



Tuesday	Wednesday	Thursday	Friday
<p>5 <b>Florentine Eggs Benedict</b>- Creamy Spinach on house made English muffin, poached eggs and hollandaise sauce, served with fruit salad</p>	<p>6 <b>BBQ Ribs, Maple Sweet Potato Mashers, Buttered Lima Beans &amp; a Cheddar –Bacon Cornbread w/ Honey Butter. Served with a wet nap and Southern Sort of Sweet Tea \$6.75</b></p>	<p>7 <b>Falafel Gyro on a soft pita with cucumbers, feta, tomatoes and a tzatziki. Served with a Greek salad.</b></p>	<p>8 <b>Street Tacos – 2 Barbacoa Braised Short Rib &amp; 2 Pork Carnitas. Garnished with lime, onion and cilantro. Chips, Guac &amp; Salsa.</b></p>
<p>12 <b>Cobb Salad – Organic greens grilled chicken, avocado, bacon, tomatoes, egg, blue cheese, olives and a creamy herb dressing</b></p>	<p>13 <b>House made Bagels and Cream cheese with Sockeye salmon lox, Capers, pickles and thinly sliced red onion served with a side salad</b></p>	<p>14 <b>Vietnamese Bahn Mi – Crispy pork belly, braised shredded beef on a soft French baguette with cilantro, mint, jalapeños, fried garlic and carrots. Sweet potato fries.</b></p>	<p>15 <b>Classic Rueben</b> We brine, cure, smoke and steam our pastrami, then pile it on marble rye with sauerkraut, grain mustard, Swiss and 1000 island.</p>
<p>19 <b>Cinnamon swirl French toast</b> House made cinnamon swirl brioche dipped in a rich batter and pan fried, Served with sausage links, syrup and fruit</p>	<p>20 <i>Salad Nicoise - Mixed Greens with lemon herb vinaigrette &amp; Seared Ahi Tuna. Finished with toy box tomatoes, new potatoes, green beans, egg and olives \$6.50</i></p>	<p>21 <b>Thai Green Curry.</b> Thai spiced chicken thighs braised in a green curry with mixed vegetables. Steamed jasmine rice, fresh herbs and crispy shallots and garlic. Available vegetarian with crispy tofu</p>	<p>22 <b>limited service</b> -Students will be competing in a Hamburger cook-off</p>
<p>26 <b>Cubano Sandwich</b> House smoked Cuban spiced pork, crispy pork belly, swiss, mustard, pickle and chimichurri. Cuban spiced fries.</p>	<p>27 <b>Japanese Pork Tankatsu.</b> Crispy breaded pork cutlet with fried egg and Tankatsu sauce. Steamed sticky rice and steamed ginger sesame vegetables. Green onions and soy dipping sauce.</p>	<p>28 <b>Penne alla Arrabbiata</b> Pasta coated in a light but spicy tomato sauce with seared andouille, red peppers and spinach</p>	<p>29 <b>Wild Alaskan Cod Fish n Chip Platter</b> - with hushpuppies and cajun spiced fries. Cocktail and tartar sauces, lemon and chives. \$7.50</p>

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 ~ We now Accept Debit and Credit Cards ~ Daily specials are \$6.00 unless otherwise specified

