



## MENU | March 11 to 15, 2024

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

### Monday

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

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

### Thursday

Soup: Cream of Mushroom..... \$1.50

Special: Cubano..... \$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



MARCH 11 – 17, 2024

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

# Daily Lunch Special Menu

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

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

MONDAY, MARCH 11 <sup>TH</sup> - SOUP DU JOUR: SPLIT PEA & HAM	
<b>Sesame Pork</b> Slow cooked pork tossed with stir fried vegetables and finished with savory sesame sauce atop Basmati rice.	<b>Dijon Chicken Wrap</b> 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, MARCH 12 <sup>TH</sup> - SOUP DU JOUR: CREAMY TARRAGON CHICKEN	
<b>Chicken &amp; Shrimp Jambalaya</b> Tender chicken and gulf shrimp simmered with onions, peppers, tomatoes and rice. Served with cornbread and creamy cucumber salad.	<b>BBQ Brisket Sandwich</b> Slow cooked beef brisket covered in barbeque sauce served on a hoagie bun with haystack onions, a side creamed corn, and French fries.
WEDNESDAY, MARCH 13 <sup>TH</sup> - SOUP DU JOUR: POLISH CABBAGE SOUP	
<b>Beef &amp; Broccoli Stir Fry</b> Beef and broccoli tossed with stir fry sauce served over a bed of herb rice.	<b>Sautéed Catfish</b> Sautéed catfish topped with an herb butter served with herb rice and broccoli.
THURSDAY, MARCH 14 <sup>TH</sup> - SOUP DU JOUR: CREAM OF MUSHROOM	
<b>Closed</b>	<b>Closed for Lunch &amp; Learn</b>
FRIDAY, MARCH 15 <sup>TH</sup> - SOUP DU JOUR: SEAFOOD GUMBO	
<b>Lemon Pepper Cod</b> Cod filet topped with lemon pepper seasoning. Served with broccoli & Yukon Gold potatoes.	<b>Pulled Pork Sandwich</b> BBQ pulled pork on toasted pretzel bun with onion rings and broccoli.
SATURDAY, MARCH 16 <sup>TH</sup> - SOUP DU JOUR: MINESTRONE	
<b>Chili Mac</b> Beef chili served over macaroni noodles. Topped with sour cream, onions and Cheddar cheese. Served with a corn muffin.	<b>Baked Chicken Thighs</b> Baked chicken thigh marinaterd with lemon and thyme. Served with wild rice pilaf and cauliflower.
SUNDAY, MARCH 17 <sup>TH</sup> - SOUP DU JOUR: CREAM OF TOMATO	
<b>Biscuits and Gravy</b> Buttermilk biscuits smothered with sausage gravy and served with a side of scrambled eggs and bacon.	<b>Broccoli &amp; Cheddar Stuffed Chicken</b> 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 \$12.00 All Inclusive | Includes: Beverage, Soup, Salad, Entrée, and Dessert

MONDAY, MARCH 11TH  
SOUP DU JOUR: SPLIT PEA & HAM

**Liver, Apples & Onions**

. Seared liver topped with sautéed onions, roasted apples, 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, MARCH 12TH  
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, MARCH 13TH  
SOUP DU JOUR: POLISH CABBAGE

**Baked Salmon**

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

**BBQ Meatballs**

Beef and pork meatballs finished with BBQ sauce, served with scallion mashed potatoes and asparagus.

THURSDAY, MARCH 14TH  
SOUP DU JOUR: CREAM OF MUSHROOM

**Lemon Chicken**

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

**Meat Lasagna**

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

FRIDAY, MARCH 15TH  
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