	Cornbread Stuffing	Black Beans & Rice	Red Roasted Potatoes	Roasted Sweet Potatoes	Bowtie Pasta	Yukon Gold Mashed Potatoes	Lemon Rice Pilaf
Soup	Vegan Split Pea	Cream of Broccoli & Cheese	Bean Soup	Coconut Chicken Soup	Beef Barley	Seafood Chowder	Vegetable Quinoa & Black Bean Soup
ITEMS BELOW <u>ONLY</u> AVAILABLE AT LUNCH TIME							
Lunch Salad / Cold	X	Crispy Chicken Salad	Crispy Chicken Salad	Crispy Chicken Salad	Grilled Salmon Cobb	Grilled Salmon Cobb	Grilled Salmon Cobb
Lunch Grill Special #1	X	Loaded Brisket Baker	Loaded Brisket Baker	Loaded Brisket Baker	Meatball Sub	Meatball Sub	Meatball Sub
Lunch Grill Special #2	X	Ruben	Ruben	Ruben	Carne Asada Fries	Carne Asada Fries	Carne Asada Fries

Bistro special September 30 - October 4: Honey BBQ Chicken Strip Sandwich with Bag of Chips, \$12