

BLUE RIBBON BISTRO MENU



Menu item & prices subject to change based on item availability. **BREAKFAST** ■ = Eat Often ■ = Eat Occasionally ■ = Eat Rarely

	SUN	MON	TUES	WED	THURS	FRI	SAT
Eggs & Meat	■ Assorted Eggs ■ Bacon ■ Pork Sausage	■ Grilled Chicken Breast ■ Assorted Eggs ■ Chicken Sausage ■ Steak & Eggs ■ Sausage Gravy ■ Bacon	■ Turkey TX Hash ■ Turkey Sausage Gravy ■ Assorted Eggs ■ Turkey Bacon ■ Bacon ■ Pork Sausage Links	■ Grilled Chicken Breast ■ Assorted Eggs ■ Chicken Sausage ■ Sausage Gravy ■ Bacon ■ Smoked Sausage	■ Turkey Sausage Gravy ■ Assorted Eggs ■ Turkey Sausage Patty ■ Corned Beef Hash ■ Bacon	■ Grilled Chicken Breast ■ Assorted Eggs ■ Chicken Sausage ■ Sausage Gravy ■ Bacon ■ Country Pork Sausage	■ Assorted Eggs ■ Bacon ■ Pork Sausage
Starches & Sides	■ Fresh Fruit ■ Hash Brown ■ Biscuit ■ Pancake	■ Fresh Fruit ■ Assorted Veg. ■ Home Fried Potatoes ■ Biscuit ■ Ham, Egg & Cheese Croissant	■ Fresh Fruit ■ Assorted Veg. ■ Breakfast Taco ■ Home Fried Potatoes ■ Cinnamon Twist	■ Fresh Fruit ■ Assorted Veg. ■ Home Fried Potatoes ■ Biscuit ■ Hash Brown Breakfast Sandwich	■ Fresh Fruit ■ Assorted Veg. ■ Hash Brown ■ Biscuit ■ Cinnamon Roll	■ Fresh Fruit ■ Assorted Veg. ■ Home Fried Potatoes ■ Sausage, Egg, & Cheese Biscuit ■ Apple Turnover	■ Fresh Fruit ■ Hash Brown ■ Biscuit ■ French Toast

PERFORMANCE BAR

OPEN MON-FRI FOR BREAKFAST & LUNCH • CLOSED ON HOLIDAYS & WEEKENDS

Breakfast		Breakfast Parfait Bar includes yogurts & assorted toppings	
Lunch		Salad Bar: assorted leafy greens, vegetables, toppings, & dressings	

SHORT ORDER GRILL

Breakfast		Made to Order Eggs & Omelets Egg substitute available upon request	
Lunch & Dinner	■ Veggie Burger ■ Turkey Burger ■ Salmon Burger	■ Grilled Chicken Sandwich ■ Hamburger ■ Cheeseburger	■ Grilled Cheese ■ Grilled Ham & Cheese ■ Hot Dog
			■ French Fries ■ Sweet Potato Fries (Fries available at lunch Mon.-Friday)

GRAB N GO

Assorted Sandwiches & Wraps Specialty Salads	Assorted Small Bites & Yogurts Fresh Fruit Cups	Hummus & Guacamole Cups Chips & Pretzels	Fresh Baked Cookies Assorted Beverages
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BLUE RIBBON BISTRO MENU



