### Week #2

#### November 4 - November 10

<table>
<thead>
<tr>
<th>Day</th>
<th>November 4 (Mon)</th>
<th>November 5 (Tues)</th>
<th>November 6 (Wed)</th>
<th>November 7 (Thurs)</th>
<th>November 8 (Fri)</th>
<th>November 9 (Sat)</th>
<th>November 10 (Sun)</th>
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</thead>
<tbody>
<tr>
<td><strong>Fresh Stock</strong></td>
<td><strong>Everyday</strong></td>
<td><strong>Breakfast</strong></td>
<td><strong>Lunch/Brunch</strong></td>
<td><strong>Dinner</strong></td>
<td><strong>Lunch/Brunch</strong></td>
<td><strong>Dinner</strong></td>
<td><strong>Lunch/Brunch</strong></td>
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<tr>
<td></td>
<td>Manhattan Clam Chowder</td>
<td>Beef Noodle</td>
<td>Cream of Chicken and Rice</td>
<td>Wedding</td>
<td>Three Bean Turkey Chili</td>
<td>Chipotle Chicken and Black Bean</td>
<td>Cream of Broccoli and Sundried Tomato</td>
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<tr>
<td></td>
<td>All Day Vegetarian</td>
<td>White Onion Soup (V)</td>
<td>Chunky Tomato and Cheddar (V)</td>
<td>Hot and Sour Soup (VE)</td>
<td>Roasted Corn Chowder (V)</td>
<td>Cauliflower and Cheese (V)</td>
<td>Vegetable Ditalini (VE)</td>
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<tr>
<td><strong>Spoon &amp; Fork</strong></td>
<td><strong>Breakfast</strong></td>
<td><strong>Vegetable</strong></td>
<td><strong>Lunch/Brunch</strong></td>
<td><strong>Vegetable</strong></td>
<td><strong>Starch</strong></td>
<td><strong>Vegetable</strong></td>
<td><strong>Lunch/Brunch</strong></td>
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<tr>
<td></td>
<td>Buttermilk Pancakes (V)</td>
<td>Bacon</td>
<td>Pepper Jack Cheese and Roasted Red Peppers Stroo</td>
<td>Turkey Sausage Links</td>
<td>Hash browns (VE)</td>
<td>Spiced English Peas (VE)</td>
<td>Fried Rice (V)</td>
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<tr>
<td></td>
<td>Cheddar Cheese (260cal)</td>
<td>Pork Sausage Patties</td>
<td>Roasted Corn Chowder (V)</td>
<td>Turkey Bacon</td>
<td>O’Brien Potatoes with Peppers and Onions (VE)</td>
<td>Spicy Green Beans (VE)</td>
<td>Sweet Potatoes Tots (V)</td>
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<td></td>
<td></td>
<td></td>
<td>Raisin Bread French Toast (V)</td>
<td>Pork Sausage Links</td>
<td>Tater Tots (VE)</td>
<td>Mixed vegetable Blend (VE)</td>
<td>Buttered Fettuccini Noodles (V)</td>
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<td></td>
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<td>Sausage Gravy over Biscuits</td>
<td>Corned Beef Hash</td>
<td>Hash browns (VE)</td>
<td>Steamed Vegetable Medley (VE)</td>
<td>Randi Fries (V)</td>
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<td></td>
<td></td>
<td>Cherry French Toast Bake (V)</td>
<td>Ham</td>
<td>Home fries with Sautéed Onions (VE)</td>
<td>Roasted Broccoli (VE)</td>
<td>Home fries with Sautéed Onions (VE)</td>
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<td></td>
<td></td>
<td></td>
<td>Sausage and Caramelized Onion Frittata</td>
<td></td>
<td>Tater Tots (VE)</td>
<td>Roasted Broccoli and Peppers (VE)</td>
<td>Tater Tots (VE)</td>
</tr>
<tr>
<td><strong>River City Grill</strong></td>
<td><strong>All Day Feature</strong></td>
<td><strong>Lunch/Brunch</strong></td>
<td><strong>Dinner</strong></td>
<td><strong>Lunch/Brunch</strong></td>
<td><strong>Starch</strong></td>
<td><strong>Lunch/Brunch</strong></td>
<td><strong>Starch</strong></td>
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<td></td>
<td>Nacho Dog with Pepper Jack Cheese and Jalapenos</td>
<td>Liguine and Shrimp w/ Roasted Red pepper Alfredo (592cal)</td>
<td>Sesame Chicken (260cal)</td>
<td>Chef Amanda’s Pesto Turkey Tacos (209cal)</td>
<td>Slow Roasted Smoked Turkey Breast w/ Traditional Bread Stuffing (345cal)</td>
<td>Sautéed Chicken Breast w/ Lemon Butter Sauce (270cal)</td>
<td>Grilled Chicken Breast w/ Lemon Butter Sauce (270cal)</td>
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<td></td>
<td>Roasted Chicken Marsala (300cal)</td>
<td>Italian Roast Beef Sandwich (269cal)</td>
<td>Herb and Asaago Crusted Cod (290cal)</td>
<td>Grilled Chicken Breast Lemon Butter Sauce (147cal)</td>
<td>Slow Roasted Smoked Turkey Breast w/ Traditional Bread Stuffing (345cal)</td>
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<td>Thainese Basil Zucchini (VE)</td>
<td>Snap Peas and Red Peppers (VE)</td>
<td>Turkey Meatloaf with Spinach, Red Peppers, and Spicy Ketchup (336cal)</td>
<td>Mixed vegetable Medley (VE)</td>
<td>Grilled Chicken Breast Lemon Butter Sauce (270cal)</td>
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<td>Corn with Peppers and Red Onions (VE)</td>
<td>Creamed Spinach (VE)</td>
<td>Sweet &amp; Sour Kielbasa with Peppers &amp; Onions (309cal)</td>
<td>Steamed Vegetable Medley (VE)</td>
<td>Mixed vegetable Medley (VE)</td>
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<td></td>
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<td>Roasted Broccoli and Peppers (VE)</td>
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<td>3 Cheese Lasagna (420cal)</td>
<td>Green Bean Casserole with Crispy Onions (VE)</td>
<td>Zucchini and Squash (VE)</td>
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<td>White Bean Stew with Green Beans and Red Peppers (VE)</td>
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**Enjoy Four of our Made-from-Scratch Soups including Chicken Noodle Soup, available every day.**

