

# EAT. DRINK. SOCIALIZE.



## EUREST CAFÉ AT SENTRY SHO

MONDAY - FRIDAY BREAKFAST | 7:00 am - 10:00 am  
 TUESDAY - THURSDAY BREAKFAST BUFFET | 7:00 am - 9:30 am  
 MONDAY - FRIDAY LUNCH | 11:00 am - 1:00 pm

**WEEK OF MARCH 30<sup>TH</sup>, 2026**



### FOODWORKS - TUESDAY ONLY

### ARBUCKLES ITALIAN FRIES

W/ HOUSE MARINARA

SMALL (4PC)	6.00
LARGE (8PC)	10.00

### BUTCHER & BAKER DELI

**ITEMS AVAILABLE ALL WEEK**

SENTRY SIGNATURE w/ SIDE	5.00
CYO SANDWICH/WRAP <span style="float: right; border: 1px solid black; padding: 2px;">Smart swap ↻</span>	4.60
WELLNESS SIDE	1.85
SIDE SALAD OF THE WEEK	1.45

**WEEKLY FEATURED SANDWICHES**  
-SERVED WITH HOUSE CHIPS-

<b>ROAST BEEF &amp; CHEDDAR FLATBREAD</b>	5.00
<small>*sliced roast beef, cheddar, spinach, tomato, onion, and ranch cream cheese on flatbread</small>	
<b>SICILIAN SALAMI WRAP</b>	5.00
<small>*black forest ham, salami, mozzarella and provolone blend, spinach, peppers, onions, mushrooms, and balsamic oil on a tomato basil wrap</small>	

### PICCOLA ITALIA PIZZA

<b>CHICKEN PESTO FLATBREAD</b>	5.40
<small>*flatbread topped with pesto sauce, mozzarella and provolone blend, parmesan, pesto marinated and grilled chicken, roasted red peppers, and fresh basil</small>	
<b>HAM &amp; PINEAPPLE PIZZA</b>	5.40
<small>*cauliflower crust topped with house marinara, mozzarella and provolone, black forest ham, and pineapple</small>	
<b>CYO PIZZA - ANY 3 TOPPINGS</b>	5.40

### SOUPS

**MONDAY-FRIDAY**

CHEF'S CHOICE	2.30
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**TUESDAY - THURSDAY**

CHICKEN NOODLE <span style="float: right; border: 1px solid black; padding: 2px;">Smart swap ↻</span>	2.30
BEER CHEESE	2.30

MON	<p><b>BREAKFAST FEATURE</b> - STEAK &amp; EGG BREAKFAST SANDWICH w/ HASH BROWNS <span style="float: right;">4.35</span></p> <p><small>*flank steak, pepper jack, fried egg, peppers, onions, and steak mayo on a kaiser</small></p> <p><b>FLAME GRILL LUNCH FEATURE</b> - PORK CARNITAS QUESADILLA w/ SALSA &amp; SOUR CREAM <span style="float: right;">4.65</span></p> <p><small>*citrus pork carnitas, cheddar jack, mozzarella and provolone blend, peppers, and onions in a grilled flour tortilla</small></p>
TUES	<p><b>BREAKFAST BUFFET</b> - BACON, EGG &amp; CHEESE HAND PIE <span style="float: right;">.47/oz</span></p> <p><b>FLAME GRILL LUNCH FEATURE</b> - BACON CHEDDAR BBQ PORK BURGER w/ HOUSE CHIPS <span style="float: right;">4.65</span></p> <p><small>*1/3# angus beef patty, cheddar, bacon, bbq pulled pork, lettuce, and tomato on a kaiser</small></p> <p><b>URBAN KITCHEN</b> - KITCHEN &amp; CO. - Beef Bourguignon over Mashed Potatoes, Roasted Veggies, &amp; Dinner Roll <span style="float: right;">4.90</span></p>
WED	<p><b>BREAKFAST BUFFET</b> - BERRY PANCAKE BOARD <span style="float: right;">.47/oz</span></p> <p><b>FLAME GRILL LUNCH FEATURE</b> - SHREDDED BEEF PO BOY w/ FRENCH FRIES <span style="float: right;">4.65</span></p> <p><small>*shredded beef barbacoa, provolone, cajun peppers, caramelized onions, cabbage, pickles, and tomatoes on a hoagie</small></p> <p><b>URBAN KITCHEN</b> - FISH MARKET - Crusted Tilapia over Red Rice w/ Chipotle Slaw &amp; Corn and Black Bean Salad <span style="float: right;">4.90</span></p>
THURS	<p><b>BREAKFAST BUFFET</b> - ITALIAN BREAKFAST SCRAMBLE <span style="float: right;">.47/oz</span></p> <p><b>FLAME GRILL LUNCH FEATURE</b> - CRISPY CHICKEN PARMESAN SANDWICH w/ MOZZARELLA STICKS <span style="float: right;">4.65</span></p> <p><small>*crispy chicken, provolone, parmesan, house marinara, and fresh basil on ciabatta</small></p> <p><b>URBAN KITCHEN</b> - KITCHEN &amp; CO. - Ham Dinner w/ Cheesy Hash Browns, Green Beans, and Dinner Roll <span style="float: right;">4.90</span></p>
FRI	<p><b>BREAKFAST FEATURE</b> - SOUTH OF THE BORDER POUTINE <span style="float: right;">4.35</span></p> <p><small>*pulled pork, chorizo, scrambled eggs, cheddar jack, peppers, onions, and salsa over a bed of tater tots</small></p> <p><b>FLAME GRILL LUNCH FEATURE</b> - MY HAMMY GRILLED CHEESE w/ FRENCH FRIES <span style="float: right;">4.65</span></p> <p><small>*black forest ham, swiss, and dijon aioli on grilled garlic buttered sourdough</small></p>