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WEEK 1

■ = Eat Often ■ = Eat Occasionally ■ = Eat Rarely

	SUN	MON	TUES	WED	THURS	FRI	SAT
	21 SEPT	22 SEPT	23 SEPT	24 SEPT	25 SEPT	26 SEPT	27 SEPT

LUNCH

Entrée	<p>■ Citrus Herb Chicken (290 kcals, 40 g Pro, 11 g Fat, 6 g CHO)</p> <p>■ Oven Fried Pork Chop (342 kcals, 25 g Pro, 17 g Fat, 21 g CHO)</p>	<p>■ Seasoned Chicken (365 kcals, 26 g Pro, 27 g Fat, 3 g CHO)</p> <p>■ Cheese Ravioli (346 kcals, 14 g Pro, 15 g Fat, 39 g CHO)</p> <p>■ Shrimp Alfredo (607 kcals, 26 g Pro, 35 g Fat, 47 g CHO)</p>	<p>■ Stuffed Bell Peppers (268 kcals, 16 g Pro, 8 g Fat, 35 g CHO)</p> <p>■ Mexican Chicken Qtr. (361 kcals, 26 g Pro, 28 g Fat, 2 g CHO)</p> <p>■ Churrasco Steak w/ Chimichurri Sauce (421 kcals, 26 g Pro, 33 g Fat, 5 g CHO)</p>	<p>■ Lemon Pepper Tilapia (152 kcals, 26 g Pro, 5 g Fat, <1 g CHO)</p> <p>■ Seasoned Chicken (365 kcals, 26 g Pro, 27 g Fat, 3 g CHO)</p> <p>■ Smoked Sausage & Red Beans (690 kcals, 29 g Pro, 48 g Fat, 40 g CHO)</p> <p>■ Chipotle Shrimp Skewer</p>	<p>■ Kung Pao Chicken (295 kcals, 42 g Pro, 8 g Fat, 12 g CHO)</p> <p>■ Sriracha Salmon (397 kcals, 45 g Pro, 17 g Fat, 15 g CHO)</p> <p>■ Mongolian Beef (266 kcals, 29 g Pro, 11 g Fat, 11 g CHO)</p>	<p>■ Seasoned Chicken (365 kcals, 26 g Pro, 27 g Fat, 3 g CHO)</p> <p>■ Shepherd's Pie (493 kcals, 32 g Pro, 20 g Fat, 44 g CHO)</p> <p>■ Cajun Crusted Catfish (336 kcals, 37 g Pro, 1 g Fat, 39 g CHO)</p>	<p>■ Chicken Alfredo (373 kcals, 23 g Pro, 14 g Fat, 39 g CHO)</p> <p>■ Rosemary & Garlic Roasted Pork Loin (218 kcals, 26 g Pro, 11 g Fat, 1 g CHO)</p>
Starches, Sides & Soup	<p>■ Roasted Baby Carrots</p> <p>■ Oven Roasted Potato</p> <p>■ Broccoli Au Gratin</p> <p>■ Mac & Cheese</p>	<p>■ Roasted Broccoli</p> <p>■ Mediterranean Veg.</p> <p>■ Parsley Potatoes</p> <p>■ Herbed Brown Rice</p> <p>■ Lasagna Soup</p>	<p>■ Garlic Green Beans</p> <p>■ Mexican Corn</p> <p>■ Paprika Potatoes</p> <p>■ Jalapeno Brown Rice</p> <p>■ Chicken Tortilla Soup</p>	<p>■ Roasted Baby Carrots</p> <p>■ Fresh Asparagus</p> <p>■ Yucca Con Mojo</p> <p>■ Rice Pilaf w/ Orzo</p> <p>■ Louisiana Cornbread</p> <p>■ Chili Con Carne Soup</p>	<p>■ Squash/Zucchini</p> <p>■ Greens Medley</p> <p>■ Cauliflower Lime "Rice"</p> <p>■ Egg Rolls</p> <p>■ Mulligatawny Soup</p>	<p>■ Sauteed Cabbage</p> <p>■ Baby Carrots w/ Thyme</p> <p>■ Garlic Mashed Potatoes</p> <p>■ Yeast Roll</p> <p>■ Vegetable Beef Soup</p>	<p>■ Peas & Carrots</p> <p>■ Tuscany Veg. Blend</p> <p>■ Parsley Potatoes</p> <p>■ Hawaiian Roll</p>

