

borinquen

bar & patio

LUNCH TO-GO MENU

July 13 - 17, 2020

Dine in seating authorized 25% capacity.

11 a.m. - 3 p.m.

\$9 each, includes one entrée, choice of side, salad, and a soda or water.

MONDAY: Cuban Style Ropa Vieja

Braised flank steak with saute peppers and onion, served with roasted garlic Yukon mashed potatoes.

TUESDAY: Baked Chicken Leg Quarters

Juicy tender chicken, plus the crispy skin is just amazing! Topped with a red pepper glaze and side of Parmesan Brussel sprouts.

WEDNESDAY: Patitas de Cerdo (Puerto Rican Style Pot Roast) *Employee of the week's menu-* pork feet in a Caribbean style stew with chickpeas and Spanish chorizo. Served with white rice and tostones or select Puerto Rican classic carne mechada.

THURSDAY: Three Cheese Meat Lasagna

A must have! Classic three cheese meat Lasagna. Served with white rice and red beans.

FRIDAY: Mahi-Mahi Nuggets with Lemongrass Sauce

Panko breaded Mahi Mahi topped with a lemon grass cream sauce and served on a bed of local sweet potato mash with coconut milk.

Also available every day: Chef's local cuisine special of the day!

And our popular sides: • Three Bean Salad

• Chef Salad • Cole Slaw • Steak Fries • Tostones

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Social distancing practices and use of face mask required in this facility.

MWR Employee of the Week:



Pallas Cryer-Harris

Sexual Assault Response Coordinator

What three words would you use to describe FMWR?

A Community, Multi-Functional, Supportive.

What's the best part of your job?

Training Soldiers how to protect themselves and their Battle Buddies to the left and right of them. At times the military can seem to only focus on physical strength and endurance; but mental health and well being is just as important.

What's something about you that would surprise most people?

I am a big Stephen King fan! I have read all his books, seen all his movies, and stood in line for over 3 hours to hear him speak. I am super excited about the remake of *The Stand*.

What makes this meal special to you?

On special occasions and holidays my Grandmother would make a big pot of pig feet and potatoes. I haven't had them as often as I would like since she passed away several years ago. When I moved here I was excited to immerse myself in the culture, so I decided to make my first Puerto Rican dish, *Patitas de Cerdo*. My Grandmother's dish with a twist. I told myself, I can do this! Two days and \$50 later, I realized that I couldn't, and ended up throwing the whole thing in the trash. I would really like to experience what this dish tastes like.

MWR
Employee
of the Week
Menu

