



# WORLD TOUR

INTERNATIONAL CUISINE

## WEEK OF March. 10<sup>TH</sup> 2025

### MONDAY

#### PESTO CAPRESE SANDWICH

fresh mozzarella, tomato, lettuce, nut-free pesto, balsamic reduction on a wheat pullman bread served with house potato chips  
\$9.00

**SOUP:**  
creamy chicken & rice soup [GF]

### THURSDAY

#### BAKED MOSTACCIOLI

penne mostaccioli pasta tossed in beef bolognese topped with bechamel sauce & three cheese blend served with side house salad  
\$10.50

**SOUP:**  
ham & potato soup [GF]

### TUESDAY

#### CREAMY GARLIC CHICKEN

seasoned roasted chicken thighs & creamy garlic sauce served with mashed potatoes & roasted medley vegetables  
\$10.50

**SOUP:**  
broccoli & cheddar soup [V]

### FRIDAY

#### NO SPECIAL

**SOUP:**  
chef's choice soup

### WEDNESDAY

#### FISH FRY SANDWICH

crispy fried cod, lettuce, tomato, pickles, remoulade sauce on brioche bun served with sweet potato fries  
\$9.75

**SOUP:**  
coconut turmeric chicken soup [GF]

V-VEGETARIAN

VG-VEGAN

GF-GLUTEN FREE

DF-DAIRY FREE

CN-CONTAINS NUTS



THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK, POULTRY OR SHELLFISH REDUCES THE RISK OF FOODBORNE ILLNESS INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.



FOOD PREPARED MAY CONTAIN WHEAT, FISH, DAIRY, EGGS, SOY, & NUTS.