

October 15 to 21

Dining in Auditorium during Construction:
 First Seating 4:30PM, out by 5:45PM Second Seating 6:00PM, out by 7:15PM

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
BRUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH
	Turkey Rice Soup	Beef Orzo Soup	Pasta Fagioli	White Bean Soup	Roasted Tomato Rice Soup	Cream of Celery Soup
Sunday Brunch served in Auditorium Seatings 11:30 and 1:00	Stop by the Paddock Grille for Lunch Wraps, Panini, Flatbread, Sandwiches, Pastas, Pizza, Burgers, Salad Bar, Plus Daily Specials					
Lunch served in the Grille	Mango Cupcake	Tapioca Pudding	Irish Cream Brownie	Banana Pudding Parfait	Walnut Chocolate Chip Cookie	Rainbow Cookie Bar
DINNER	DINNER	DINNER	DINNER	DINNER	DINNER	DINNER
Served 4:30 to 6:30 in Grille Vegan Split Pea Soup	Yellow Corn Gazpacho	New England Clam Chowder	Vegetable Soup	Chicken Barley Soup	Cheddar Corn Chowder	Miso Soup
Greek Salad	Cilantro Slaw	Cherry Tomato Salad	Sweet Corn Salad	Wheat Berry Salad	Citrus Salad	Asian Peanut Cucumber Salad
Meat Lasagna	Mesquite Flank Steak	Garlic Herb Meatloaf	Roast Leg of Lamb with mint jelly	Chicken Parmesan	Baby Back Ribs	Huckleberry BBQ Salmon
Rotisserie Turkey Breast	Herb Roasted Catfish	Shrimp Scampi	Catch of the Day	Braised Beef Tips with Mushrooms	Cuisines of the World	Honey Bourbon Pork Loin
Asparagus Cauliflower with Lemon & Parsley	Teriyaki Chicken Thighs	Lemon Thyme Chicken	Baked Ziti with Meat Sauce	Italian Herb Roasted Pork Tenderloin	Coconut Shrimp	Orange Asian Chicken
Potatoes Au Gratin	Carrots	Peas	Cauliflower	Ratatouille	Collard Greens	Braised Cabbage
Flourless Chocolate Hazelnut Cake	Broccoli	Linguine	Mushroom & Tomato Farro	Egg Noodles	Stewed Tomatoes	Jasmine Rice
Only Grille is open	Fingerling Roasted Potatoes	Zucchini & Summer Squash Blend	French Green Beans	Corn on the Cob	Creamy Mac & Cheese	Roasted Vegetables
	Cherry Berry Pie	Cannoli Cake	Menus are Subject to Change	Strawberry Rhubarb Crisp	Carrot Cake	Orange Cream Cake