



MENU | January 10 – 12, 2022

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

Monday

Soup:	Italian Wedding.....	\$1.50
Special:	Sloppy Joe.....	\$5.00

Wednesday

Soup:	Potato Leek.....	\$1.50
Special:	Taco Salad.....	\$7.00

Tuesday

Soup:	Cheesy Broccoli.....	\$1.50
Special:	Dijon Chicken Panini....	\$5.00

Closed Thursday, Friday, Saturday, Sunday



Daily Lunch Special Menu

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

JANUARY 10 – JANUARY 16, 2022

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

Meals are \$9.00 All Inclusive | Includes: Beverage, Soup, Salad, Entrée, and Dessert

MONDAY, JANUARY 10TH		SOUP DU JOUR: ITALIAN WEDDING	
Shrimp & Crab “Louis” Sandwich Poached shrimp & crab tossed with cucumbers, tomato, and hard-boiled egg in zesty dressing. Served on a brioche roll with a side of fresh fruit.		Salisbury Steak Ground beef patty with bell peppers and onions topped gravy, served with a side of garlic herb potatoes and baby carrots.	
TUESDAY, JANUARY 11TH		SOUP DU JOUR: CHEDDAR BROCCOLI	
Ground Pork Tacos Ground pork carnitas, with grilled pineapple salsa and guacamole served on warm tortillas with Mexican rice and refried beans.		BBQ Chicken Sandwich Grilled chicken breast finished with BBQ sauce. On toasted brioche bun with mayonnaise, red onion, and bread & butter pickles. Served with creamy cucumber salad.	
WEDNESDAY, JANUARY 12TH		SOUP DU JOUR: POTATO LEEK	
Mushroom & Swiss Burger Flame broiled and topped with sautéed mushroom and Swiss cheese on toasted Kaiser roll with baked beans and asparagus.		Chicken Cordon Bleu A breaded chicken breast stuffed with ham and Swiss cheese, served with a side of wild rice blend and asparagus	
THURSDAY, JANUARY 13TH		SOUP DU JOUR: CHICKEN NOODLE	
Closed For Lunch		Join us for Lunch & Learn	
FRIDAY, JANUARY 14TH		SOUP DU JOUR: NEW ENGLAND CLAM CHOWDER	
Grilled Flank Steak Grilled flank steak and garlic roasted mushrooms. Served with a baked potato and stir-fried vegetables.		Tempura Shrimp Tempura battered shrimp with ponzu dipping sauce. Served with white rice, stir-fried vegetables and wakame salad.	
SATURDAY, JANUARY 15TH		SOUP DU JOUR: CHICKEN NOODLE	
BBQ Chicken Drumsticks Grilled chicken legs finished with BBQ sauce. Served with potato salad, corn on the cob, and coleslaw.		Grilled Bratwurst Grilled beer brats with sauerkraut and mustard. Served with potato salad, corn on the cob, and coleslaw.	
SUNDAY, JANUARY 16TH		SOUP DU JOUR: GARDEN VEGETABLE	
Denver Omelet Three egg omelet with ham, peppers, onions, and Cheddar cheese. Served with bacon and American fries.		Chicken Piccata Pan seared chicken breast with parsley-caper sauce served over lemon linguine with fresh vegetable blend.	



Daily Dinner Special Menu

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

JANUARY 10 – 14, 2022
CONTACT US WITH QUESTIONS
OR TO PLACE A TO-GO ORDER:
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Meals are \$9.00 All Inclusive | Includes: Beverage, Soup, Salad, Entrée, and Dessert

MONDAY, JANUARY 10TH

SOUP DU JOUR: ITALIAN WEDDING

Chicken Caesar Salad

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

Country Fried Steak

Tender steak, lightly breaded and golden fried. Smothered with country milk gravy and served with mashed potatoes and broccoli.

TUESDAY, JANUARY 11TH

SOUP DU JOUR: CHEDDAR BROCCOLI

Roasted Vegetable Quiche

Roasted vegetable baked with cream, eggs and Swiss cheese in flaky pie shell. Served with fresh baked muffin and fresh fruit.

Honey Garlic Chicken

Pan seared chicken breast, with honey-garlic glaze. Served with pesto roasted cauliflower and Yukon Gold potatoes.

WEDNESDAY, JANUARY 12TH

SOUP DU JOUR: POTATO LEEK

Teriyaki Chicken

Tender chicken simmered in Teriyaki sauce with stir fried vegetables, served over Basmati rice.

Tilapia with Pineapple Salsa

Baked tilapia topped with pineapple salsa over Basmati rice and served with vegetable blend.

THURSDAY, JANUARY 13TH

SOUP DU JOUR: CHICKEN NOODLE

Chicken Stroganoff

Tender chunks of chicken simmered with mushrooms and bacon in cream, served with buttered egg noodle and green beans almondine.

Swedish Meatballs

Homemade Swedish meatballs finished in savory brown gravy served over egg noodles with green beans almondine.

FRIDAY, JANUARY 14TH

SOUP DU JOUR: NEW ENGLAND CLAM CHOWDER

Beef Pot Roast

Slow cooked, tender beef with vegetables and fingerling potatoes simmered in rich beef gravy. Served with fresh dinner roll.

Crab Stuffed Sole with Garlic Shrimp

Sole filled with crab and scallops, topped with two garlic shrimp served with Chef's vegetable and fingerling potatoes.

CLOSED FOR DINNER ON SATURDAY & SUNDAY