



**MENU | September 18 – 22, 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: Tuna Melt..... \$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

SEPTEMBER 18 – 24, 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 18<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, SEPTEMBER 19<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, SEPTEMBER 20<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.

### Chicken Cordon Bleu

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

## THURSDAY, SEPTEMBER 21<sup>ST</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, SEPTEMBER 22<sup>ND</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, SEPTEMBER 23<sup>RD</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, SEPTEMBER 24<sup>TH</sup> - SOUP DU JOUR: GARDEN VEGETABLE

### Crab & Scallion Omelet

Made to order omelet with crab, scallion, and Mozzarella cheese. Served with bacon and au gratin potatoes.

### Pineapple Glazed Ham

Smoked ham glazed with pineapple and served with au gratin potatoes and fresh vegetable medley.



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# Daily Dinner Special Menu

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

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

## MONDAY, SEPTEMBER 18TH 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, SEPTEMBER 19TH 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, SEPTEMBER 20TH SOUP DU JOUR: POTATO LEEK

**Closed**

**Join us for Supper Club**

## THURSDAY, SEPTEMBER 21ST 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, SEPTEMBER 22ND 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**