**Station Take Over Wed. Nov. 6th**

**Bluff Street Eats**

**All Day**

- Mac’s Cheese Bar - Customize Your Macaroni and Cheese by Picking Your Favorite Sauce and Mix-ins, including Chicken, Pepperoni, Vegetables, and Cheeses.
- Vegetarian and Gluten Free Options Always Available.

**Station Take Over Wed. Nov. 6th**

- Nacho Station: House Made Salsas, Fried Tortillas Triangles, Nacho Cheese Sauce, Taco Meat, Guacamole, Sour Cream

**V2 Vegan & Vegetarian**

**Lunch**

- Chipotle, Orange, Broccoli and Tofu (V) (VE)
- Zucchini Pancakes with Baby Green Greens and Cilantro Cream Frizzle (VE) (VE)
- Roasted Mushroom and Lentil Ragu with Brown Rice and Shaved Parmesan (V) (VE)
- Stewed Chickpeas with Swiss Chard, Roasted Tomatoes, and Brown Rice (V) (VE)
- Kale, Black Bean, and Red Chile Tacos with Cheese (V) (VE)
- Falafel Burger on Whole Wheat Flat Bread with Cucumber Yogurt Sauce (V) (VE)
- Inside Out Lasagna - Fusilli Noodles with Ricotta, Tomato Sauce, and Fresh Basil (V) (VE)

**Dinner**

- Cauliflower Coconut and Chickpea Curry (V) (VE)
- Vegetable Falafels with Red Beans and Rice (V) (VE)
- Arugula, Mozzarella and Tomato on a Baguette Served w/ House Made Chips (V) (VE)
- Spicy Greens and Beans with Garlic Herb Crostini (V) (VE)
- Greek Rice and Bean Bowl w/ Lemon Dill Tahini Dressing (V) (VE)

**Delish: Custom Kitchen**

**Quick Service Option**

- Sweet Chili Shrimp
- Beef La Main
- Szechuan Chicken
- Korean Pork & Peppers
- Beef La Main
- Chili Garlic Shrimp
- Sweet & Sour Chicken

**Staple Items**

- Beef
- Chicken
- Pork
- Shrimp
- Chicken
- Beef

**The Oven**

**Lunch**

- Cheesy Garlic Bread (V)
- Broccoli and Ricotta Calzone (V)
- Bacon and Blue Cheese Pizza
- Garlic Knots (V)
- Vegetable Stomboli (V)
- Pepperoni Pizza with Mushrooms & Banana Peppers
- White Pizza with Tomatoes and Basil (V)

**Dinner**

- BBQ Chicken Pizza
- Hawaiian Pizza
- Station Takeover - Assorted Dips with Pita and Tortilla Chips
- Roasted Vegetable Pizza (V)
- Mushroom and Sausage Pizza

*For complete allergen and dietary information, please download our FoodU App. Menu is subject to change.*