



MENU | March 18 – March 22, 2024

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

Monday

Soup: Mushroom & Barley..... \$1.50

Special: Beef & Mushroom Melt..... \$6.00

Tuesday

Soup: Chili..... \$1.50

Special: SW Chicken Salad.... \$7.00

Wednesday

Soup: Chicken Gumbo..... \$1.50

Special: Patty Melt..... \$6.00

Thursday

Soup: Reuben Soup..... \$1.50

Special: Chili Dog..... \$6.00

Friday

Soup: N.E. Clam 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 18 – MARCH 24, 2024
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, MARCH 18TH - SOUP DU JOUR: MUSHROOM & BARLEY

Crab Cakes

Seared cakes filled with imitation crab, bread crumbs and seasonings, seared with a citrus dill sauce, and cauliflower.

Turkey Club Wrap

Thin sliced smoked turkey with lettuce, tomato, bacon and cheese wrapped in flour tortilla with a side of fresh fruit and potato chips.

TUESDAY, MARCH 19TH - SOUP DU JOUR: CHILI

Chicken Stroganoff

Diced chicken breast and bacon simmered in a rich cream sauce with onions, garlic and mushrooms. Served over egg noodles with asparagus.

Barbacoa Ground Beef Tacos

Slow cooked ground beef on warm tortilla, topped with Cotija cheese, Pico de Gallo, radish, and lime. Served with Spanish rice and refried beans.

WEDNESDAY, MARCH 20TH - SOUP DU JOUR: CHICKEN GUMBO

American Meatloaf

An American comfort food. Served with a side of creamed corn, baked potato & gravy.

Italian Deli Sub

Salami, pepperoni, ham, lettuce, tomato, pesto mayo, and mozzarella cheese served on a hoagie bun with a side of sliced fruit and a pickle.

THURSDAY, MARCH 21ST - SOUP DU JOUR: REUBEN

Veggie Lasagna

Lasagna noodles layered with sautéed vegetables, ricotta cheese, a creamy alfredo sauce, topped with mozzarella cheese. Served with a side of garlic bread and green beans.

Grilled Salmon

Grilled salmon filet topped with creamy cucumber-dill sauce and served with a side of green beans and roasted Yukon potatoes.

FRIDAY, MARCH 22ND - SOUP DU JOUR: NEW ENGLAND CLAM CHOWDER

Stuffed Green Pepper

A green pepper stuffed with rice and beef. Cooked in a light tomato sauce. Served with a dinner roll and roasted Brussels sprouts.

Broiled Cod

Cod loin seasoned with lemon and white wine served with roasted Brussels sprouts and wild rice pilaf.

SATURDAY, MARCH 23RD - SOUP DU JOUR: CHUNKY VEGETABLE

Chicken Tenders

Fried breaded chicken tenders served with a side of French fries, baked beans, and glazed carrots.

Country Style Pork Ribs

Slow roasted country style ribs, finished with BBQ sauce and served with glazed carrots, baked beans, and honey cornbread.

SUNDAY, MARCH 24TH - SOUP DU JOUR: WISCONSIN BEER CHEESE

Pancake Breakfast

Pancakes served with scrambled eggs, bacon, and hashbrowns

Broccoli and Cheddar Stuffed Chicken

Chicken breast stuffed with broccoli and Cheddar cheese. Served with scallion mashed potatoes and zucchini.



Daily Dinner Special Menu

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

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MONDAY, JANUARY 22ND
SOUP DU JOUR: MUSHROOM AND BARLEY

Roast Beef

Tender roast beef served with buttery mashed potatoes, beef gravy, and chef blend vegetables.

Garlic Shrimp

Gulf shrimp baked with butter, wine garlic and lemon; served atop linguine with Chef's blend vegetables and breadstick.

TUESDAY, MARCH 19TH
SOUP DU JOUR: CHILI

Pork & Vegetable Egg Rolls

Egg rolls served with fried rice, chef vegetables, and sweet and sour dipping sauce.

Greek Chicken Thighs

Chicken thighs roasted with lemon and oregano. Served with spinach orzo and chef vegetables. .

WEDNESDAY, MARCH 20TH
SOUP DU JOUR: CHICKEN GUMBO

Closed

Join us for Supper Club

THURSDAY, MARCH 21ST
SOUP DU JOUR: REUBEN

Sauerbraten

A wonderful German entrée. Sliced marinated beef served with a side of red cabbage and boiled potatoes.

Strawberry Chicken Salad

Grilled chicken breast, strawberries, toasted pecans, red onion and Feta cheese; served over fresh spinach with Balsamic vinaigrette and Parmesan breadstick.

FRIDAY, MARCH 22ND
SOUP DU JOUR: NEW ENGLAND CLAM CHOWDER

Chicken Alfredo

Grilled chicken breast tossed with fettucine pasta and Alfredo sauce. Served with fresh vegetable and garlic bread.

Pan Fried Bluegill

Pan fried bluegill with lemon and tartar, served with roasted red potatoes and a side of fresh vegetables.

CLOSED FOR DINNER ON SATURDAY & SUNDAY