

For Meal Delivery and Pick Up Call 770)552-3012, or Drop off Completed Menu at the Host Stand

APT Monday 1/12	APT Tuesday 1/13	APT Wednesday 1/14	APT Thursday 1/15	APT Friday 1/16	APT Saturday 1/17	APT Sunday 1/18
Cheeseburger Soup	Beef Noodle Soup (gf)	Corned Beef and Cabbage Soup (gf)	Loaded Potato Soup with (Bacon), Cheddar, Sour Cream, and Scallions	Roasted Cauliflower and Mushroom Soup (gf)	Roasted Red Pepper and Gouda Bisque (gf)	Sunday Brunch 11:00 am-2:00pm
Garlic and Parmesan Baked Chicken Thighs (gf)	Crab Crusted Flounder and Lemon Butter Sauce (gf)	Braised Lamb with Gnocchi, Oyster Mushrooms, Spinach, and Pearl Onions (gf)	Sauteed Salmon and Dill Lemon Butter Sauce	Stuffed Baked Potato with BBQ Pork, Butter, Sour Cream, Cheddar (gf), and Shoestring Onions	Beef Lasagna with Marinara, Shaved Parmesan and Garlic Bread	Smoked Salmon with Capers, Onion, Tomato, Cream Cheese (gf) and a Bagel
Buttermilk Popcorn Shrimp Platter with Hushpuppies, Lemon, and Cocktail Sauce	Cheese Stuffed Shell with Tomato Basil Sauce	Veal Parmesan with Marinara, Linguini, and Shaved Parmesan	Herb Roasted Chicken Thighs (gf)	Quesadilla with Chicken, Cremini Mushrooms, Peppers, Onions, Cilantro, Jack & Cheddar Cheeses	Chicken Fried Chicken and Pepper Gravy	or Roasted New York Strip Loin and Red Wine Demi (gf)
Marinated Chicken Breast (gf)	Marinated Chicken Breast (gf)	Marinated Chicken Breast (gf)	Marinated Chicken Breast (gf)	Marinated Chicken Breast (gf)	Marinated Chicken Breast (gf)	<u>Brunch Sides</u>
Certified Angus Beef Hot Dog (gf)	Certified Angus Beef Hot Dog	Certified Angus Beef Hot Dog (gf)	Certified Angus Beef Hot Dog (gf)	Certified Angus Beef Hot Dog (gf)	Certified Angus Beef Hot Dog (gf)	Cheese Blintz with Wild Maine Blueberry Compote
Catch of the Day (gf)	Smoked Salmon & Asparagus Quiche	Catch of the Day (gf)	Bacon, Mushroom, and Swiss Cheese Quiche	Catch of the Day (gf)	Catch of the Day (gf)	Three Cheese Frittata (gf)
Applewood Bacon & Cheddar Quiche	Asparagus (gf)	Feta Cheese, Spinach, and Olive Quiche	Lemon Parmesan Potatoes (gf)	Chicken Sausage, Peppers, Onion, & Monterey Jack Quiche	Mushroom & Swiss Quiche	Applewood Bacon (gf)
Roasted Fingerling Potatoes (gf)	Baby Carrots (gf)	Broccolini (gf)	Black Pearl Rice Medley	Broccoli Florets (gf)	Green Beans (gf)	Chicken and Apple Sausage Link (gf)
5 Cheese Baked Mac	Mashed Potatoes (gf)	Creamy Parmesan Cous Cous with Artichoke and Spinach	Caramelized Brussel Sprouts and Extra Virgin Olive Oil (gf)	Cheesy Refried Beans (gf)	Crispy Potatoes Wedges	Local Smoked Gouda Grits (gf)
Southern Green Beans (gf)	Apple Caramel Cheesecake	Vegetable Medley (gf)	Limoncello Cake	Yellow Rice (gf)	Chilled Three Bean Salad (gf)	Asparagus (gf)
Mississippi Mud Cake	NSA Chocolate Cream Pie	Bourbon & Pumpkin Spice White Chocolate Mousse	NSA Brownie	Dutch Apple Pie	Jello and Fresh Berries (gf)	Cranberry Cole Slaw (gf)
NSA Chocolate Cream Pie		NSA Brownie		NSA Banana Pudding (gf)	NSA Banana Pudding (gf)	Apple (gf)
						Assorted Desserts
						<b>Sunday snack will be available from 4:00-5:00pm in the Dining Room LOBBY</b>
						<u>Sunday Snack</u>
						Wood Fired Cheese Pizza