



MENU | June 17th - June 21st

Lunch Served: 11:00 AM - 1:30 PM | Monday - Friday
Ext. 7195

Monday

Soup: Mushroom and Brie \$1.50
Special: Turkey Club. \$5.00

Thursday

Soup: Reuben Soup \$1.50
Special: Thai Mango Salad \$7.00

Tuesday

Soup: Crab and Corn Chowder \$1.50
Special: Mediterranean Wrap \$5.00

Friday

Soup: New England Clam \$1.50
Special: Grilled Brat and Kraut \$5.00

Wednesday

Soup: Chicken Gumbo \$1.50
Special: Dousman Cheese
Steak \$5.00

Saturday - Closed

Sunday - Closed



VILLAGE ON THE SQUARE EXT. 7383
River's Edge Restaurant Menu

Lunch Served | Monday – Saturday: 11:30 AM – 1:30 PM
June 17th – June 22nd, 2019

Sunday Brunch: 11:00 AM – 1:30 PM | \$10.50

DAILY LUNCH SPECIALS

Meals are \$9.00 All Inclusive

MONDAY, JUNE 17ND

Soup du jour: Mushroom and Brie Bisque

Crab Cakes

Seared cakes filled with imitation crab, bread crumbs and seasonings, seared with a citrus dill sauce, and broccoli.

Turkey Club Sub

Thin sliced Roast Turkey with lettuce, tomato, bacon and cheese. Served on a fresh hoagie with a side of fresh fruit.

TUESDAY, JUNE 18TH

Soup du jour: Crab and Corn Soup

Egg Roll

Egg rolls served with a side of fried rice, chef vegetables, and sweet & sour dipping sauce.

Feta and Spinach Chicken

Panko crusted chicken breast topped with feta & spinach. Served with chef vegetables and Mediterranean orzo.

WEDNESDAY, JUNE 19TH

Soup du jour: Chicken Gumbo

Veggie Lasagna

Lasagna noodles layered with sautéed vegetables, ricotta cheese, a creamy alfredo sauce, topped with mozzarella cheese. Served with a side of garlic bread.

Baked Salmon

Baked salmon filet topped with butter and served with a side of green beans and steamed potatoes.

THURSDAY, JUNE 20TH

Soup du jour: Ruben Soup

American Meatloaf

An American comfort food. Served with a side of broccoli, Baked potato & gravy.

Italian Deli Sub

Salami, pepperoni, ham, lettuce, tomato, pesto mayo, mozzarella cheese and a balsamic drizzle served on a hoagie bun with a side of Sliced Fruit and a pickle.

FRIDAY, JUNE 21ST

Soup du jour: New England Clam Chowder

Stuffed Green Pepper

A green pepper stuffed with rice and beef. Cooked in a light tomato sauce. Served with a dinner roll.

Broiled Cod

Seasoned and Broiled Cod Served with lima beans and tater tots.

SATURDAY, APRIL 22TH

Soup du jour: Chunky Vegetable Soup

Chicken Tenders

Fried breaded chicken tenders served with a side of French fries and glazed carrots.

Pork Loin w/Gravy

Oven roasted pork loin sliced topped with gravy, served with a side of glazed carrots and orzo pesto pasta.

Brunch will be served in the Village Dining Room



VILLAGE ON THE SQUARE EXT. 7383
River's Edge Restaurant Menu

Dinner Served | Monday – Friday: 4:30 – 6:00 PM

June 17th – June 22nd, 2019

DAILY DINNER SPECIALS

Meals are All Inclusive \$9

Includes: Beverage, Soup, Salad, Entrée, and Dessert

MONDAY, JUNE 17TH

Soup du jour: Mushroom and Brie Soup

Reuben Sandwich

Fresh sliced corned beef topped with sauerkraut, 100 island dressing and melted Swiss cheese served on toasted rye and Chef blend vegetables

\$9

Shrimp Scampi

Shrimp lightly seared and finished in a garlic white wine sauce with fresh herbs, served atop garlic pasta.

\$9

TUESDAY, JUNE 18TH

Soup du jour: Crab and Corn Soup

Chicken Stroganoff

A Contest Selection

Diced chicken breast and bacon simmered in a rich sauce with onions, garlic, mushrooms and seasonings served over egg noodles.

\$9

Tuna Melt

Tuna salad warmed and served on sour dough with sliced tomato and Swiss cheese. Served with a side of potato Salad.

\$9

WEDNESDAY, JUNE 19TH

Soup du jour: Chicken Gumbo

Cheese Burger

Our 1/3 pound burger patty grilled topped with cheese, lettuce, tomato and served on a bun with French fries

\$9

Broiled Whitefish

Broiled whitefish, served with a side of parmesan pasta and Italian blend vegetables.

\$9

THURSDAY, JUNE 20TH

Soup du jour: Rubeen

Sauerbraten

A wonderful German entrée. Sliced marinated beef served with a side of red cabbage and boiled potatoes.

\$9

Grilled Chicken Breast

Grilled boneless chicken breast served with parsley boiled potatoes and a side of sautéed Chefs vegetables.

\$9

FRIDAY, JUNE 21ST

Soup du jour: New England Clam Chowder

Breakfast For Dinner

Pancakes with syrup served with a side of Denver scrambled egg Bake, sausage or bacon, and hash browns or toast.

\$9

Fried Catfish

Hand battered fried catfish served with roasted red potatoes and a side of peas.

\$9

SATURDAY AND SUNDAY - CLOSED

