



**MENU | March 13<sup>th</sup> - 17<sup>th</sup>, 2023**

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

**Monday**

- Soup: Italian Sausage..... \$1.50
- Special: Liverwurst on Rye..... \$6.00

**Tuesday**

- Soup: Beer Cheese..... \$1.50
- Special: Beef Taco Salad \$7.00

**Wednesday**

- Soup: White Chicken Chili..... \$1.50
- Special: Sloppy Joe..... \$6.00

**Thursday**

- Soup: Turkey Vegetable..... \$1.50
- Special: Chicago Dog..... \$6.00

**Friday**

- Soup: Coconut Milk & Shrimp \$1.50
- Special: Fish Sandwich..... \$6.00

**Closed Saturday & Sunday**



# Daily Lunch Special Menu

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

MARCH 13-19, 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, MARCH 13<sup>TH</sup> - SOUP DU JOUR: ITALIAN SAUSAGE

### Beer Bratwurst

Lager poached and grilled bratwurst topped with sauerkraut and onions. Served with spicy brown mustard, German potato salad and steamed vegetables.

### BBQ Beef Brisket

Slow cooked beef brisket, finished with BBQ sauce. Served with scalloped potatoes and steamed vegetables.

## TUESDAY, MARCH 14<sup>TH</sup> - SOUP DU JOUR: BEER CHEESE

### Beef Stew

Cubed beef and vegetables simmered in a rich brown sauce, served with, herb buttered potatoes and a dinner roll.

### Herb Roasted Chicken

Roasted chicken topped with an herb cream sauce, served with buttered potatoes and roasted beets.

## WEDNESDAY, MARCH 15<sup>TH</sup> - SOUP DU JOUR: WHITE CHICKEN CHILI

### Roasted Bourbon Pork

Roasted pork topped with bourbon sauce, served with California blend vegetables and a Cheddar biscuit and tater tots.

### Chicken Waldorf Salad

Grilled chicken breast, celery, apples, walnuts, and red grapes tossed with honey yogurt dressing and served over Boston lettuce.

## THURSDAY, MARCH 16<sup>TH</sup> - SOUP DU JOUR: TURKEY VEGETABLE

### Turkey & Gravy

Sliced turkey topped with gravy served with a side mashed potatoes and green beans and cranberry sauce.

### Smothered BBQ Pork Chop

Grilled boneless pork chop simmered in BBQ sauce with red onions and peppers, served with mashed potatoes and green beans.

## FRIDAY, MARCH 17<sup>TH</sup> - SOUP DU JOUR: COCONUT MILK & SHRIMP

### Corned Beef & Cabbage

Slow cooked corned beef with parslid red potatoes, cabbage and baby carrots.

### Pan Fried Trout

Pan fried trout topped with herb butter. Served with red potatoes and baby carrots.

## SATURDAY, MARCH 18<sup>TH</sup> - SOUP DU JOUR: BEEF BARLEY

### Baked Chicken Thighs

Seasoned chicken thighs served with green beans and mashed potatoes.

### Bacon Wrapped Meatloaf

Seasoned meatloaf wrapped in bacon. Served with green beans and mashed potatoes.

## SUNDAY, MARCH 19<sup>TH</sup> - SOUP DU JOUR: ROASTED VEGETABLE

### Mushroom and Swiss Quiche

Roasted mushroom and Swiss cheese quiche served with a blueberry muffin, sausage, and fresh fruit.

### Pineapple Glazed Ham

Smoked ham with pineapple, served with hashbrown casserole and grilled asparagus.





# Daily Dinner Special Menu

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

MARCH 13-17, 2023

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## MONDAY, MARCH 13TH

SOUP DU JOUR: ITALIAN SAUSAGE

### Shrimp Newburg

Gulf shrimp poached in rich sherry cream sauce, served over puff pastry with honey glazed carrots.

### Liver & Onions

Seared calves liver topped with sautéed onions and bacon. Served with baked potato and honey glazed carrots.

## TUESDAY, MARCH 14TH

SOUP DU JOUR: BEER CHEESE

### Carolina Pulled Pork Sliders

Slow cooked pork shoulder finished with Carolina mustard BBQ, served on toasted slider buns with B&B pickles, baked beans and zucchini.

### Meat Lasagna

Lasagna made with ricotta cheese, ground beef, and tomato sauce. Served with zucchini and garlic bread.

## WEDNESDAY, MARCH 15TH

SOUP DU JOUR: WHITE CHICKEN CHILI

### Chicken Saltimbocca

Roasted chicken breast wrapped with fresh sage and prosciutto ham with garlic mashed potatoes and gravy. Served with fresh asparagus.

### Sliced Beef Oscar

Slow roasted eye of round with crab, asparagus, and Hollandaise sauce, served with mashed potatoes.

## THURSDAY, MARCH 16TH

SOUP DU JOUR: TURKEY VEGETABLE

### Cheeseburger

Grilled beef patty, topped with American cheese on Kaiser roll. Served with lettuce tomato, and red onion with coleslaw and French fries.

### Chicken Caesar Salad

Grilled chicken breast served over romaine lettuce, with Caesar dressing, Parmesan, tomato, and croutons. Parmesan breadstick,

## FRIDAY, MARCH 17TH

SOUP DU JOUR: COCONUT MILK & SHRIMP

### Beer Batter Cod

Beer battered cod filets fried and served with fresh vegetable blend, baked potato, and fresh baked roll.

### BBQ Pork Ribs

Tender baby back pork ribs finished with smoky BBQ sauce. Served with baked potato and fresh vegetable blend.

CLOSED FOR DINNER ON SATURDAY & SUNDAY