

**HORTON PLAZA
DAILY LUNCH SPECIALS**

Lunch special available from 11:00 a.m. – 2:00 p.m.

Culinary Creations by Horton Plaza Culinary Team

Soup of the Week: Bacon & Black Eyed Pea

SUNDAY – BERRY CHEESE BLINTZ

Cheese filled blintz, topped a blueberry compote. Served with sausage links and scrambled eggs.

SOUP OF THE DAY: Please ask your server

MONDAY – BLEU CHEESE STEAK SALAD

Grilled steak served over crisp greens with crumbled blue cheese, cherry tomatoes, and red onions, finished with balsamic vinaigrette. Served with a warm roll.

SOUP OF THE DAY: Please ask your server

TUESDAY – CHICKEN TACO SALAD

Seasoned grilled boneless chicken thigh over crisp romaine with black beans, corn, tomatoes, shredded cheese, and crunchy tortilla chips. Sour cream, salsa and guacamole upon request.

SOUP OF THE DAY: Please ask your server

WEDNESDAY – HAM AND CHEDDAR MELT

Sliced ham layered with cheddar cheese on grilled sourdough bread. Served with tater tots.

SOUP OF THE DAY: Creamy Tomato

THURSDAY – HAWAIIAN FLATBREAD

Crispy flatbread topped with bacon, pineapple, melted mozzarella cheese, and a light tomato sauce. Served with mac salad.

SOUP OF THE DAY: Please ask your server

FRIDAY – MONTE CRISTO SANDWICH

Layers of ham, turkey, and Swiss cheese, lightly battered and golden-fried. Served with a side of raspberry jam, sour cream and fresh fruit.

SOUP OF THE DAY: Clam Chowder

SATURDAY – CHILI CHEESE HOTDOG

Juicy all beef hotdog topped with hearty beef chili, shredded cheddar cheese and diced onions. Served with French fries.

SOUP OF THE DAY: Please ask your server

January 25th – January 31st, 2026

**HORTON PLAZA
DAILY DINNER SPECIALS**

Dinner special available from 4:30 p.m. – 7:00 p.m.

Culinary Creations by Horton Plaza Culinary Team

Soup of the Week: Bacon & Black Eyed Pea

SUNDAY – TURKEY DINNER

Oven roasted turkey, mashed potatoes, green beans, turkey gravy and cranberry sauce.

SOUP OF THE DAY: Please ask your server

MONDAY – HAZELNUT PORK TENDERLOIN

Tender pork tenderloin encrusted with toasted hazelnuts, oven roasted and finished with a light pan sauce. Served with red potatoes and carrots.

SOUP OF THE DAY: Please ask your server

TUESDAY – MUSHROOM BEEF

Tender sliced of beef sauteed with savory mushrooms and onions in a rich, flavorful sauce, served over steamed rice and broccoli.

SOUP OF THE DAY: Please ask your server

WEDNESDAY – MARRY ME CHICKEN

Pan seared boneless chicken breast slowly simmered in a creamy sundried tomato sauce. Served with mashed potatoes and sauteed zucchini.

SOUP OF THE DAY: Creamy Tomato

THURSDAY – BEEF STEW

A hearty stew of beef, peas, corn, carrots and red potatoes. Served with a warm biscuit.

SOUP OF THE DAY: Please ask your server

FRIDAY – BABY BACK RIBS

Tender, fall off the bone pork ribs slow-cooked and glazed in BBQ sauce. Served with baked beans and coleslaw.

SOUP OF THE DAY: Clam Chowder

SATURDAY – SALMON RISOTTO

Pan seared salmon served atop creamy Parmesan risotto, finished with a light lemon-butter sauce and asparagus.

SOUP OF THE DAY: Please ask your server

January 25th – January 31st, 2026