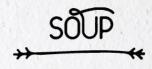
# \*THIS \* WEEK'S\*

### FEATURES

# MON

#### **CLOSED FOR PRESIDENTS DAY**



12oz Cup 2.6

16oz cup 3.

#### MONDAY

#### TUESDAY

House Made Chicken Sausage Gumbo

#### WEDNESDAY

House Made Creamy Mushroom

#### **THURSDAY**

House Made Turkey Chili

#### FRIDAY

New England Clam Chowder

## IUE

Flame Breakfast: mediterrenean egg hash wrap, peppers onions, olives, chick peas, feta, asparagus, spinach 5.

Exhibition: green tea poached salmon salad, vegetables, lettuce mix, fried wonton strips, Asian style dressing 10.

Grill: crispy catfish po' boy 9.

entree: piccolo italia: baked penne pasta with vegetables, buffalo blue chicken penne bake .44/oz

## WED

Flame Breakfast: Mexicali chorizo grits bowl, grits, pico de gallo, cilantro, queso, avocado 5.

Exhibition: nice thai; pho bowl, rice noodles chicken, tofu or shrimp 10.

Grill: steak and salami schmitter 9.

entree: bok choy; spicy beef mushroom stir fry, edamame, sweet chili rice.
.44/oz
Flame Breakfast: kickin' chicken breakfast wrap
5.

Food Works: bright spot cafe

THU

**Grill:** crab cake sandwich, fennel slaw, citrus remoulade 9. **entree: kitchen & co.:** braised butternut squash and kale, three bean vegetarian chili, cardamom roasted cauliflower, garlic roasted potatoes .44/oz

FRI

Flame Breakfast: breakfast buffet .44/oz
Classic Chefs Table with Chef Matt
Autumn Pumpkin Risotto with Sea Scallops

Grill: grilled bratwurst with bbq onions 9.

entree: mac & cheeesyology; crab/shiitake/asparagus,

Italian sausage & veggie or traditional cheese .44/oz

## SANDWICHES

Butcher and baker | 7.69 Sandwiches served with House Chips and a choice of either a 20oz bottled water or a 16oz fountain beverage

#### Caribbean Pork

sweet potato fries, jicama slaw, cilantro, spinach, chipotle mayo on a ciabatta roll

#### **Turkey Apple Brie**

Smoked turkey breast, roasted apples, brie, spinach, whole grain honey mustard on assorted wraps