DINNER

Entrée	<p>■ Roast Turkey (162 kcals, 25 g Pro, 8 g Fat, <1 g CHO)</p> <p>■ Savory Baked Chicken (537 kcals, 28 g Pro, 46 g Fat, 1 g CHO)</p>	<p>■ Beef Chili Mac (357 kcals, 23 g Pro, 11 g Fat, 42 g CHO)</p> <p>■ Chicken Tacos (435 kcals, 32 g Pro, 18 g Fat, 34 g CHO)</p>	<p>■ Spaghetti w/ Meat Sauce (465 kcals, 28 g Pro, 12 g Fat, 60 g CHO)</p> <p>■ Chicken Piccata (323 kcals, 36 g Pro, 14 g Fat, 15 g CHO)</p>	<p>■ Lemon Baked Cod (160 kcals, 30 g Pro, 4 g Fat, <1 g CHO)</p> <p>■ Chicken Giardino (359 kcals, 23 g Pro, 11 g Fat, 45 g CHO)</p>	<p>■ Cucumber Dill Salmon (309 kcals, 43 g Pro, 13 g Fat, 2 g CHO)</p> <p>■ Oven Fried Chicken (580 kcals, 28 g Pro, 44 g Fat, 18 g CHO)</p>	<p>■ Beef & Broccoli (244 kcals, 23 g Pro, 9 g Fat, 19 g CHO)</p> <p>■ Chinese 5 Spice Chicken (358 kcals, 27 g Pro, 27 g Fat, 1 g CHO)</p>	<p>■ Beef Yakisoba (405 kcals, 31 g Pro, 13 g Fat, 37 g CHO)</p> <p>■ Asian BBQ Chicken (296 kcals, 34 g Pro, 10 g Fat, 18 g CHO)</p>
Starches & Sides	<p>■ Peas & Carrots</p> <p>■ Fresh Green Beans</p> <p>■ Sweet Potato Wedges</p> <p>■ Mashed Potatoes</p>	<p>■ Normandy Veg. Blend</p> <p>■ Sauteed Asparagus</p> <p>■ Refried Beans</p> <p>■ Mexican Brown Rice</p>	<p>■ Mixed Vegetables</p> <p>■ Garlic Roasted Broccoli</p> <p>■ Bowtie Pasta</p> <p>■ Garlic Mashed Potatoes</p>	<p>■ Steamed Cauliflower</p> <p>■ Herbed Green Beans</p> <p>■ Potato Wedges</p> <p>■ Hawaiian Roll</p>	<p>■ New Brunswick Veg. Blend</p> <p>■ Collard Greens</p> <p>■ Wild Rice</p> <p>■ Rosemary Roasted Potatoes</p>	<p>■ Mandarin Veg. Stir Fry</p> <p>■ Brown Rice</p> <p>■ Sweet Potato Wedges</p> <p>■ Ginger Glazed Carrots</p>	<p>■ Squash/Zucchini</p> <p>■ Greens Medley</p> <p>■ Brown Rice</p>

