

April 13th, 2026

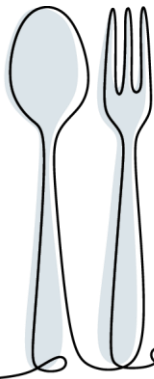
monday - friday
breakfast

7:00 am - 9:30 am

lunch

11:30 am - 1:30 pm

menu subject to change



THIS WEEK'S MENU FEATURES

MONDAY

Flame Breakfast: Eggs your way.....\$3.99

Cage free egg your way, 2 bacon or sausage and a side of hashbrowns

Butcher & Baker: Roast Beef Melt.....\$4.99

sliced roast beef, swiss cheese, dijon mustard & horseradish aioli, toasted on sourdough; served with a side

Flame Grill: Chipotle Chicken Quesadilla\$4.99

chicken breast, chipotle aioli, fire roasted corn & queso blanco, toasted in a flour tortilla; served with a side

TUESDAY

Flame Breakfast: Strawberry Waffle.....\$4.99

house made waffle & strawberry sauce served with 2 eggs your way

Butcher & Baker: Chicken Caprese.....\$4.99

roasted chicken breast, fresh mozzarella, tomato, spinach, pesto & balsamic on ciabatta; served with a side

Flame Grill: Pimento Cheesesteak.....\$4.99

thin sliced & seared ribeye with creamy southern pimento cheese on a roll; served with a side

WEDNESDAY

Flame Breakfast: Breakfast Tostada.....\$4.99

chorizo, refried beans, fried egg, cotija & cilantro; served with a side

Butcher & Baker: Club Sandwich.....\$4.99

ham, smoked turkey, bacon & cheddar on toasted bread served with a side

Flame Grill: Jerk Chicken Sandwich.....\$4.99

jerk seasoned chicken breast, fresh avocado, pineapple & cabbage slaw; served with a side

THURSDAY

Flame Breakfast: Pesto Omelet.....\$4.99

cage free egg omelet with feta, spinach, tomato & pesto; served with a side

Butcher & Baker: Southern Style Tuna Salad.....\$4.99

creole seasoned tuna salad with sweet pickle relish, hard-boiled egg, lettuce & tomato on brioche; served with a side

Flame Grill: Bistro Burger.....\$4.99

5oz all beef patty topped with brie cheese, garlic aioli & spinach on brioche; served with a side

FRIDAY

Flame Breakfast: Buttermilk Biscuit & Gravy.....\$4.99

house made buttermilk biscuit topped with country gravy and 2 eggs your way

Butcher & Baker: Turkey Avocado Wrap.....\$4.99

sliced smoked turkey, avocado, cucumber, spinach, tomato & honey mustard in a spinach tortilla; served with a side

Flame Grill: Reuben.....\$4.99

sliced corned beef, swiss cheese, sauerkraut, 1000 island dressing on rye bread; served with a side

DON'T MISS THIS

Monday: Chicken Cordon Bleu; breaded chicken breast stuffed with ham & swiss cheese

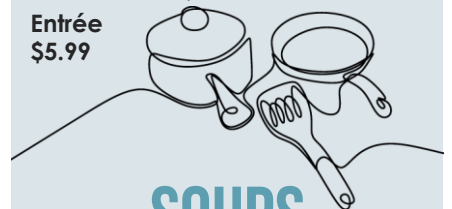
Tuesday: Fish Tacos; beer battered wild Alaskan pollock filets topped with chipotle aioli, lime marinated slaw & cotija

Wed: BYO Baked Potato Bar; choose from a variety of proteins, sauces & toppings

Thurs: Meatball Marinara; beef & pork meatballs with romano & ricotta cheese, herbs and spices

Fri: Chicken Florentine; chicken breast simmered in a spinach, white wine & parmesan sauce

Entrée
\$5.99



SOUPS

Monday

Lemon Chicken Orzo

Tuesday

Cauliflower Cheddar (V)

Wednesday

Baja Chicken Enchilada

Thursday

Moroccan Chickpea Harira (V)

Friday

Chef's Choice

QUESTIONS?

Reina Villanueva (612)229-4816 Millagros Lamothe (847)235-5428

Let us cater your next meeting! Email us at PCACafe@packagingcorp.com