




Tuesday	Wednesday	Thursday	Friday
<p>6 Stromboli Pepperoni, ham and bacon wrapped with two cheeses and pizza dough Served with Caesar salad</p>	<p>7 Falafel Gyro on a soft pita with cucumbers, feta, tomatoes and a tzatziki. Served with a Greek salad.</p>	<p>8 BBQ Pork Sandwich House rubbed and smoked pork shoulder Carolina BBQ sauce, Jicama-Apple Slaw, Fries or salad</p>	<p>9 Braised Short Ribs – Roasted Brussels Sprouts and Creamy Polenta Sauce Diane</p>
<p>13 Rice Bowl with Honey Walnut Shrimp, Stir Fried Rice with Vegetables</p>	<p>14 Classic Rueben We brine, cure, smoke and steam our pastrami, then pile it on marble rye with sauerkraut, grain mustard, Swiss and 1000 island</p>	<p>15 No special – We're getting ready for St. Patrick's Day Luncheon </p>	<p>16 ST. PATRICK'S DAY LUNCHEON</p>
<p>20 Pastry Special Wood Fired Artisan Pizza. You choose the sauce and toppings and we'll build it and wood fire it. Your customized 10 inch pie will take about 10 minutes to prepare.</p>	<p>21 BBQ Pork Spare Ribs, Glazed with KC style sauce. Served with Cowboys beans, braised winter green ribs and cornbread</p>	<p>22 Cubano Sandwich House smoked Cuban spiced pork, crispy pork belly, swiss, mustard, pickle and chimichurri. Cuban spiced fries.</p>	<p>23 <i>Spanish Paella</i> Spiced Rice with House made Chorizo, Chicken, Shrimp, Peas, Tomatoes, Spanish Spices and Herbs</p>
<p>27 Bards Royal Bananas A Sundae for Lunch! House made vanilla ice cream, strawberries, Raspberries Bananas Fresh Pizelle cookies and whipped cream</p>	<p>28 Crispy Fried Shrimp Po Boy, Creole Tartar Sauce. Fried Onion Rings.</p>	<p>29 Japanese Chicken Ramen with fried chicken, poached egg & a pot sticker. Finished with fresh herbs, noodles and a luscious broth</p>	<p>30 Steak Asado with Chimichurri. Grilled flank steak with crispy herb French fries, Fresh herb salsa and a roasted corn-</p>

ST. PATRICK'S DAY LUNCHEON MENU MARCH 16

MULLIGATAWNY SOUP

BRUSSELS SPROUT SALAD

SODA BREAD

BEEF IRISH STEW

SHEPARD'S PIE

PUMPKIN IRISH CREAM BREAD PUDDING

POT OF GOLD PUNCH/COFFEE \$9.99 PER PERSON

New Market Skill Center Deli 7299 New Market St SW, Tumwater - 360-570-4520

Call to find out what the Chef Special is or place a pick up order! Pick up lunch for a friend while you are here. Tuesday – Thursday 8:30AM-1:00PM ~Cash & Check only no debit or credit cards

