

**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: Italian Wedding**

**SUNDAY – APPLE PIE FRENCH TOAST**

Thick, golden French toast topped with warm spiced apples and powdered sugar. Served with scrambled eggs and sausage links.

**SOUP OF THE DAY:** Please ask your server

**MONDAY – NACHO HOT DOG**

Grilled all beef frank in a soft bun, topped with cheddar cheese, finely crushed tortilla chips, and nacho cheese sauce. Served with French fries.

**SOUP OF THE DAY:** Please ask your server

**TUESDAY – BEEF ENCHILADAS**

Soft corn tortillas stuffed with seasoned ground beef, smothered in a mild green chili sauce and baked with melted cheese. Sour cream, salsa and guacamole upon request.

**SOUP OF THE DAY:** Please ask your server

**WEDNESDAY – TUNA MELT**

Tuna salad with cheddar cheese on grilled sourdough bread, served with fresh fruit.

**SOUP OF THE DAY:** Creamy Tomato

**THURSDAY – HOMESTYLE CHICKEN SALAD PLATE**

Tender diced chicken blended with celery and mayo, served with fresh fruit, cottage cheese and crackers.

**SOUP OF THE DAY:** Please ask your server

**FRIDAY – OPEN FACE TURKEY SANDWICH**

Tender sliced of roasted turkey piled high on Texas toast with garlic mashed potatoes, turkey gravy and cranberry sauce.

**SOUP OF THE DAY:** Clam Chowder

**SATURDAY – BERRY CHICKEN SALAD**

Grilled chicken served over a bed of crisp romaine, with mixed berries, toasted walnuts, and crumbled feta cheese, finished with a light berry vinaigrette and warm roll.

**SOUP OF THE DAY:** Please ask your server

February 15<sup>th</sup> – February 21<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: Italian Wedding**

**SUNDAY – SWEDISH MEATBALLS**

Tender beef and pork meatballs seasoned with warm spices, simmered in a rich, creamy gravy and served over egg noodles with peas and a warm dinner roll.

**SOUP OF THE DAY:** Please ask your server

**MONDAY – BBQ CHICKEN**

Flavorful bone in chicken, oven roasted and glazed with a tangy barbecue sauce. Served with baked beans and coleslaw.

**SOUP OF THE DAY:** Please ask your server

**TUESDAY – PORK FRIED RICE**

Tender slices of pork tenderloin stir fried with fluffy rice, fresh vegetables, and a savory soy-ginger sauce.

**SOUP OF THE DAY:** Please ask your server

**WEDNESDAY – LEMON HERB CHICKEN**

Tender marinated chicken breast grilled with lemon, garlic, and oregano, served with rice pilaf, asparagus, warm pita, and house made tzatziki.

**SOUP OF THE DAY:** Creamy Tomato

**THURSDAY – LASAGNA**

Layers of pasta, ground beef and sausage, ricotta and mozzarella cheese and marinara sauce. Served with zucchini and garlic bread.

**SOUP OF THE DAY:** Please ask your server

**FRIDAY – BEEF STEW**

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

**SOUP OF THE DAY:** Clam Chowder

**SATURDAY – PINEAPPLE GLAZED HAM**

Slow roasted boneless ham finished with a sweet pineapple brown sugar glaze, served with creamy mashed potatoes and honey glazed carrots.

**SOUP OF THE DAY:** Please ask your server

February 15<sup>th</sup> – February 21<sup>st</sup>, 2026