



MENU | March 20-March 24, 2023

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

Monday

Soup: Beef Chili..... \$1.50

Special: Muffuleta Sandwich..... \$6.00

Tuesday

Soup: Greek Chicken..... \$1.50

Special: Roast Beef Melt..... \$6.00

Wednesday

Soup: Cream of Mushroom... \$1.50

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

Thursday

Soup: Chicken Alfredo..... \$1.50

Special: Dijon Chicken Panini..... \$6.00

Friday

Soup: Crab & Corn Chowder... \$1.50

Special: Tuna Melt..... \$6.00

Closed Saturday & Sunday



Daily Lunch Special Menu

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

MARCH 20 – 26, 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 20TH - SOUP DU JOUR: BEEF CHILI

Chicken Stroganoff

Diced chicken breast and bacon simmered in a rich cream sauce with onions, garlic and mushrooms. Served over egg noodles with chef's blend vegetables.

Philly Cheesesteak Sandwich

Sliced beef with onions, bell pepper, and provolone cheese. Served on toasted hoagie roll with pasta salad and chef's blend vegetables.

TUESDAY, MARCH 21ST - SOUP DU JOUR: GREEK CHICKEN

Spaghetti & Meatballs

Spaghetti topped with a rich marinara sauce and meatballs. Served with peas and carrots and cheesy garlic bread.

Tuna Melt

Tuna salad, sliced tomato, melted American cheese, toasted and served with a side of Fritos and fresh fruit.

WEDNESDAY, MARCH 22ND - SOUP DU JOUR: CREAM OF MUSHROOM

Loaded Baked Potato

Large Idaho potato stuffed with broccoli, bacon, cheddar cheese, salsa, and sour cream. Served with a side of cottage cheese and roasted vegetable blend.

Cranberry Chicken Wrap

Dried cranberries, diced chicken, pecans and celery tossed with mayonnaise wrapped in a spinach tortilla with lettuce. Served with roasted vegetables and potato wedges.

THURSDAY, MARCH 23RD - SOUP DU JOUR: CHICKEN ALFREDO

BBQ Rib Patty

Boneless BBQ rib patty served on a house made hoagie roll topped with pickles. Finished with potato salad and chef's blend vegetables.

Chicken Tortellini Salad

Grilled chicken, cheese stuffed pasta, tomato, cucumber, black olives and spinach tossed with lemon-basil vinaigrette. Served with Parmesan garlic bread.

FRIDAY, MARCH 24TH - SOUP DU JOUR: CRAB & CORN CHOWDER

California Turkey Burger

Grilled turkey burger with avocado spread, lettuce, and tomato on toasted Kaiser roll. Served with baby carrots and tater tots.

Perch Fry

Fresh water perch breaded and fried to a golden brown. Served with coleslaw, baby carrots, and tater tots.

SATURDAY, MARCH 25TH - SOUP DU JOUR: CHUNKY VEGETABLE

BBQ Chicken Tenders

Chicken tenders fried to a golden brown then tossed in BBQ sauce. Served with potato salad and chef's blend vegetables.

Baked Italian Ziti

Grilled Italian sausage link baked with ziti pasta, onions, peppers, marinara sauce and Mozzarella cheese, served with garlic bread.

SUNDAY, MARCH 26TH - SOUP DU JOUR: CHEESEBURGER

Pancake Breakfast

Pancakes served with scrambled eggs, bacon, and hashbrowns.

Sliced Roast Beef

Tender slow roasted eye of round, with scalloped potatoes and roasted carrots.



Daily Dinner Special Menu

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

MARCH 20 – 24, 2023

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MONDAY, MARCH 20TH

SOUP DU JOUR: BEEF CHILI

Grilled Steak Medallions

Grilled tenderloin medallions topped with chimichurri sauce, served with baked potato and vegetable du jour.

Hawaiian Chicken Stir Fry

Chicken sautéed with pineapple, snap peas, and peppers. Tossed with sesame-ginger sauce and served over Jasmine rice.

TUESDAY, MARCH 21ST

SOUP DU JOUR: GREEK CHICKEN

Herb Baked Garlic Chicken

Herb baked marinated chicken served with Cheddar mashed potatoes and butter roasted fresh beets.

Shrimp Etouffee

Gulf shrimp smothered with a sauce of onions, peppers, celery, tomatoes, and dark roux. Served over white rice with Creole green beans.

WEDNESDAY, MARCH 22ND

SOUP DU JOUR: CREAM OF MUSHROOM

Chicken Alfredo Lasagna

Lasagna noodles layered with a creamy white sauce, melted mozzarella cheese and served with garlic bread and ratatouille.

Garlic-Lemon Salmon

Salmon filet baked with lemon, garlic and olive oil. Served with ratatouille vegetables and pesto roasted potatoes.

THURSDAY, MARCH 23RD

SOUP DU JOUR: CHICKEN ALFREDO

American Meatloaf

An American classic with tomato glaze. Served with vegetable medley, mashed potatoes & gravy.

Chicken Pasta Primavera

Grilled chicken breast tossed with an assortment of spring vegetables, penne pasta, and light lemon cream. Served with Parmesan breadstick.

FRIDAY, MARCH 24TH

SOUP DU JOUR: CRAB & CORN CHOWDER

Stuffed Pepper

Peppers stuffed with rice and beef. Cooked in a light tomato sauce. Served with asparagus and a dinner roll.

Pan Fried Catfish

Pan fried catfish with tartar sauce and lemon, served with asparagus and fingerling potatoes.

CLOSED FOR DINNER ON SATURDAY & SUNDAY