



## MENU | March 25<sup>th</sup> – March 29<sup>th</sup>

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

### Monday

Soup: Chicken Wild Rice..... \$1.50

Special: Reuben..... \$6.00

### Thursday

Soup: Cheddar Broccoli..... \$1.50

Special: Baked Potato Bar..... \$6.00

### Tuesday

Soup: Turkey Vegetable..... \$1.50

Special: Chicken Waldorf Croissant.. \$6.00

### Friday

Soup: Tomato Bisque..... \$1.50

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

### Wednesday

Soup: Navy Bean & Ham..... \$1.50

Special: Roast Beef Melt..... \$6.00



# Daily Lunch Special Menu

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

MARCH 25 – MARCH 31, 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 25<sup>TH</sup> - SOUP DU JOUR: CHICKEN WILD RICE

### Chili Dog

All beef hot dog smothered in homemade chili served with potato wedges, and corn.

### Grilled Shrimp Caesar Salad

Grilled shrimp served over Romaine lettuce tossed with Parmesan cheese, croutons, cherry tomato, and Caesar dressing. Served with garlic knot.

## TUESDAY, MARCH 26<sup>TH</sup> - SOUP DU JOUR: TURKEY VEGETABLE

### Southwestern Salad

Grilled chicken breast and field greens tossed with roasted corn, avocado, diced tomato and finished with red pepper ranch dressing.

### Swiss Steak

Beef round steak braised in a tomato gravy with mashed butternut squash and green beans.

## WEDNESDAY, MARCH 27<sup>TH</sup> - SOUP DU JOUR: NAVY BEAN & HAM

### Shells Florentine

Cheese stuffed shells topped with a Florentine cream sauce, served with a side of broccoli and garlic bread.

### Caprese Chicken Sandwich

Grilled chicken, tomato, pesto mayonnaise, and fresh mozzarella, served on a Kaiser bun with a side of fresh fruit.

## THURSDAY, MARCH 28<sup>TH</sup> - SOUP DU JOUR: CHEDDAR BROCCOLI

### Beef Pot Roast

Tender roast beef simmered with carrots, onion, and celery in a rich beef gravy served with a side of roasted potato and dinner roll.

### Sweet and Sour Chicken

Diced chicken breast with bell peppers and pineapple tossed with sweet and sour sauce served over fried rice with an egg roll.

## FRIDAY, MARCH 29<sup>TH</sup> - SOUP DU JOUR: TOMATO BISQUE

### Fish Fry

Beer battered cod and fried to a golden brown. Served with coleslaw, sweet potato fries and rye bread.

### Deluxe Grilled Cheese

Buttered brioche bread with Swiss, American, and Cheddar cheese with tomato and bacon. Served with sweet potato fries and coleslaw.

## SATURDAY, MARCH 30<sup>TH</sup> - SOUP DU JOUR: CHICKEN TORTILLA

### Pesto Chicken Tortellini

Cheese filled tortellini and grilled chicken tossed with pesto sauce served with a side of garlic bread and California vegetables.

### Irish Pork Stew

Roasted pork shoulder, parsnips, and apples slow cooked with Guinness and served with colcannon.

## SUNDAY, MARCH 31<sup>ST</sup> - SOUP DU JOUR: BEEF BARLEY

### Easter Brunch Buffet

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# Daily Dinner Special Menu

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

MARCH 25 – MARCH 29, 2024

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MONDAY, MARCH 25TH SOUP DU JOUR: CHICKEN WILD RICE	
<b>Cranberry Chicken Salad Croissant</b> Homemade chicken salad tossed with dried cranberries mayo, celery, and onions. Served on a croissant with dill potato salad and asparagus.	<b>Meat Lasagna</b> Homemade meat lasagna made with house marinara and ground beef served with asparagus and parmesan breadstick.
TUESDAY, MARCH 26TH SOUP DU JOUR: TURKEY VEGETABLE	
<b>Farmer’s Quiche</b> Bacon, vegetable, and Cheddar cheese quiche served with a corn bread muffin and fresh fruit.	<b>Southern Fried Chicken Thighs</b> Fried, hand battered boneless chicken thighs, served with a side of coleslaw, mashed potatoes with gravy, and corn bread muffin.
WEDNESDAY, MARCH 27TH SOUP DU JOUR: NAVY BEAN & HAM	
<b>Tuna Melt</b> Tuna salad on grilled sourdough with sliced tomato and Swiss cheese. Served with a vegetable medley and baked potato.	<b>Ribs &amp; Sauerkraut</b> Tender baby back pork ribs, braised with sauerkraut and served with baked potato and vegetable medley.
THURSDAY, MARCH 28TH SOUP DU JOUR: CHEDDAR BROCCOLI	
<b>Lemon Broiled Cod</b> Baked cod served with wild rice pilaf, fresh lemon, and cauliflower.	<b>Turkey Casserole</b> Pasta baked with turkey, green peas, mushrooms, and a creamy sauce topped with French fried onion and served with cauliflower and a dinner roll.
FRIDAY, MARCH 29TH SOUP DU JOUR: TOMATO BISQUE	
<b>Beef &amp; Broccoli Stir Fry</b> Seared beef flank steak, tossed with broccoli florets and hoisin sauce. Served over a bed of Jasmine rice.	<b>Breaded Shrimp</b> Golden, breaded shrimp with cocktail sauce. Served with Jasmine rice and fresh vegetable blend.

CLOSED FOR DINNER ON SATURDAY & SUNDAY