



MENU | September 26th - 30th, 2022

Lunch Served: 11:00 AM - 1:30 PM | Phone: x7195

Monday

Soup: Italian Sausage..... \$1.50

Special: Liverwurst on Rye..... \$6.00

Thursday

Soup: Turkey Vegetable..... \$1.50

Special: Italian Sausage..... \$6.00

Tuesday

Soup: Beer Cheese..... \$1.50

Special: Beef Taco Salad \$7.00

Friday

Soup: Coconut Milk & Shrimp \$1.50

Special: Fish Sandwich..... \$6.00

Wednesday

Soup: White Chicken Chili..... \$1.50

Special: Sloppy Joe..... \$6.00

Closed Saturday & Sunday



Daily Lunch Special Menu

Lunch Served Seven Days a Week: 11:30 AM – 1:30 PM

SEPTEMBER 26-OCTOBER 2, 2022

CONTACT US WITH QUESTIONS
OR TO PLACE A TO-GO ORDER:
X7383 OR 262.965.7383

Meals are \$11.00 All Inclusive | Includes: Beverage, Soup, Salad, Entrée, and Dessert

MONDAY, SEPTEMBER 26TH - SOUP DU JOUR: ITALIAN SAUSAGE

Beer Bratwurst

Lager poached and grilled bratwurst topped with sauerkraut and onions. Served with spicy brown mustard, German potato salad and steamed vegetables.

BBQ Beef Brisket

Slow cooked beef brisket, finished with BBQ sauce. Served with scalloped potatoes and steamed vegetables.

TUESDAY, SEPTEMBER 27TH - SOUP DU JOUR: BEER CHEESE

Beef Stew

Cubed beef and vegetables simmered in a rich brown sauce, served with, herb buttered potatoes and a dinner roll.

Herb Roasted Chicken

Roasted chicken topped with an herb cream sauce, served with buttered potatoes and roasted beets.

WEDNESDAY, SEPTEMBER 28TH - SOUP DU JOUR: WHITE CHICKEN CHILI

Roasted Bourbon Pork

Roasted pork topped with bourbon sauce, served with California blend vegetables and a Cheddar biscuit and tater tots.

Chicken Waldorf Salad

Grilled chicken breast, celery, apples, walnuts, and red grapes tossed with honey yogurt dressing and served over Boston lettuce.

THURSDAY, SEPTEMBER 29TH - SOUP DU JOUR: TURKEY VEGETABLE

Carolina Pulled Pork Sliders

Slow cooked pork shoulder finished with Carolina mustard BBQ, served on toasted slider buns with B&B pickles, baked beans and zucchini.

Meat Lasagna

Lasagna made with ricotta cheese, ground beef, and tomato sauce. Served with zucchini and garlic bread.

FRIDAY, SEPTEMBER 30TH - SOUP DU JOUR: COCONUT MILK & SHRIMP

Beef Burgundy

Slow roasted beef in a rich brown sauce over mushroom rice pilaf, served with a side of parsnips and carrots.

Pan Fried Trout

Pan fried trout topped with herb butter. Served with a side of mushroom rice pilaf and parsnips with carrots.

SATURDAY, OCTOBER 1ST - SOUP DU JOUR: BEEF BARLEY

Baked Chicken Thighs

Seasoned chicken thighs served with green beans and mashed potatoes.

Bacon Wrapped Meatloaf

Seasoned meatloaf wrapped in bacon. Served with green beans and mashed potatoes.

SUNDAY, OCTOBER 2ND - SOUP DU JOUR: ROASTED VEGETABLE

Mushroom and Swiss Quiche

Roasted mushroom and Swiss cheese quiche served with a blueberry muffin, sausage, and fresh fruit.

Pineapple Glazed Ham

Smoked ham with pineapple, served with hashbrown casserole and grilled asparagus.



Daily Dinner Special Menu

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

SEPTEMBER 26-30, 2022

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MONDAY, SEPTEMBER 26TH

SOUP DU JOUR: ITALIAN SAUSAGE

Shrimp Newburg

Gulf shrimp poached in rich sherry cream sauce, served over puff pastry with honey glazed carrots.

Liver & Onions

Seared calves liver topped with sautéed onions and bacon. Served with baked potato and honey glazed carrots.

TUESDAY, SEPTEMBER 27TH

SOUP DU JOUR: BEER CHEESE

Turkey & Gravy

Sliced turkey topped with gravy served with a side sweet potato mashed and green beans and cranberry sauce.

Smothered BBQ Pork Chop

Grilled boneless pork chop simmered in BBQ sauce with red onions and peppers, served with sweet mashed potatoes and green beans.

WEDNESDAY, SEPTEMBER 28TH

SOUP DU JOUR: WHITE CHICKEN CHILI

Chicken Saltimbocca

Roasted chicken breast wrapped with fresh sage and prosciutto ham with garlic mashed potatoes and gravy. Served with fresh asparagus.

Sliced Beef Oscar

Slow roasted eye of round with crab, asparagus, and Hollandaise sauce, served with mashed potatoes.

THURSDAY, SEPTEMBER 29TH

SOUP DU JOUR: TURKEY VEGETABLE

Cheeseburger

Grilled burger with American cheese on toasted Kaiser roll with lettuce, tomato, and red onion. Served with French fries and coleslaw.

Chicken Caesar Salad

Grilled chicken breast over Romaine lettuce with Parmesan cheese, croutons, cherry tomatoes, and Caesar dressing. Served with Parmesan breadstick.

FRIDAY, SEPTEMBER 30TH

SOUP DU JOUR: COCONUT MILK & SHRIMP

Beer Batter Cod

Beer battered cod filets fried and served with fresh vegetable blend, baked potato, and fresh baked roll.

BBQ Pork Ribs

Tender baby back pork ribs finished with smoky BBQ sauce. Served with baked potato and fresh vegetable blend.

CLOSED FOR DINNER ON SATURDAY & SUNDAY