

**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: White Bean & Ham

SUNDAY – GRANDPARENTS DAY BRUNCH BUFFET

Come join us as we celebrate grandparents' day.

Scrambled eggs with cheddar cheese, bacon, sausage, French toast with fresh berries, classic eggs benedict, biscuits and sausage gravy, boneless pit ham with mustard glaze, assorted breakfast pastries and pies!

SOUP OF THE DAY: Please ask your server

MONDAY – ASIAN SHRIMP STYLE CABBAGE SALAD

Sesame sauteed shrimp, shredded cabbage, carrots, bell peppers, water chestnuts, cilantro, crispy chow mein and toasted almonds. Served with a warm roll and sesame dressing.

SOUP OF THE DAY: Please ask your server

TUESDAY – CRUNCHY SHREDDED BEEF TACOS

Shredded seasoned shredded beef in a crunchy corn tortilla with cheddar cheese and shredded lettuce. Sour cream, guacamole and salsa upon request.

SOUP OF THE DAY: Please ask your server

WEDNESDAY – BACON GRILLED CHEESE

Crispy bacon, cheddar cheese on grilled 9 grain bread. Served with potato salad.

SOUP OF THE DAY: Creamy Tomato

THURSDAY – POWER BOWL

Brown rice, shredded romaine, crispy tortilla strips, corn, black beans, diced tomatoes and grilled chicken breast.

SOUP OF THE DAY: Please ask your server

FRIDAY – HAWAIIAN CHICKEN SANDWICH

Teriyaki grilled chicken breast, pineapple, Swiss cheese and lettuce on grilled Texas toast. Served with mac salad.

SOUP OF THE DAY: Clam Chowder

SATURDAY – STEAK CAESAR WRAP

Grilled steak, chopped romaine, parmesan cheese, croutons and Caesar dressing wrapped in a flour tortilla. Served with sweet potato fries.

SOUP OF THE DAY: Please ask your server

September 7th – September 13th, 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: White Bean & Ham

SUNDAY – BEEF STROGANOFF

Tender strips of beef simmered in a rich mushroom and tangy sour cream sauce. Served over egg noodles and peas.

SOUP OF THE DAY: Please ask your server

MONDAY – MALIBU CHICKEN

Panko breaded chicken breast, topped with sliced ham and mozzarella cheese. Served with rice pilaf, carrots and honey mustard dipping sauce.

SOUP OF THE DAY: Please ask your server

TUESDAY – BBQ PULLED PORK

Slow braised pork, tossed in a tangy BBQ sauce. Served with baked beans and corn on the cob.

SOUP OF THE DAY: Please ask your server

WEDNESDAY – COQ AU VIN

A classic French dish, bone in chicken slowly simmered in red wine, pearl onions, garlic and mushrooms. Served with mashed potatoes and green beans.

SOUP OF THE DAY: Creamy Tomato

THURSDAY – LASAGNA

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

SOUP OF THE DAY: Please ask your server

FRIDAY – CREAMY MUSHROOM GAME HEN

Herb roasted Cornish game hen, smothered in a creamy mushroom sauce. Served with steamed red potatoes and carrots.

SOUP OF THE DAY: Clam Chowder

SATURDAY – COCONUT CURRY SHRIMP

Garlic shrimp with a mild coconut curry sauce. Served with steamed rice and baby bok choy.

SOUP OF THE DAY: Please ask your server

September 7th – September 13th, 2025