

**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 25<sup>th</sup> – January 31<sup>st</sup>, 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 25<sup>th</sup> – January 31<sup>st</sup>, 2026