BLUE RIBBON BISTRO MENU



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WEEK 2

■ = Eat Often

■ = Eat Occasionally

■ = Eat Rarely

	SUN	MON	TUES	WED	THURS	FRI	SAT
	28 SEPT	29 SEPT	30 SEPT	01 OCT	02 OCT	03 OCT	04 OCT

LUNCH

Entrée	<p>■ Potato Crusted Cod (242 kcals, 24 g Pro, 8 g Fat, 15 g CHO)</p> <p>■ Braised Beef Cubes (251 kcals, 38 g Pro, 8 g Fat, 9 g CHO)</p>	<p>■ Chicken Giardino (359 kcals, 23 g Pro, 11 g Fat, 45 g CHO)</p> <p>■ Grilled Shrimp (197 kcals, 12 g Pro, 11 g Fat, 2 g CHO)</p> <p>■ Seasoned Chicken (365 kcals, 26 g Pro, 27 g Fat, 3 g CHO)</p>	<p>■ Southwestern Salmon (264 kcals, 42 g Pro, 8 g Fat, 2 g CHO)</p> <p>■ Spicy Garlic Lime Chicken (430 kcals, 26 g Pro, 33 g Fat, 9 g CHO)</p> <p>■ Beef Fajitas (403 kcals, 29 g Pro, 14 g Fat, 39 g CHO)</p>	<p>■ Lemon Garlic Crusted Cod (201 kcals, 21 g Pro, 7 g Fat, 13 g CHO)</p> <p>■ Seasoned Chicken (365 kcals, 26 g Pro, 27 g Fat, 3 g CHO)</p> <p>■ Hamburger Steak (533 kcals, 28 g Pro, 46 g Fat, 4 g CHO)</p>	<p>■ Teriyaki Chicken (262 kcals, 38 g Pro, 7 g Fat, 10 g CHO)</p> <p>■ Szechuan Beef Stir Fry (283 kcals, 16 g Pro, 19 g Fat, 13 g CHO)</p> <p>■ Ginger Butter Flounder (242 kcals, 19 g Pro, 18 g Fat, 1 g CHO)</p>	<p>■ Cucumber Dill Salmon (309 kcals, 43 g Pro, 13 g Fat, 2 g CHO)</p> <p>■ Mediterranean Steak (397 kcals, 27 g Pro, 25 g Fat, 15 g CHO)</p> <p>■ Seasoned Chicken (365 kcals, 26 g Pro, 27 g Fat, 3 g CHO)</p>	<p>■ Chicken Pot Pie (317 kcals, 22 g Pro, 10 g Fat, 35 g CHO)</p> <p>■ Beef Pot Roast (240 kcals, 19 g Pro, 17 g Fat, 3 g CHO)</p>
Starches, Sides & Soup	<p>■ Mixed Vegetables</p> <p>■ Steamed Broccoli</p> <p>■ Steamed Rice</p> <p>■ Egg Noodles</p>	<p>■ Fresh Asparagus</p> <p>■ Malibu Vegetable Blend</p> <p>■ Linguine</p> <p>■ Garlic Mashed Potatoes</p> <p>■ Minestrone Soup</p>	<p>■ Steamed Broccoli</p> <p>■ Cabbage w/ Peppers</p> <p>■ Borracho Beans</p> <p>■ Jalapeno Cornbread</p> <p>■ Chicken Tortilla Soup</p>	<p>■ Collard Greens</p> <p>■ Seasoned Pinto Beans</p> <p>■ Corn on the Cob</p> <p>■ Steamed Rice</p> <p>■ Chicken Noodle Soup</p>	<p>■ Mandarin Veg. Stir Fry</p> <p>■ Kung Pao Brussel Sprouts</p> <p>■ Sweet Potato Wedges</p> <p>■ Steamed Rice</p> <p>■ Mulligatawny Soup</p>	<p>■ Asparagus</p> <p>■ Roasted Carrots</p> <p>■ Parsley Potatoes</p> <p>■ Greek Rice</p> <p>■ Vegetable Beef Soup</p>	<p>■ Collard Greens</p> <p>■ Peas & Pearl Onion</p> <p>■ Mashed Potatoes</p> <p>■ Parkerhouse Roll</p>

DINNER

Entrée	<p>■ Spinach Lasagna (290 kcals, 20 g Pro, 9 g Fat, 36 g CHO)</p> <p>■ Chicken Primavera (246 kcals, 25 g Pro, 6 g Fat, 24 g CHO)</p>	<p>■ Potato Crusted Cod (242 kcals, 24 g Pro, 8 g Fat, 15 g CHO)</p> <p>■ Citrus Herb Chicken (290 kcals, 40 g Pro, 11 g Fat, 6 g CHO)</p>	<p>■ Asian BBQ Chicken (296kcals, 34 g Pro, 10 g Fat, 18 g CHO)</p> <p>■ Beef Pepper Steak (250 kcals, 34 g Pro, 10 g Fat, 6 g CHO)</p>	<p>■ Roast Turkey (162 kcals, 25 g Pro, 8 g Fat, <1 g CHO)</p> <p>■ Smothered Pork Chop (356 kcals, 23 g Pro, 21 g Fat, 18 g CHO)</p>	<p>■ Teriyaki Salmon (267 kcals, 43 g Pro, 9 g Fat, 2 g CHO)</p> <p>■ Mongolian Beef (266 kcals, 29 g Pro, 11 g Fat, 11 g CHO)</p>	<p>■ Lemon Baked Cod (160 kcals, 30 g Pro, 4 g Fat, <1 g CHO)</p> <p>■ Rosemary Chicken (369 kcals, 27 g Pro, 29 g Fat, 1 g CHO)</p>	<p>■ Braised Beef (251 kcals, 38 g Pro, 8 g Fat, 9 g CHO)</p> <p>■ Coconut Crusted Tilapia (273 kcals, 27 g Pro, 11 g Fat, 17 g CHO)</p>
Starches & Sides	<p>■ Roasted Carrots</p> <p>■ Sautéed Brussel Sprouts</p> <p>■ Rice Pilaf</p> <p>■ Bowtie Pasta</p>	<p>■ New Brunswick Veg. Blend</p> <p>■ Zucchini & Squash</p> <p>■ Steamed Rice</p> <p>■ Mashed Potatoes</p>	<p>■ Mandarin Veg. Stir Fry</p> <p>■ Roasted Cauliflower</p> <p>■ Steamed Rice</p> <p>■ Egg Noodles</p>	<p>■ Normandy Veg. Blend</p> <p>■ Lyonnaise Green Beans</p> <p>■ Brown Rice</p> <p>■ Mashed Potatoes</p>	<p>■ Sesame Green Beans</p> <p>■ Mandarin Veg. Stir Fry</p> <p>■ Brown Rice</p>	<p>■ Roasted Squash</p> <p>■ Herbed Green Beans</p> <p>■ Brown Rice</p> <p>■ Roasted Potatoes</p>	<p>■ Bermuda Veg. Blend</p> <p>■ Sw. Potato Wedges</p> <p>■ Glazed Carrots</p> <p>■ Steamed Rice</p>

