



## MENU | June 5 to June 9, 2023

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

### Monday

Soup: Split Pea & Ham..... \$1.50

Special: Cobb Salad..... \$7.00

### Thursday

Soup: French Onion..... \$1.50

Special: Beef Nachos..... \$6.00

### Tuesday

Soup: Tarragon Chicken..... \$1.50

Special: Dousman Cheesesteak \$6.00

### Friday

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

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

### Wednesday

Soup: Polish Cabbage..... \$1.50

Special: Sloppy Joe..... \$6.00

**Closed Saturday & Sunday**



JUNE 5 – 11, 2023

CONTACT US WITH QUESTIONS  
OR TO PLACE A TO-GO ORDER:  
X7383 OR 262.965.7383

# Daily Lunch Special Menu

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

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

## MONDAY, JUNE 5<sup>TH</sup> - SOUP DU JOUR: SPLIT PEA & HAM

### Sesame Pork

Slow cooked pork tossed with stir fried vegetables and finished with savory sesame sauce atop Basmati rice.

### Dijon Chicken Wrap

Grilled chicken, celery, red grapes, leaf lettuce, and Cheddar cheese wrapped in flour tortilla with tangy honey Dijon dressing. Served with potato chips and vegetables.

## TUESDAY, JUNE 6<sup>TH</sup> - SOUP DU JOUR: CREAMY TARRAGON CHICKEN

### Chicken & Shrimp Jambalaya

Tender chicken and gulf shrimp simmered with onions, peppers, tomatoes and rice. Served with cornbread and creamy cucumber salad.

### BBQ Brisket Sandwich

Slow cooked beef brisket covered in barbeque sauce served on a hoagie bun with haystack onions, a side creamed corn, and French fries.

## WEDNESDAY, JUNE 7<sup>TH</sup> - SOUP DU JOUR: POLISH CABBAGE SOUP

### Beef & Broccoli Stir Fry

Beef and broccoli tossed with stir fry sauce served over a bed of herb rice.

### Sautéed Catfish

Sautéed catfish topped with an herb butter served with herb rice and broccoli.

## THURSDAY, JUNE 8<sup>TH</sup> - SOUP DU JOUR: FRENCH ONION

### Fried Chicken

Fried chicken served with red potatoes and baby carrots.

### Corned Beef

Slow cooked corned beef brisket sliced and served with red potatoes, cabbage, and carrots.

## FRIDAY, JUNE 9<sup>TH</sup> - SOUP DU JOUR: SEAFOOD GUMBO

### Lemon Pepper Cod

Cod filet topped with lemon pepper seasoning. Served with broccoli & Yukon Gold potatoes.

### Pulled Pork Sandwich

BBQ pulled pork on toasted pretzel bun with onion rings and broccoli.

## SATURDAY, JUNE 10<sup>TH</sup> - SOUP DU JOUR: MINISTRONE

### Chili Mac

Beef chili served over macaroni noodles. Topped with sour cream, onions and Cheddar cheese. Served with a corn muffin.

### Baked Chicken Thighs

Baked chicken thigh marinated with lemon and thyme. Served with wild rice pilaf and cauliflower.

## SUNDAY, JUNE 11<sup>TH</sup> - SOUP DU JOUR: CREAM OF TOMATO

### Biscuits and Gravy

Buttermilk biscuits smothered with sausage gravy and served with a side of scrambled eggs and bacon.

### Broccoli & Cheddar Stuffed Chicken

Lightly breaded chicken breast stuffed with broccoli and Cheddar cheese, Served with asparagus and mashed potatoes.





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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, JUNE 5TH

SOUP DU JOUR: SPLIT PEA & HAM

### Liver & Onions

. Seared liver topped with sautéed onions and bacon. Served with garlic parsley potatoes and roasted beets and carrots.

### Spinach & Artichoke Cavatappi

Sautéed spinach leaves, artichoke hearts, cavatappi pasta, grilled chicken breast, parmesan cheese and grape tomato.

## TUESDAY, JUNE 6TH

SOUP DU JOUR: CREAMY TARRAGON CHICKEN

### Roasted Pork Biscuit

Roasted pork served a top a fresh baked biscuit with grilled mushrooms. Served with roasted vegetable medley.

### Spaghetti & Meat Sauce

Spaghetti pasta tossed in garlic butter and finished with house made marinara sauce with ground beef. Served with vegetable medley and garlic toast.

## WEDNESDAY, JUNE 7TH

SOUP DU JOUR: POLISH CABBAGE

### Baked Salmon

Salmon fillet baked with lemon and fresh dill. Served with a scallion mashed potato and side of asparagus.

### BBQ Meatballs

Barbecued beef meatballs served with scallion mashed potatoes and steamed asparagus.

## THURSDAY, JUNE 8TH

SOUP DU JOUR: FRENCH ONION

### Lemon Chicken

Baked chicken breast topped with sliced lemon and served with a baked potato, gravy, and cauliflower.

### Meat Lasagna

Meat sauce layered with pasta sheets, Ricotta and Mozzarella cheese blend. Served with a breadstick and cauliflower.

## FRIDAY, JUNE 9TH

SOUP DU JOUR: SEAFOOD GUMBO

### Sautéed Walleye

Sautéed walleye pike served with a side of wheat berry pilaf and California blend vegetable.

### Chicken & Dumplings

Diced chicken and homemade dumplings, simmered in gravy with carrots, peas, red pepper, and onions.

CLOSED FOR DINNER ON SATURDAY & SUNDAY