

**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 15th – February 21st, 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 15th – February 21st, 2026