

Monday Entree



Creole Queen

what's the big idea?

Cajun food, known for its intense heartiness and spicy notes, is a quintessential American creation, rich with history and culture. Blending French culinary tradition with Southern soul, it yields wonderfully distinct and delicious results. Sometimes referred to as a 'rustic cuisine,' authentic Cajun meals are usually a three-pot affair, with one pot dedicated to the main dish, one dedicated to steamed rice, sausages, or seafood, and the third with vegetables. So grab a ticket and step on board The Creole Queen as we journey down the Mississippi Delta to experience the essence of Creole and Cajun cuisines.



CARVIN' MEAT & TAKIN' NAMES!

Walk into one of New York's iconic Jewish delis, and behind the counter you'll find generations of deli counter workers hand slicing piles of corned beef, pastrami, and turkey to order. The dance of layering them into classic sandwiches on marble rye topped with house made dressings, pickled cabbage slaw, and spicy mustard has been performed for over a hundred years.

The Butcher's Block pays homage to those iconic handcrafted sandwiches, and just like at the deli counters of New York, our guests will enjoy hot, made-to-order, handcrafted deli sandwiches.

MENU

- **The Reuben**
slow cured corned beef, sauerkraut, house-made thousand island, Swiss cheese
- **The Rachel**
hand carved smoked turkey breast, coleslaw, house-made Russian dressing
- **The New Yorker**
hand carved smoked turkey breast AND slow cured corned beef, deli mustard, Swiss cheese

Summer Food Fest during August - Check out our national waffle and trail mix days.



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Lunch Action Station



MENU

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hand carved smoked turkey breast, coleslaw, house-made Russian dressing
- The New Yorker**
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Soups

- Chicken Gumbo
- Lobster Sherry Bisque

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Tuesday Entree



what's the big idea?

Verde opens the doors of our urban street cafés and brings the tastes, flavors, and smells of authentic Latin street food into your café. Guests can choose from hot and spicy braised meats, melt-in-your-mouth pork and chicken, and vegetarian entrée options alongside various regional rice dishes, beans, and fresh salsas, guacamoles, and sauces made from scratch daily.



CHIP! CHIP! Hooray!

They sustained morale through two world wars and helped fuel Britain's industrial prime. For generations, fish and chips have fed millions of memories—eaten with greasy fingers on a seaside holiday, a pay-day treat at the end of the working week, or a late-night supper on the way home from the pub. Few can resist the mouth-watering combination of moist white fish in a crispy golden batter, served with a generous portion of hot, fluffy chips. Give your guests a memorable experience with Fish & Chippie!

MENU

- **Traditional Fish & Chips**
crispy battered cod served with handcrafted fries and malt vinegar
- **Crispy Fishwich**
crispy battered cod filet, brioche bun, house made tartar, tomato, and lettuce with handcrafted fries
- **Fish & Greens**
grilled lemon pepper cod over a snap pea and radish salad

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MENU

Cilantro Lime Rice
Pulled chicken
Taco meat
Seasoned black beans
Corn salsa
Grilled peppers and onions
Cinnamon Churro



Toppings
Cheese, queso, lime wedges, sour cream, shredded lettuce, pico de gallo, guacamole, chipotle salsa

Lunch Action Station



MENU

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crispy battered cod served with handcrafted fries and malt vinegar

Crispy Fishwich
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Fish & Greens
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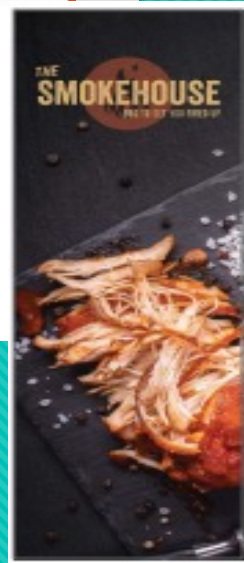
Soups

Chicken Gumbo
Lobster Sherry Bisque

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Wednesday Entree



Wednesday Lunch Action Station



what's the big idea?

In the last 20 years, Asian cuisine in the U.S. has evolved from the classic combo dishes on which Americans grew up into truly authentic, regional, and national flavor profiles and dishes. Southeast Asian, Mongolian, Thai, and Szechuan are just a handful of the flavors that have gained steam over the past decade. Americans are moving away from fast casual classics like Panda Express and seeking true Asian flavor profiles and dining experiences.

Summer Food Fest during August - Check out our national waffle and trail mix days.



