# The Terrace Café Weekly Menu at The Hospital for Sick Children (Atrium)
*May 4 to 8, 2020*

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<th>Monday</th>
<th>Tuesday</th>
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<tbody>
<tr>
<td><strong>Weekly Specials</strong></td>
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<td><em>All menu items are subject to change based upon availability.</em> The Terrace Café is owned and operated by The Hospital for Sick Children (SickKids). All proceeds support patient care. Location: Main Floor, Atrium <a href="http://www.sickkids.ca/menu">www.sickkids.ca/menu</a></td>
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**Kids Eat Local!** The Terrace Café at SickKids uses [locally sourced ingredients](http://www.sickkids.ca/menu) as much as possible.

### Express Breakfast
Served Monday to Friday, from 7 to 11 a.m. See in-store for hot breakfast items prepared daily.

### Around The World
Weekly cuisine features from around the world Mexican, Chinese, Greek and more

**Terrace Tacos**
Your choice of 1, 2 or 3 hard or soft-shelled gourmet tacos. Choose from:

- Beef or chicken tacos
- Fish tacos with mango and pineapple slaw
- Vegetarian quesadillas

A delicious assortment of toppings are available.

### Daily Specials

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<tr>
<th>Chef’s Corner</th>
<th>Korean fried chicken served with kimchi rice and Asian coleslaw</th>
<th>Lentil and ground chicken shepherd’s pie served with fresh rapini (Lentils and locally sourced Ontario ground chicken topped with locally sourced mashed potatoes made with yogurt) served with</th>
<th>Quiche served with salad</th>
<th>Homemade breaded veal cutlet on a Italian roll served with tomato sauce and garnished with peppers, mushrooms and onions</th>
<th>Fire-roasted salsa steak served with baked potato or salad</th>
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<tr>
<td><strong>The Terrace Café</strong></td>
<td><strong>Weekly Menu</strong></td>
<td><strong>locally sourced rapini</strong></td>
<td><strong>garlic and ginger. Served with rice and bok choy or on a bed of spring mix greens</strong></td>
<td><strong>Pasta primavera with turkey served with golden garlic bread</strong></td>
<td><strong>Italian-style baked haddock served with rice or salad (Halibut topped with a mixture of zucchini, tomatoes, fresh basil, and feta cheese served with rice or salad)</strong></td>
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<td><strong>Monday</strong></td>
<td><strong>Pasta with Swiss chard</strong> (Spaghetti with garlic, capers, Swiss chard, lemon juice and parmesan cheese)</td>
<td><strong>Haddock citrine served over rice and with rapini</strong> (Haddock marinated in orange juice and then baked covered in a panko bread and parmesan cheese crust. Served over rice and with rapini)</td>
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<tr>
<td><strong>Tuesday</strong></td>
<td><strong>locally sourced rapini</strong></td>
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<td><strong>The Grill</strong></td>
<td><strong>Full breakfast bar, grilled paninis, hamburgers, fries, chicken fingers and more.</strong></td>
<td><strong>Spicy shrimp grilled cheese</strong></td>
<td><strong>Chicken cutlet and bocconcini panini</strong></td>
<td><strong>The Smasher (Made with Italian-style meatballs in a marinara sauce topped with mozzarella and parmesan cheese)</strong></td>
<td><strong>Moza crab salad (imitation crabmeat mixed with mango, curry, cilantro in creamy yogurt, topped with mozzarella cheese)</strong></td>
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<tr>
<td><strong>Sandwich Stop</strong></td>
<td><strong>Fresh made-to-order sandwich selections.</strong></td>
<td><strong>Roasted eggplant and mushroom panini</strong></td>
<td><strong>Provolone and asparagus panini</strong></td>
<td><strong>Grilled veggie panini</strong></td>
<td><strong>Veggie cilantro hummus panini</strong></td>
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<td><strong>Southwest turkey sandwich</strong> (Shredded turkey, creamy lime and chilli dressing topped with shredded carrots, corn, green onions and Monterey jack cheese)</td>
<td><strong>Japanese-style steak sandwich</strong> (Made with locally sourced Wellington County Steak in a teriyaki sauce topped with green onions and Havarti cheese)</td>
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<td><strong>Assorted hero sandwich</strong> (Made with slices of salami, prosciutto and capicolla with creamy garlic sauce and arugula and sliced tomatoes)</td>
<td><strong>Braised short rib panini (Made with caramelized onions, braised beef and Monterey Jack Cheese)</strong></td>
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<tr>
<td><strong>Pollo Balsamico</strong> (made with grilled chicken, caramelized onions, sundried tomatoes, baby spinach, goat cheese and balsamic reduction)</td>
<td><strong>Closed this week. Please visit one of our other food stations.</strong></td>
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<tr>
<td><strong>Soup Kettle</strong></td>
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*The Grill*

Spicy shrimp grilled cheese  
Roasted eggplant and mushroom panini  
Provolone and asparagus panini  
The Smasher (Made with Italian-style meatballs in a marinara sauce topped with mozzarella and parmesan cheese)
Grilled veggie panini  
Moza crab salad (imitation crabmeat mixed with mango, curry, cilantro in creamy yogurt, topped with mozzarella cheese)
Veggie cilantro hummus panini  
Turkey avocado panini  
Vegan portobello mushroom sandwich

*Sandwich Stop*

Southwest turkey sandwich (Shredded turkey, creamy lime and chilli dressing topped with shredded carrots, corn, green onions and Monterey jack cheese)
Japanese-style steak sandwich (Made with locally sourced Wellington County Steak in a teriyaki sauce topped with green onions and Havarti cheese)
Smashed chickpea, avocado salad sandwich (Made with chickpeas, avocado, cranberries, lemon juice, salt and pepper)
Braised short rib panini (Made with caramelized onions, braised beef and Monterey Jack Cheese)
Assorted hero sandwich (Made with slices of salami, prosciutto and capicolla with creamy garlic sauce and arugula and sliced tomatoes)  
Pollo Balsamico (made with grilled chicken, caramelized onions, sundried tomatoes, baby spinach, goat cheese and balsamic reduction)
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<td><strong>Salad Bowl</strong></td>
<td>Choose from a wide selection of pre-packaged signature salads. Greek salad, quinoa salad and more (menu changes daily).</td>
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As the coronavirus (COVID-19) situation continues to evolve, SickKids is taking precautions to keep everyone at the hospital safe. In addition to enhanced sanitizing procedures, these measures in the Terrace Café include:

- closing the self-serve salad bar and converting it to a Grab & Go salad station (pre-packaged signature salads)
- introducing a new DIY fruit and granola yogurt parfait (with fresh ingredients pre-packaged so that you can assemble your snack on-the-go)
- ensuring all fruits and baked goods are individually wrapped
- accepting cashless transactions only to help minimize contact