BLUE RIBBON BISTRO MENU



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WEEK 3

■ = Eat Often ■ = Eat Occasionally ■ = Eat Rarely

	SUN	MON	TUES	WED	THURS	FRI	SAT
	05 OCT	06 OCT	07 OCT	08 OCT	09 OCT	10 OCT	11 OCT

LUNCH

Entrée	<p>■ Lemon Garlic Crusted Cod (201 kcals, 21 g Pro, 7 g Fat, 13 g CHO)</p> <p>■ Chicken Cacciatore (290 kcals, 41 g Pro, 10 g Fat, 7 g CHO)</p>	<p>■ Shrimp Fra Diavolo (254 kcals, 11 g Pro, 12 g Fat, 6 g CHO)</p> <p>■ Beef Tagliata (314 kcals, 33 g Pro, 16 g Fat, 10 g CHO)</p> <p>■ Seasoned Chicken (365 kcals, 26 g Pro, 27 g Fat, 3 g CHO)</p>	<p>■ Chipotle Lime Tilapia (333 kcals, 21 g Pro, 13 g Fat, 32 g CHO)</p> <p>■ Seasoned Chicken (365 kcals, 26 g Pro, 27 g Fat, 3 g CHO)</p> <p>■ Cajun Roasted Pork Loin (196 kcals, 24 g Pro, 10 g Fat, 0 g CHO)</p> <p>■ Birria Taco Quesadilla</p> <p>■ Tamales</p>	<p>■ Salmon Croquette (169 kcals, 13 g Pro, 8 g Fat, 13 g CHO)</p> <p>■ Seasoned Chicken (365 kcals, 26 g Pro, 27 g Fat, 3 g CHO)</p> <p>■ Smoked Sausage w/ Peppers & Onions (523 kcals, 18 g Pro, 45 g Fat, 14 g CHO)</p>	<p>■ Lemon Pepper Tilapia (152 kcals, 26 g Pro, 5 g Fat, <1 g CHO)</p> <p>■ 5 Spice Pork Loin (157 kcals, 20 g Pro, 7 g Fat, 3 g CHO)</p> <p>■ Caribbean Beef Curry (364 kcals, 42 g Pro, 15 g Fat, 17 g CHO)</p>	<p>■ Lemon Garlic Crusted Cod (201 kcals, 21 g Pro, 7 g Fat, 13 g CHO)</p> <p>■ Seasoned Chicken (365 kcals, 26 g Pro, 27 g Fat, 3 g CHO)</p> <p>■ Mr. Powell's Chicken Wings (500 kcals, 37 g Pro, 34 g Fat, 13 g CHO)</p>	<p>■ Chicken Parmesan (288 kcals, 23 g Pro, 9 g Fat, 31 g CHO)</p> <p>■ Spaghetti w/Meatballs (578 kcals, 24 g Pro, 22 g Fat, 72 g CHO)</p>
Starches, Sides & Soup	<p>■ Squash/Zucchini</p> <p>■ Steamed Broccoli</p> <p>■ Bowtie Pasta</p> <p>■ Steamed Rice</p>	<p>■ Fresh Asparagus</p> <p>■ Sautéed Brussel Sprouts</p> <p>■ Roasted Italian Vegetable</p> <p>■ Rice Pilaf w/ Orzo</p> <p>■ Toscana Soup</p>	<p>■ Sautéed Kale</p> <p>■ Mexican Roasted Veg.</p> <p>■ Paprika Potatoes</p> <p>■ Cilantro Lime Rice</p> <p>■ Chicken Tortilla Soup</p>	<p>■ Sautéed Cabbage</p> <p>■ Fresh Asparagus</p> <p>■ Roasted Squash</p> <p>■ Wild Rice</p> <p>■ Chili Con Carne Soup</p>	<p>■ Savory Root Vegetables</p> <p>■ Roasted Green Beans</p> <p>■ Greens Medley</p> <p>■ Potstickers</p> <p>■ Mulligatawny Soup</p>	<p>■ Roasted Baby Carrots</p> <p>■ Red Potato Wedges</p> <p>■ Sautéed Zucchini w/ Onions</p> <p>■ Rice Pilaf w/Orzo</p> <p>■ Vegetable Beef Soup</p>	<p>■ Italian Veg. Blend</p> <p>■ Sautéed Broccoli</p> <p>■ Linguine</p> <p>■ Garlic Bread</p>

