



Randall's Farm Weekly Menu July 14th – July 20th, 2021

All entrees are made fresh daily and are available by 2:00 p.m.
Check out our menu at www.randallsfarm.net Call 413-589-7071

Wednesday 14th: *Soup: Chicken Noodle*

Panini Special: Smoked Turkey with Cheddar, BBQ Sauce, Caramelized Onions & Bacon
Entrée: Eggplant Parmesan
Entrée: American Chop Suey
Entrée: Pan Seared Pork Chops ~ *With Peach Salsa*
Side: Sweet Potato Fries
Side: Squash Casserole
Side: Garlicky Broccoli & Carrots

Thursday 15th: *Soup: Turkey Rice Soup*

Panini Special: Applewood Smoked Bacon with Baby Spinach, Tomato, Swiss & Garlic Mayo
Entrée: Stuffed Chicken ~ *With Savory Bread Stuffing*
Entrée: Grilled Club Steaks ~ *With Peppers & Onions*
Entrée: Penne ~ *With Chicken, Broccoli, Garlic Olive Oil & Parmesan*
Side: Sauteed Zucchini & Summer Squash ~ *With Basil & Caramelized Onions*
Side: Parmesan Herb Smashed Potatoes
Side: Spring Bean Salad

Friday 16th: *Soup: New England Clam Chowder*

Panini Special: Tuna with Arugula & Vermont Cheddar
Entrée: Chicken Francaise ~ *With Lemon Caper Butter Sauce*
Entrée: New England Baked Haddock ~ *With Ritz Crackers, Lemon & Fresh Herbs*
Entrée: Salmon Florentine
Side: Rainbow Slaw
Side: Veggie Stuffed Peppers
Side: Brown Rice Pilaf



Saturday 17th:

Panini Special: Crunchwrap Panini
Entrée: Salisbury Steak ~ *With Sherry Mushroom Gravy*
Entrée: BBQ Pulled Pork
Entrée: Citrus & Herb Seared Chicken Tenders
Side: Kale & Brussel Sprout Slaw ~ *With Honey Mustard Vinaigrette*
Side: Farro Power Salad
Side: Creamy Mashed Potatoes

Sunday 18th:

Panini Special: Chicken Tenders with Monterey Jack, Red Hot Ranch, Arugula & Caramelized Onions
Entrée: Garden Meatloaf
Entrée: Honey Garlic Pork Tenderloin
Entrée: Rotisserie Roasted Chicken
Side: Spinach & Artichoke Stuffed Portabellas
Side: Herb Roasted Yukon Golds
Side: Tomato, Cucumber & Chickpea Salad ~ *With Basil Vinaigrette*

Monday 19th: *Soup: Pesto Minestrone*

Panini Special: Philly Cheesesteak
Entrée: Sweet Chili Grilled Chicken
Entrée: Dijon Brown Sugar Pork Loin
Entrée: Meat Stuffed Peppers
Side: Crisp Veggie Slaw
Side: Garlicky Green Beans & Snow Peas
Side: Basmati Rice Pilaf

Tuesday 20th: *Soup: Beef Barley*

Panini Special: "The Pilgrim" Roast Turkey, Stuffing, Cranberry Relish & Cheddar
Entrée: Herbed Shrimp & Orzo
Entrée: Maple Bourbon Glazed Chicken Breasts
Entrée: Pan Seared Pork Cutlet ~ *With Glazed Plum Sauce*
Side: Mediterranean Couscous Salad
Side: Parmesan Garlic Roasted Cauliflower & Broccoli
Side: Garlic & Herb Roasted Beets