

# Cypress Café Specials

LOCATED IN BROOKVIEW NORTHGATE

OCTOBER 25, 2021 – OCTOBER 30, 2021

HOURS: MONDAY – TUESDAY 11AM-1:30PM & 4:00-6:30PM ~ WEDNESDAY – SATURDAY 11AM-1:30PM  
717-217-5409

## MONDAY

Tuscan Vegetable Soup

Lunch

**Polish Kielbasa Sub** – Polish kielbasa sausage grilled placed on a sub roll topped with grilled onion and peppers finished with mustard served with curly fries  
\$7

Dinner

**Pineapple Glazed Ham** – Black oak smoked pit ham baked finished with pineapple glaze served with sour cream & chive mashed potatoes, Chef's choice of vegetable and dessert  
\$16

## WEDNESDAY

Butternut Squash Soup

Lunch

**Tropical Chicken Salad Sandwich** – Poached chicken breast mixed with celery, pineapple, oranges, shredded coconut, cashews and mayonnaise seasoned with curry placed on toasted wheat bread with green leaf lettuce served with house-made potato chips  
\$8.50

## FRIDAY

White Chicken Chili

Lunch

**BST Sandwich** – Slices of hard-wood smoked bacon, tomato and fresh baby spinach placed on toasted white bread spread with avocado herb mayonnaise served with sweet potato fries  
\$8.50

## TUESDAY

Roasted Red Pepper Bisque

Lunch

**Pulled Pork Sandwich** – Braised pork butt hand shredded mixed with Carolina Gold BBQ sauce placed on a toasted Martin's™ potato roll topped with cheddar cheese served with coleslaw  
\$8

Dinner

**Lamb Stew** – Classical French recipe of lamb slowly braised with tomato, white wine and stock finished with root vegetables; carrot, pearl onion and potatoes garnished with peas served with baguette bread and garden greens salad  
\$18

## THURSDAY

Manhattan Clam Chowder

Lunch

**Cobb Salad** – Grilled shrimp, bleu cheese, tomato, avocado, hard-boiled egg, cucumber & bacon on a bed of fresh mixed greens served with green goddess dressing and a warm roll  
\$13

## SATURDAY

Tomato Florentine Soup

Lunch

**Grilled Turkey & Swiss Sandwich** – Thinly sliced smoked turkey breast and Swiss cheese placed on sourdough bread spread with a tarragon mustard dressing grilled until golden served with fresh fruit  
\$8.50

