



MENU | September 11 – 17, 2023

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

Monday

- Soup: Chicken & Wild Rice..... \$1.50
- Special: 3P Grilled Cheese..... \$6.00

Tuesday

- Soup: Roast Pork & Navy Bean \$1.50
- Special: BeggLT Sandwich..... \$6.00

Wednesday

- Soup: Split Pea & Ham..... \$1.50
- Special: Shrimp Caesar Salad... \$7.00

Thursday

- Soup: Chicken Mulligatawny..... \$1.50
- Special: Chicken Quesadilla..... \$6.00

Friday

- Soup: Seafood Chowder..... \$1.50
- Special: Italian Panini..... \$6.00

Closed Saturday & Sunday



Daily Lunch Special Menu

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

SEPTEMBER 11 – 17, 2023

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

Meals are \$12.00 All Inclusive | Includes: Beverage, Soup, Salad, Entrée, and Dessert

MONDAY, SEPTEMBER 11TH - SOUP DU JOUR: CHICKEN & WILD RICE

French Dip Sandwich

Slow cooked eye of round, sliced thin on a hoagie roll with melted Provolone cheese. Served with au jus, potato salad, and petite green beans.

Cobb Salad

Hand cut field greens topped with cucumber, hardboiled egg, avocado, grilled chicken, bacon, tomato, and blue cheese. Served with creamy blue cheese dressing and dinner roll.

TUESDAY, SEPTEMBER 12TH - SOUP DU JOUR: ROAST PORK & NAVY BEAN

Fish Sandwich

Breaded cod fillet with tartar and American cheese on toasted Kaiser roll. Served with a side of potato wedges and coleslaw.

Pepperoni Pizza

Zesty pepperoni with 5 cheese blend on grilled flat bread with marinara sauce. Served with Caesar side salad.

WEDNESDAY, SEPTEMBER 13TH - SOUP DU JOUR: SPLIT PEA & HAM

Chicken BLT Wrap

Chicken breast tossed with mayo, lettuce, bacon, and tomato. Wrapped in garlic herb tortilla and garnished with fresh fruit.

Breaded Shrimp

Lightly breaded shrimp served with cocktail sauce, lemon rice, and a side of mixed vegetables.

THURSDAY, SEPTEMBER 14TH - SOUP DU JOUR: CHICKEN MULIGATAWNY

Egg Salad Croissant

Homemade egg salad sandwich served on a croissant and finished with chips and fresh fruit.

Loaded Baked Potato

Large Idaho potato stuffed with broccoli, bacon, cheddar cheese, salsa, and sour cream. Served with fresh fruit and cottage cheese.

FRIDAY, SEPTEMBER 15TH - SOUP DU JOUR: SEAFOOD CHOWDER

Philly Beef Casserole

Sliced Philly meat in cheese sauce tossed with bell peppers, caramelized onions and egg noodles. Served with seasoned peas.

Broccoli & Cheese Quiche

Broccoli with cheddar cheese in a light egg custard and baked in a pie shell. Served with a muffin and fresh fruit.

SATURDAY, SEPTEMBER 16TH - SOUP DU JOUR: BEEF VEGETABLE

Scalloped Potatoes & Ham

Creamy scalloped potatoes with ham, served with a side of chefs blend vegetables.

Beef Brisket

Slow roasted beef brisket served with a side of vegetables, red potatoes, and honey cornbread.

SUNDAY, SEPTEMBER 17TH - SOUP DU JOUR: CREAM OF ASPARAGUS

Eggs Benedict

Poached eggs served over toasted English muffin and Canadian bacon and topped with Hollandaise sauce. American fries and bacon on the side.

Turkey and Stuffing

Roasted turkey breast, served with green beans, mashed potatoes and gravy.



Daily Dinner Special Menu

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

SEPTEMBER 11 – 15, 2023
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Meals are \$12.00 All Inclusive | Includes: Beverage, Soup, Salad, Entrée, and Dessert

MONDAY, SEPTEMBER 11TH SOUP DU JOUR: CHICKEN & WILD RICE	
<p>Mongolian Beef Beef sautéed in Mongolian barbeque sauce with Asian vegetables, served over rice pilaf with a side of fresh sliced fruit.</p>	<p>5 Cheese Lasagna Baked cottage cheese, Ricotta, Cheddar, Parmesan, and Mozzarella cheese, layered with pasta and marinara sauce. Served with garlic bread and fruit.</p>
TUESDAY, SEPTEMBER 12TH SOUP DU JOUR: ROAST PORK & NAVY BEAN	
<p>Lemon Pepper Cod Baked Pacific cod loin seasoned with lemon, pepper and butter. Served with wild rice pilaf and roasted vegetable medley.</p>	<p>Chicken Alfredo Grilled chicken breast and fettucine pasta tossed with creamy Alfredo sauce. Served with toasted breadstick and roasted vegetable medley. .</p>
WEDNESDAY, SEPTEMBER 13TH SOUP DU JOUR: SPLIT PEA & HAM	
<p>Asparagus Chicken Salad Grilled, marinated chicken breast served over mixed green salad with blanched asparagus, green peas, and roasted red pepper tossed with Balsamic-mint dressing. Served with Parmesan breadstick.</p>	<p>Pork Tenderloin Pork tenderloin roasted with apples and onions. Served with macaroni & cheese and broccoli.</p>
THURSDAY, SEPTEMBER 14TH SOUP DU JOUR: CHICKEN MULIGATAWNY	
<p>Sweet & Sour Chicken Chicken, vegetables, and pineapple tossed in sweet & sour sauce. Served over fried rice with fortune cookie.</p>	<p>Glazed Ham Loaf Glazed ham loaf served with au gratin potato and succotash.</p>
FRIDAY, SEPTEMBER 15TH SOUP DU JOUR: SEAFOOD CHOWDER	
<p>Pan Fried Trout Fresh trout, pan fried and served with Parmesan roasted potatoes and grilled asparagus.</p>	<p>Shepherd's Pie A classic baked dish consisting of ground beef, lamb, and vegetables topped with mashed potatoes.</p>
CLOSED FOR DINNER ON SATURDAY & SUNDAY	