



MENU | May 16 - 18, 2022

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

Monday

- Soup: Mushroom and Barley..... \$1.50
- Special: Tuna Melt..... \$5.00

Tuesday

- Soup: Black Bean..... \$1.50
- Special: Dousman Cheesesteak..... \$5.00

Wednesday

- Soup: Chicken Gumbo..... \$1.50
- Special: SouthWestChickenWrap..... \$5.00

Closed Thursday, Friday, Saturday, Sunday



Daily Lunch Special Menu

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

MAY 16 – MAY 22, 2022

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

Meals are \$10.00 All Inclusive | Includes: Beverage, Soup, Salad, Entrée, and Dessert

MONDAY, MAY 16TH		SOUP DU JOUR: MUSHROOM & BARLEY	
Crab Cakes		Turkey Club Wrap	
Seared cakes filled with imitation crab, bread crumbs and seasonings, seared with a citrus dill sauce, and cauliflower.		Thin sliced smoked turkey with lettuce, tomato, bacon and cheese wrapped in flour tortilla with a side of fresh fruit and potato chips.	
TUESDAY, MAY 17TH		SOUP DU JOUR: BLACK BEAN	
Chicken Stroganoff		Barbacoa Ground Beef Tacos	
Diced chicken breast and bacon simmered in a rich cream sauce with onions, garlic and mushrooms. Served over egg noodles with asparagus.		Slow cooked ground beef on warm tortilla, topped with Cotija cheese, Pico de Gallo, radish, and lime. Served with Spanish rice and refried beans.	
WEDNESDAY, MAY 18TH		SOUP DU JOUR: CHICKEN GUMBO	
American Meatloaf		Italian Deli Sub	
An American comfort food. Served with a side of creamed corn, baked potato & gravy.		Salami, pepperoni, ham, lettuce, tomato, pesto mayo, and mozzarella cheese served on a hoagie bun with a side of sliced fruit and a pickle.	
THURSDAY, MAY 19TH		SOUP DU JOUR: REUBEN	
Veggie Lasagna		Grilled Salmon	
Lasagna noodles layered with sautéed vegetables, ricotta cheese, a creamy alfredo sauce, topped with mozzarella cheese. Served with a side of garlic bread and green beans.		Grilled salmon filet topped with creamy cucumber-dill sauce and served with a side of green beans and roasted Yukon potatoes.	
FRIDAY, MAY 20TH		SOUP DU JOUR: NEW ENGLAND CLAM CHOWDER	
Stuffed Green Pepper		Broiled Cod	
A green pepper stuffed with rice and beef. Cooked in a light tomato sauce. Served with a dinner roll and roasted Brussels sprouts.		Cod loin seasoned with lemon and white wine served with roasted Brussels sprouts and wild rice pilaf.	
SATURDAY, MAY 21ST		SOUP DU JOUR: CHUNKY VEGETABLE	
Chicken Tenders		Country Style Pork Ribs	
Fried breaded chicken tenders served with a side of French fries, baked beans, and glazed carrots.		Slow roasted country style ribs, finished with BBQ sauce and served with glazed carrots, baked beans, and honey cornbread.	
SUNDAY, MAY 22ND		SOUP DU JOUR: WISCONSIN BEER CHEESE	
Pancake Breakfast		Broccoli and Cheddar Stuffed Chicken	
Pancakes served with scrambled eggs, bacon, and hashbrowns.		Chicken breast stuffed with broccoli and Cheddar cheese. Served with scallion mashed potatoes and zucchini.	



Daily Dinner Special Menu

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

MAY 16 - 20, 2022

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MONDAY, MAY 16TH

SOUP DU JOUR: MUSHROOM AND BARLEY

Roast Beef

Tender roast beef served with buttery mashed potatoes, beef gravy, and chef blend vegetables

Garlic Shrimp

Gulf shrimp baked with butter, wine garlic and lemon; served atop linguine with Chef's blend vegetables and breadstick.

TUESDAY, MAY 17TH

SOUP DU JOUR: BLACK BEAN

Pork & Vegetable Egg Rolls

Egg rolls served with fried rice, chef vegetables, and sweet and sour dipping sauce.

Greek Chicken Thighs

Chicken thighs roasted with lemon and oregano. Served with spinach orzo and chef vegetables. .

WEDNESDAY, MAY 18TH

SOUP DU JOUR: CHICKEN GUMBO

Bacon Cheeseburger

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

Broiled Haddock

Haddock broiled with lemon and fresh herbs. Served with a side French potato salad and steamed vegetables.

THURSDAY, MAY 19TH

SOUP DU JOUR: REUBEN

Sauerbraten

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

Strawberry Chicken Salad

Grilled chicken breast, strawberries, toasted pecans, red onion and Feta cheese; served over fresh spinach with Balsamic vinaigrette and Parmesan breadstick.

FRIDAY, MAY 20TH

SOUP DU JOUR: NEW ENGLAND CLAM CHOWDER

Chicken Alfredo

Grilled chicken breast tossed with fettucine pasta and Alfredo sauce. Served with fresh vegetable and garlic bread.

Pan Fried Bluegill

Pan fried bluegill with lemon and tartar, served with roasted red potatoes and a side of fresh vegetables.

CLOSED FOR DINNER ON SATURDAY & SUNDAY