Wednesday Entree



MENU

- Brioche Bun
- BBQ Beef Brisket
- Beef Smoked Kielbasa
- Pulled Pork
- Baked Beans
- Broccoli Bacon Salad
- Honey Butter Corn on the Cob
- Macaroni and Cheese
- Smoky Collard Greens
- Carolina BBQ Sauce
- Memphis BBQ Sauce
- Classic Banana Pudding



Wednesday Lunch Action Station



- Brown Fried Rice
- Lo Mein Noodles
- Cantonese Stir Fry
- Stir Fried Baby Bok Choy
- Braised Pork Loin
- Marinated Chicken Teriyaki
- Edamame with Salt
- Egg Roll

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Toppings: Chopped Cilantro, Chopped Green Onions, Chopped Peanuts, Sambal Oelek, Sesame Seeds, General Tso's Sauce, Sweet and Sour Sauce,

Soups

- Chicken Gumbo
- Lobster Sherry Bisque

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Thursday Entree



what's the big idea?

There are few comfort foods Americans love more than fried chicken. The classic Southern fried chicken has been elevated thanks to creative chefs and has reemerged as a fast casual superstar! Today, fried chicken is local, regional, and international in its culinary approaches. The most popular option is still Southern, but the surge of Nashville Hot, Memphis Crisp, spicy fried chicken and waffles, and Korean Fried Chicken has quickly taken over the culinary scene.

Get a napkin (or a few), grab a piece of our signature fried chicken, and load your plate with some of our new sides, tasty toppings, and kicked up sauces. It's sure to make you smile!



Thursday Lunch Action Station



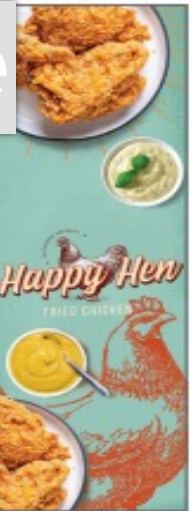
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Thursday Entree

Oak Hill Café

8/2022



Lunch Action Station



Build your own Pasta Bowl

- Signature Fried Chicken
- Baked Chicken
- BBQ Carrots
- Buttermilk Mashed Potatoes
- Creamed Parmesan Spinach
- Crispy Brussel Sprouts with Hot Honey
- Old Fashioned Tomato Salad
- Smoked Gouda Chipotle Cheese Grits
- Cracked Pepper Ranch
- Sweet Buffalo Sauce
- Homestyle Peach Cobbler

Soups

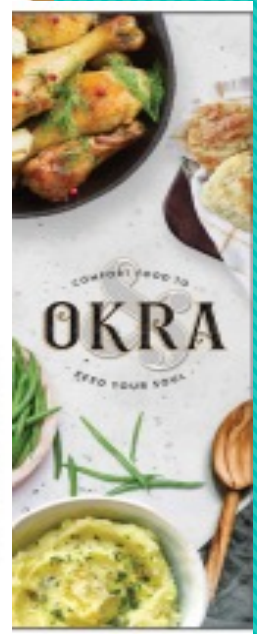
- Chicken Gumbo
- Lobster Sherry Bisque

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Friday Entree

Friday Lunch Action Station



what's the big idea?

Southern food, Sunday dinners, and family classics passed on from generation to generation provide comfort like nothing else. There's no better way to welcome a new neighbor or support a new mom, no more reliable cure for whatever ails you than classic comfort food—whether you make it like Mama or use every shortcut in the book. Your go-to comfort food recipes likely say a little something about where you grew up, and we're excited to share some of our all-time favorites with our guests.



CHEESE LOUISE

honestly grate mac & cheese

what's the big idea?

Cheese Louise was created to accommodate the growing trend of customizable cuisine and to indulge the diverse palates of our guests. The Morrison Signature Mac 'n Cheese is all grown up with a new white cheddar cheese sauce, and our guests can now build their own signature mac and cheese flavor experiences with offerings like pulled pork, house-made sauces, toppings, roasted vegetables, and jalapeño cornbread.

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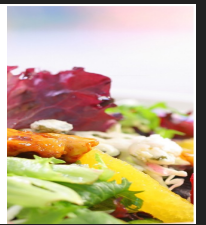


ITALIAN



THE DELI

SALAD



THE GRILL



Friday Entree



- Fried Fish
- Smothered Pork Chops
- Hash Brown Casserole
- Sweet Potato Hash with Peppers
- Charred Tomatoes and Okra
- Maple Roasted Rosemary Carrots
- Southern Braised Cabbage
- Chickpea Salad
- Topping Options
- Picked Peppers and Onions
- Sliced Scallions
- Cajun Remoulade
- Hot Honey

Friday

Lunch Action Station



CHEESE LOUISE
honestly grate mac & cheese

- Pimento Mac n' Cheese
- Smoked Gouda Mac n' Cheese
- Topping Options:
- Caramelized Onions
- Sautéed Mushrooms
- Beef Smoked Kielbasa
- Fired Braised Pulled Chicken
- Bacon Bits
- Cheddar Cheese
- Chopped Green Onions
- Sliced Jalapeno Peppers
- Memphis BBQ Sauce
- White Cheddar Cheese Sauce

Soups

- Chicken Gumbo
- Lobster Sherry Bisque