DINNER

Entrée	<p>■ Chicken Parmesan (288 kcals, 23 g Pro, 9 g Fat, 31 g CHO)</p> <p>■ Beef Lasagna (499 kcals, 34 g Pro, 23 g Fat, 42 g CHO)</p>	<p>■ Rosemary Chicken (369 kcals, 27 g Pro, 29 g Fat, 1 g CHO)</p> <p>■ Baked Penne (388 kcals, 28 g Pro, 18 g Fat, 30 g CHO)</p>	<p>■ Szechuan Chicken (407 kcals, 27 g Pro, 28 g Fat, 14 g CHO)</p> <p>■ 5 Spice Pork Loin (157 kcals, 20 g Pro, 7 g Fat, 3 g CHO)</p>	<p>■ Meatloaf w/ Brown Gravy (334 kcals, 30 g Pro, 15 g Fat, 19 g CHO)</p> <p>■ BBQ Chicken (424 kcals, 27 g Pro, 28 g Fat, 16 g CHO)</p>	<p>■ Chicken Cutlet (274 kcals, 34 g Pro, 11 g Fat, 8 g CHO)</p> <p>■ Lemon Baked Cod (160 kcals, 30 g Pro, 4 g Fat, <1 g CHO)</p>	<p>■ Mongolian Chicken (201 kcals, 19 g Pro, 6 g Fat, 20 g CHO)</p> <p>■ Braised Pork Chop (257 kcals, 21 g Pro, 14 g Fat, 19 g CHO)</p>	<p>■ Baked Chicken (352 kcals, 26 g Pro, 27 g Fat, <1 g CHO)</p> <p>■ Swedish Meatballs (393 kcals, 24 g Pro, 28 g Fat, 11 g CHO)</p>
Starches & Sides	<p>■ Italian Veg. Blend</p> <p>■ Roasted Squash</p> <p>■ Linguine</p> <p>■ Hawaiian Roll</p>	<p>■ Peas & Carrots</p> <p>■ Sautéed Spinach</p> <p>■ Garlic Mashed Potatoes</p> <p>■ Garlic Bread</p>	<p>■ Sautéed Green Beans</p> <p>■ Peas and Carrots</p> <p>■ Paprika Potatoes</p> <p>■ Steamed Rice</p>	<p>■ Collard Greens</p> <p>■ Glazed Baby Carrots</p> <p>■ Steamed Rice</p> <p>■ Mashed Potatoes</p>	<p>■ Sautéed Cabbage</p> <p>■ Seasoned Green Beans</p> <p>■ Parsley Potatoes</p> <p>■ Steamed Rice</p>	<p>■ Normandy Veg. Blend</p> <p>■ Garlic Roasted Broccoli</p> <p>■ Brown Rice</p> <p>■ Mashed Potatoes</p>	<p>■ Asparagus</p> <p>■ Peas and Carrots</p> <p>■ Brown Rice</p> <p>■ Egg Noodles</p>