

**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: Split Pea and Ham

SUNDAY – RASPBERRY CHEESE BLINTZ

Golden crepes filled with a sweetened cream cheese, topped with warm raspberry compote.
Served with scrambled eggs and sausage links.

SOUP OF THE DAY: Please ask your server

MONDAY – CRANBERRY TURKEY SANDWICH

Sliced roasted turkey layered on sourdough bread with sweet cranberry sauce, crisp lettuce,
and Swiss cheese. Served with tater tots.

SOUP OF THE DAY: Please ask your server

TUESDAY – BEEF ENCHILADAS

Soft corn tortillas filled with seasoned ground beef and cheese, rolled and baked in a mild
red enchilada sauce, served with baked beans. Sour cream, salsa and guacamole upon
request.

SOUP OF THE DAY: Please ask your server

WEDNESDAY – MARGHERITA FLATBREAD

Oven baked flatbread topped with ripe tomatoes, fresh mozzarella, and basil. Finished with
olive oil and balsamic reduction. Served with a side Caesar.

SOUP OF THE DAY: Creamy Tomato

THURSDAY – BLUE CHEESE BUFFALO CHICKEN WINGS

Golden chicken wings tossed in classic tangy buffalo sauce and served with creamy blue
cheese dressing. Served with carrot and celery sticks.

SOUP OF THE DAY: Please ask your server

FRIDAY – MUSHROOM SWISS BURGER

Beef patty topped with sauteed mushrooms and melted Swiss cheese, served on a toasted
bun with lettuce and tomato, with crispy French fries.

SOUP OF THE DAY: Clam Chowder

SATURDAY – CHICKEN PITA SANDWICH

Seasoned chicken on a soft pita with lettuce, tomato, and a creamy yogurt sauce. Served
with cucumber salad.

SOUP OF THE DAY: Please ask your server

March 8th – March 15th, 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: Split Pea and Ham

SUNDAY – CHICKEN FRIED STEAK

Crispy chicken fried steak, served with mashed potatoes, carrots and brown gravy.

SOUP OF THE DAY: Please ask your server

MONDAY – APPLE PORK TENDERLOIN

Roasted pork tenderloin served with warm sauteed apples lightly seasoned with brown sugar and cinnamon. Served with baked sweet potato and green beans.

SOUP OF THE DAY: Please ask your server

TUESDAY – BONELESS FRIED CHICKEN

Boneless chicken thigh marinated in seasoned buttermilk, hand-breaded and fried until crispy and golden. Served with mashed potatoes, corn and gravy.

SOUP OF THE DAY: Please ask your server

WEDNESDAY – BEEF STEW

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

SOUP OF THE DAY: Creamy Tomato

THURSDAY – LASAGNA

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

SOUP OF THE DAY: Please ask your server

FRIDAY – MARRY ME CHICKEN

Pan seared boneless chicken breast slowly simmered in a creamy sundried tomato sauce. Served with orzo pasta and asparagus.

SOUP OF THE DAY: Clam Chowder

SATURDAY – BEEF BROCCOLI

Tender slices of beef stir-fried with broccoli and a savory garlic soy sauce. Served with steamed rice and broccoli.

SOUP OF THE DAY: Please ask your server

March 8th – March 15th, 2026