

**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: Corn Chowder

SUNDAY – BERRY FRENCH TOAST

Cinnamon battered Texas toast, served with fresh mixed berries, scrambled eggs and sausage.

SOUP OF THE DAY: Please ask your server

MONDAY – WATERMELON SALAD

Fresh diced watermelon, English cucumbers, red onions, feta cheese and grilled chicken. Served with dinner roll and balsamic reduction.

SOUP OF THE DAY: Please ask your server

TUESDAY – BEEF ENCHILADAS

Seasoned ground beef and cheddar cheese, rolled in corn tortillas and baked with a mild green sauce. Served with refried beans, salsa and sour cream.

SOUP OF THE DAY: Please ask your server

WEDNESDAY – TRIPLE GRILLED CHEESE

Grilled sourdough bread with sliced American, Swiss and cheddar cheese. Served with broccoli salad.

SOUP OF THE DAY: Creamy Tomato

THURSDAY – LOADED NACHO CHEESE FRIES

Crispy shoestring fries topped with nacho cheese, bacon, diced tomatoes, green onions and black olives.

SOUP OF THE DAY: Please ask your server

FRIDAY – BLACK 'N BLEU BURGER

Blackened beef patty with blue cheese, caramelized onions and sliced tomatoes. Served with sweet potato fries.

SOUP OF THE DAY: Clam Chowder

SATURDAY – TURKEY AND HUMMUS WRAP

House made hummus, sliced turkey, tomato, avocado and shredded lettuce wrapped in a flour tortilla. Served with pasta salad.

SOUP OF THE DAY: Please ask your server

August 3rd – August 9th, 2025

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: Corn Chowder

SUNDAY – 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

MONDAY – PEACH PORK TENDERLOIN

Grilled pork tenderloin, served with garlic mashed potatoes, carrots and peach salsa. (not spicy)

SOUP OF THE DAY: Please ask your server

TUESDAY – CREAMY SUNDRIED TOMATO CHICKEN

Boneless pan seared chicken breast, slowly simmered in a creamy sundried tomato sauce. Served with wild rice pilaf and green beans.

SOUP OF THE DAY: Please ask your server

WEDNESDAY – SALISBURY STEAK

Pan seared Salisbury steak slowly simmered in a savory onion gravy. Served with mashed potatoes and peas.

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 – BBQ CHICKEN

Oven roasted bone in chicken, glazed in a tangy BBQ sauce. Served with baked beans and coleslaw.

SOUP OF THE DAY: Clam Chowder

SATURDAY – POACHED SALMON

Fresh salmon slowly poached in white wine, butter and lemon. Served with creamy parmesan risotto and asparagus.

SOUP OF THE DAY: Please ask your server

August 3rd – August 9th, 2025