

**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 and Ham

SUNDAY – BISCUITS AND GRAVY

Buttermilk biscuits, house made sausage gravy and scrambled eggs.

SOUP OF THE DAY: Please ask your server

MONDAY – VEGETABLE POT STICKERS

Crispy vegetable filled pot stickers, on sesame soy coleslaw. Served with cucumber salad.

SOUP OF THE DAY: Please ask your server

TUESDAY – CRUNCHY BEEF TACOS

Crispy taco shell filled with seasoned ground beef, shredded lettuce, diced tomatoes and shredded cheddar cheese. Sour cream, salsa and guacamole upon request.

SOUP OF THE DAY: Please ask your server

WEDNESDAY – BUTTERNUT SQUASH AND BACON MELT

Roasted butternut squash and crispy bacon layered on grilled sourdough bread with cheddar cheese. Served with French fries.

SOUP OF THE DAY: Creamy Tomato

THURSDAY – BROCCOLI CHEDDAR BAKED POTATO

Baked potato loaded with steamed broccoli, crispy bacon, creamy cheese sauce and green onions.

SOUP OF THE DAY: Please ask your server

FRIDAY – OPEN FACE TURKEY SANDWICH

Thin sliced deli turkey, toasted Texas toast, mashed potatoes and turkey gravy. Served with cranberry sauce.

SOUP OF THE DAY: Clam Chowder

SATURDAY – STUFFED ACORN SQUASH

Roasted acorn squash filled with a savory blend of quinoa, sauteed vegetables, sausage, herbs and pecans.

SOUP OF THE DAY: Please ask your server

October 12th – October 18th, 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 and Ham

SUNDAY – CHICKEN FRIED STEAK

Crispy chicken fried steak, served with steamed red potatoes, green beans and brown gravy.

SOUP OF THE DAY: Please ask your server

MONDAY – CHICKEN PARMESAN

Panko breaded chicken breast pan seared, topped with savory marinara sauce and melted mozzarella and parmesan cheese. Served over linguini pasta, carrots and dinner roll.

SOUP OF THE DAY: Please ask your server

TUESDAY – SMOTHERED PORK CHOP

Boneless pork chops slow-cooked and smothered in a savory onion gravy. Served with baked sweet potato and broccoli.

SOUP OF THE DAY: Please ask your server

WEDNESDAY – TERIYAKI GLAZED CHICKEN THIGHS

Bone in chicken thighs, oven roasted and glazed in a sweet teriyaki sauce. Served with braised cabbage and steamed rice.

SOUP OF THE DAY: Creamy Tomato

THURSDAY – HOMESTYLE MEATLOAF

A comforting homemade meatloaf, served with garlic mashed potatoes, beef gravy and steamed peas.

SOUP OF THE DAY: Please ask your server

FRIDAY – BEEF BOURGUIGNON

A Classic French stew. Tender, slow-braised beef simmered in a savory red wine and herb sauce with carrots, mushrooms and pearl onions. Served with creamy polenta and sauteed zucchini.

SOUP OF THE DAY: Clam Chowder

SATURDAY – COD OSCAR

Baked cod fillet topped with crab meat, asparagus and creamy hollandaise sauce. Served with rice pilaf.

SOUP OF THE DAY: Please ask your server

October 12th – October 12th, 2025