



**MENU | February 6 – 10, 2023**

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

**Monday**

Soup: Italian Wedding..... \$1.50

Special: Beef Quesadilla..... \$6.00

**Thursday**

Soup: BBQ Chicken..... \$1.50

Special: Waldorf Croissant..... \$6.00

**Tuesday**

Soup: Cheesy Broccoli..... \$1.50

Special: Dijon Chicken Panini... \$6.00

**Friday**

Soup: New England Clam  
Chowder \$1.50

Special: SW Chicken Wrap..... \$6.00

**Wednesday**

Soup: Potato Leek..... \$1.50

Special: Taco Salad..... \$7.00

**Closed Saturday & Sunday**



# Daily Lunch Special Menu

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

FEBRUARY 6 – 12, 2023

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, FEBRUARY 6<sup>TH</sup> - 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, FEBRUARY 7<sup>TH</sup> - 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, FEBRUARY 8<sup>TH</sup> - 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.

### Broccoli Stuffed Chicken

A breaded chicken breast stuffed with broccoli and Cheddar cheese, served with a side of wild rice blend and asparagus

## THURSDAY, FEBRUARY 9<sup>TH</sup> - SOUP DU JOUR: BBQ CHICKEN

### California Turkey Sandwich

Smoked turkey breast, Swiss cheese, bacon, lettuce, and tomato with avocado spread on toasted sourdough bread. Served with potato chips and fresh fruit.

### Corned Beef

Slow cooked corned beef, sliced and served with buttered cabbage and parsley buttered red potatoes.

## FRIDAY, FEBRUARY 10<sup>TH</sup> - 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, FEBRUARY 11<sup>TH</sup> - SOUP DU JOUR: CHICKEN NOODLE

### BBQ Chicken Drumsticks

Grilled chicken drumsticks finished with BBQ sauce. Served with French fries, corn on the cob, and coleslaw.

### Grilled Bratwurst

Grilled beer brats with sauerkraut and mustard. Served with French fries, corn on the cob, and coleslaw.

## SUNDAY, FEBRUARY 12<sup>TH</sup> - 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.



FEBRUARY 6 – 10, 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, FEBRUARY 6TH 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, FEBRUARY 7TH 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, FEBRUARY 8TH 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, FEBRUARY 9TH SOUP DU JOUR: BBQ CHICKEN

### 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, FEBRUARY 10TH 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.

### Beer Battered Haddock

Deep fried beer battered haddock fillets. Served with fingerling potatoes and fresh vegetable medley.

**CLOSED FOR DINNER ON SATURDAY & SUNDAY**