## FLETC GALLEY

LOW COUNTRY KITCHEN 11.11.23-11.17.23

### **BREAKFAST MENU**

#### **DAILY OPTIONS**

FARM FRESH EGGS, SAUSAGE PATTIES, SAUSAGE LINKS, CORNED BEEF HASH, HAM, BACON, FRIED POTATOES, GRITS, OATMEAL, FRESH FRUIT

#### **SATURDAY-FRIDAY OPTIONS**

SATURDAY- FRENCH TOAST STICKS, SUNDAY- WAFFLES MONDAY- BLUEBERRY PANCAKES, TUESDAY-FRENCH TOAST, WEDNESDAY- WAFFLES, THURSDAY- BANANA PANCAKES, FRIDAY-WAFFLES

#### **LUNCH MENU**

**BEEF & CHEDDAR MELT W/ ONION** . . . . SATURDAY **ROLL, FRIED CHICKEN WINGS** SEASONED WING CHIPS (GF), PASTA, MARINARA SAUCE, ALFREDO SAUCE, STEAMED SPINACH (GF), ROASTED CAULIFLOWER (GF)

**CREAMY TUSCAN CHICKEN, FRIED** . . . . . . SUNDAY **GROUPER** EGG NOODLES, GARLIC HERB BUTTER RICE (GF), STEAMED BROCCOLI (GF), ASPARAGUS (GF)

COCONUT LIME CHICKEN, BLACKENED . . . MONDAY TILAPIA (GF) COCONUT RICE (GF), CAJUN SEASONED POTATOES (GF), VEGETABLE MEDLEY (GF) (SQUASH, ZUCCHINI, CARROT & RED ONION) BOURBON ROASTED BRUSSELS SPROUTS (GF)

MEXICAN GROUND BEEF (GF), CILANTRO TUESDAY LIME CHICKEN (GF) WARM FLOUR TORTILLAS, NACHO CHIPS, NACHO CHEESE, MEXICAN RICE (GF), REFRIED BEANS, MEXICAN VEGETABLES (GF), ROASTED CORN W/ POBLANO PEPPERS (GF)

FRIED CHICKEN, HERB-BAKED . . . . . . . WEDNESDAY CHICKEN (GF), SALISBURY STEAK (GF) MASHED POTATOES (GF), WHITE RICE (GF), BROWN GRAVY, SOUTHERN STYLE LIMA BEANS (GF) FRIED OKRA

**FRIED SHRIMP ,BOURBON CHICKEN** . . . THURSDAY SEASONED RICE (GF), PASTA SALAD, CORN ON THE COB (GF), FRIED ZUCCHINI

SMOKED BBQ BRISKET (GF), FRIED FISH
RED RICE, MAC & CHEESE (GF), BBQ BAKED BEANS,
SOUTHERN STYLE TURNIP GREENS W/ SMOKED
TURKEY (GF), HUSH-PUPPIES, COLE SLAW (GF)

# SOUP MENU

MONDAY-VEGETABLE SOUP--TUESDAY--CHICKEN
TORTILLA--WEDNESDAY--HOME STYLE
CHILI--THURSDAY--CHEF'S SELECTION--FRIDAY--LOADED
POTATO SOUP

# DAILY LOW-CALORIE MENU

(MONDAY-FRIDAY) Daily Chef Selected Seafood Item-Roasted Chicken - Vegetarian Entrée - Steamed Brown Rice - Quinoa & Cous Cous - Chef Selected Vegetables -(ALL ITEMS WILL BE SALT AND BUTTER/MARGARINE FREE) Flavored w/ Olive Oil & Chef Selected Herbs and Spices VEGETABLES MAY BE SUBJECT TO CHANGE BASED ON AVAILABILITY

## **DINNER MENU**

CHICKEN PHILLY, BRATWURST W/ . . . . . SATURDAY SAUERKRAUT SWEET POTATO WEDGES, POTATO SALAD (GF), BUTTERED CORN (GF), STEAMED GREEN BEANS (GF)

SKILLET CHICKEN W/ MUSHROOM WHITE
WINE SAUCE (GF), COUNTRY FRIED STEAK
STEAMED RICE (GF), MASHED POTATOES (GF),
COUNTRY GRAVY, BUTTER BEANS (GF) OKRA &
TOMATO W/ CORN (GF)

**BBQ RIB TIPS, SOUTHWEST STEAK & RICE** MONDAY **(GF)** ROASTED POTATO MEDLEY (GF), YELLOW RICE, STEAMED CARROTS (GF), SAUTÉED KALE, CABBAGE & BRUSSELS SPROUT BLEND

SHRIMP & BACON MAC & CHEESE, BBQ . . . TUESDAY CHICKEN WILD RICE (GF), SEASONED RED POTATOES (GF), BUTTERNUT SQUASH (GF), STEAMED KALE (GF)

CHICKEN, RICE & BROCCOLI (GF), . . . . . WEDNESDAY
HERBED BAKED PORK CHOP (GF) MUSHROOM
RICE (GF), CORN BREAD STUFFING, BROWN GRAVY,
SUCCOTASH (GF), ROASTED VEGGIES (GF)

GRILLED RIBEYE STEAK (GF), BREADED . . . THURSDAY SCALLOPS BAKED POTATOES (GF), SWEET POTATOES (GF), RICE PILAF (GF), SAUTÉED MUSHROOMS, STEAMED BROCCOLI (GF)

SESAME CHICKEN, PEPPER STEAK JASMINE . . FRIDAY RICE (GF), FRIED RICE (GF), EGG ROLLS, SAUTÉED MUSHROOMS W/ ONIONS (GF), STIR FRY VEGETABLES (GF)

# DESSERT MENU

BANANA PUDDING, CHOCOLATE COOKIE CRUMB PARFAIT, PEACH COBBLER, CHERRY COBBLER,CREAM CHEESE CHURROS BITES, APPLE PIE, APPLE CRANBERRY BREAD PUDDING, APPLE TURNOVER

HOURS OF OPERATION WEEKDAY HOURS BREAKFAST 6:30 am-7:45 am LUNCH 11 am-1 pm DINNER 4:15 pm-7 pm WEEKEND HOURS BREAKFAST 8 am-9:15 am LUNCH 11:30 am-1 pm DINNER 5:30 pm-7 pm