

Monday, 26

Grouper "a la criolla"

Grouper filet with creole sauce accompanied with cilantro rice and your choice of salad.

Tuesday, 27

National Korean War Veterans Armistice Day Lunch

Korean chicken braised in a soy-ginger-lemon sauce served with white rice and Korean-style vegetables.

Sponsored by Gary Sinise Foundation.



Wednesday, 28

"Sierra al Escabeche"

King fish in a pepper and onion vinaigrette marinade, served with yautía root mash and "tostones"



Thursday, 29

Guava Rum Chicken

Quarter leg chicken grilled to perfection topped with guava rum sauce and accompanied with cubed fried potatoes topped with garlic confit Aioli sauce.

Friday, 30

"Bistec encebollado"

Cubed steak in a creole sauce accompanied with white rice, stewed beans, and sweet plantains "amarillos".

Every lunch includes an entrée, choice of side, salad, and soda or water for \$9.

Ask for our popular sides: Three Bean Salad, Chef Salad, Cole-Slaw, French Fries, or Tostones.