



MENU | May 23rd – May 25th

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

Monday

Soup:	Cheeseburger	\$1.50
Special:	Reuben.....	\$5.00

Tuesday

Soup:	Turkey Vegetable.....	\$1.50
Special:	Chicken Waldorf Croissant..	\$5.00

Wednesday

Soup:	Navy Bean & Ham.....	\$1.50
Special:	Tuna Melt.....	\$5.00

Closed Thursday, Friday, Saturday, Sunday



Daily Lunch Special Menu

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

MAY 23 – MAY 29, 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 23RD		SOUP DU JOUR: CHEESEBURGER	
Chili Dog All beef hot dog smothered in homemade chili served with potato wedges, and corn.		Grilled Shrimp Caesar Salad Grilled shrimp served over Romaine lettuce tossed with Parmesan cheese, croutons, cherry tomato, and Caesar dressing. Served with tomato focaccia bread.	
TUESDAY, MAY 24TH		SOUP DU JOUR: TURKEY VEGETABLE	
Southwestern Salad Grilled chicken breast and field greens tossed with roasted corn, avocado, diced tomato and finished with red pepper ranch dressing.		Breaded Pork Cutlet Pork cutlet lightly breaded and covered in rich pork gravy. Served with a wild rice and apple pilaf, baby carrots, and a dinner roll.	
WEDNESDAY, MAY 25TH		SOUP DU JOUR: NAVY BEAN & HAM	
Shells Florentine Cheese stuffed shells topped with a Florentine cream sauce, served with a side of broccoli and garlic bread.		Caprese Chicken Sandwich Grilled chicken, tomato, pesto mayonnaise, and fresh mozzarella, served on a Kaiser bun with a side of fresh fruit.	
THURSDAY, MAY 26TH		SOUP DU JOUR: CHEDDAR BROCCOLI	
Beef Pot Roast Tender roast beef simmered with carrots, onion, and celery in a rich beef gravy served with a side of roasted potato and dinner roll.		Sweet and Sour Chicken Diced chicken breast with bell peppers and pineapple tossed with sweet and sour sauce served over fried rice with an egg roll.	
FRIDAY, MAY 27TH		SOUP DU JOUR: TOMATO BISQUE	
Fish Fry Beer battered cod and fried to a golden brown. Served with coleslaw, baked potato, and asparagus.		Swiss Steak Beef round steak braised in a tomato gravy with baked potato and fresh asparagus.	
SATURDAY, MAY 28TH		SOUP DU JOUR: CHICKEN TORTILLA	
Pesto Chicken Tortellini Cheese filled tortellini and grilled chicken tossed with pesto sauce served with a side of garlic bread and California vegetables.		Irish Pork Stew Roasted pork shoulder, parsnips, and apples slow cooked with Guinness and served with colcannon.	
SUNDAY, MAY 29TH		SOUP DU JOUR: BEEF BARLEY	
Blueberry French Toast Egg battered blueberry bread topped with whipped cream and blueberries. Served with smoked bacon and scrambled eggs.		Roast Turkey Roast turkey breast with stuffing, gravy, green beans, cranberry sauce, and mashed potatoes.	



Daily Dinner Special Menu

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

MAY 23 – MAY 27, 2022

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MONDAY, MAY 23TH SOUP DU JOUR: CHEESEBURGER

Cranberry Chicken Salad Croissant

Homemade chicken salad tossed with dried cranberries mayo, celery, and onions. Served on a croissant with dill potato salad and asparagus.

Meat Lasagna

Homemade meat lasagna made with house marinara and ground beef served with asparagus and parmesan breadstick.

TUESDAY, MAY 24TH SOUP DU JOUR: TURKEY VEGETABLE

Farmer's Quiche

Bacon, vegetable, and Cheddar cheese quiche served with a corn bread muffin and fresh fruit.

Southern Fried Chicken Thighs

Fried, hand battered boneless chicken thighs, served with a side of coleslaw, mashed potatoes with gravy, and corn bread muffin.

WEDNESDAY, MAY 25TH SOUP DU JOUR: NAVY BEAN & HAM

Tuna Melt

Tuna salad on grilled sourdough with sliced tomato and Swiss cheese. Served with a vegetable medley and baked potato.

Ribs & Sauerkraut

Tender baby back pork ribs, braised with sauerkraut and served with baked potato and vegetable medley.

THURSDAY, MAY 26TH SOUP DU JOUR: CHEDDAR BROCCOLI

Lemon Broiled Cod

Baked cod served with potato pancake, apple sauce, fresh lemon, and cauliflower.

Turkey Casserole

Pasta baked with turkey, green peas, mushrooms, and a creamy sauce topped with French fried onion and served with cauliflower and a dinner roll.

FRIDAY, MAY 27TH SOUP DU JOUR: TOMATO BISQUE

Beef & Broccoli Stir Fry

Seared beef flank steak, tossed with broccoli florets and hoisin sauce. Served over a bed of Jasmine rice.

Breaded Shrimp

Golden, breaded shrimp with cocktail sauce. Served with wild rice pilaf and fresh vegetable blend.

CLOSED FOR DINNER ON SATURDAY & SUNDAY