



MENU | September 19 – September 23

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

Monday

Soup: Sausage & Lentil..... \$1.50

Special: BBQ Rib Patty..... \$6.00

Tuesday

Soup: Turkey & Wild Rice..... \$1.50

Special: Chicken Caesar Salad... \$7.00

Wednesday

Soup: Navy Bean & Ham..... \$1.50

Special: Cubano..... \$6.00

Thursday

Soup: Chicken Noodle..... \$1.50

Special: French Dip..... \$6.00

Friday

Soup: Seafood Gumbo..... \$1.50

Special: Shrimp Tacos..... \$6.00

Closed Saturday & Sunday



Daily Lunch Special Menu

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

SEPTEMBER 19 - 25,

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 19TH - SOUP DU JOUR: SAUSAGE & LENTIL

Country Fried Steak

Beef steak battered and fried topped with rich country gravy. Served with mashed potatoes and corn.

Louisiana Crab Melt

Imitation crab salad topped with melted American cheese and sliced tomato, served on toasted sour dough bread with a side of potato chips and fruit.

TUESDAY, SEPTEMBER 20TH - SOUP DU JOUR: TURKEY & WILD RICE

Seafood Linguine

Linguini tossed in tomato cream sauce with shrimp, scallops, sundried tomatoes, asparagus, and roasted red peppers. Served with garlic bread.

Pastrami & Swiss

Hot smoked pastrami, Swiss cheese, and bistro sauce on toasted pretzel roll. Served with ranch potato chips and beet salad.

WEDNESDAY, SEPTEMBER 21ST - SOUP DU JOUR: NAVY BEAN & HAM

Swedish Meatballs

Meatballs simmered in rich gravy with sour cream, served over egg noodles with green beans Amandine.

Shrimp Caesar Salad

Grilled shrimp served over Romaine lettuce with cherry tomatoes, Parmesan cheese, and croutons served with Caesar dressing..

THURSDAY, SEPTEMBER 22ND - SOUP DU JOUR: CHICKEN NOODLE

BBQ Pork Rib Sandwich

Tender Barbequed pork rib served on a hoagie roll. Served with coleslaw, tator tots, and pickle chips.

Teriyaki Chicken Stir Fry

Diced chicken breast stir fried with mixed vegetables and Teriyaki sauce. Served over fried rice.

FRIDAY, SEPTEMBER 23RD - SOUP DU JOUR: SEAFOOD GUMBO

Fish Fry

Beer battered cod filets served with a side of baby carrots and roasted potatoes.

Bacon Cheeseburger

Flame broiled hamburger topped with smoked bacon and American cheese. Served with lettuce, tomato, red onion and French fries.

SATURDAY, SEPTEMBER 24TH - SOUP DU JOUR: FRENCH ONION

Sloppy Joe

An American classic: seasoned ground beef, onions, green peppers, and barbeque sauce slow cooked, served on a bun with a potato wedges and fruit.

Bacon & Cheese Quiche

Egg, bacon, and cheddar cheese baked in a pie crust sliced and served with a fresh baked muffin and fresh fruit.

SUNDAY, SEPTEMBER 25TH - SOUP DU JOUR: BEEF BARLEY

Eggs Benedict

Two poached eggs, over toasted English muffin with Canadian bacon and Hollandaise sauce. Served with potatoes O'brien and sausage links.

Corned Beef

Tender, slow cooked corned beef brisket, served with red potatoes, cabbage, and horseradish sauce.



SEPTEMBER 19 – 23 , 2022
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Daily Dinner Special Menu

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

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

MONDAY, SEPTEMBER 19TH	
SOUP DU JOUR: SAUSAGE & LENTIL	
<p>Sesame Glazed Salmon Sesame glazed salmon fillet served with wild rice pilaf and Parmesan roasted broccoli.</p>	<p>Chicken Cordon Bleu A breaded chicken breast stuffed with ham and Swiss cheese, served with a side of wild rice pilaf and Parmesan roasted broccoli.</p>
TUESDAY, SEPTEMBER 20TH	
SOUP DU JOUR: TURKEY WILD RICE	
<p>Creamy Ranch Pork Chop Tender pork chops, simmered in Ranch cream sauce. Served with roasted red potatoes and chef's blend vegetables.</p>	<p>Tilapia with Pineapple Salasa Tilapia topped with mango pineapple salsa. Served with a side of cilantro rice and fresh vegetables.</p>
WEDNESDAY, SEPTEMBER 21ST	
SOUP DU JOUR: NAVY BEAN & HAM	
<p>Sweet Italian Sausage Grilled Italian sausage and seared peppers served with a marinara sauce over garlic pasta with a side of garlic cheese bread.</p>	<p>Curry Chicken Tender chicken, fresh vegetables and cashews stewed in fragrant coconut curry sauce. Served over Jasmine rice.</p>
THURSDAY, SEPTEMBER 22ND	
SOUP DU JOUR: CHICKEN NOODLE	
<p>Grilled Beef Medallions Grilled beef medallions topped with roasted mushrooms and onions, served with baked potato and sweet peas au gratin.</p>	<p>Smothered Chicken Seared chicken breast topped with a mushroom gravy, served with baked potato and sweet peas au gratin.</p>
FRIDAY, SEPTEMBER 23RD	
SOUP DU JOUR: SEAFOOD GUMBO	
<p>Stuffed Pork Loin Pork loin stuffed with bacon, apples, and ginger. Served with wild rice pilaf and broccoli.</p>	<p>Fried Perch Lake perch seasoned and fried golden brown, served with potato pancakes, apple sauce, creamy coleslaw, and tartar sauce.</p>
<p>CLOSED FOR DINNER ON SATURDAY & SUNDAY</p>	