



**MENU | April 22 – April 26, 2024**

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

**Monday**

- Soup: Chicken and Wild Rice..... \$1.50
- Special: Sloppy Joe..... \$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

APRIL 22 – APRIL 26, 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, APRIL 22<sup>ND</sup> - 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, APRIL 23<sup>RD</sup> - 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, APRIL 24<sup>TH</sup> - 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, APRIL 25<sup>TH</sup> - 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, APRIL 26<sup>TH</sup> - 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, APRIL 27<sup>TH</sup> - 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, APRIL 28<sup>TH</sup> - 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.

### Chicken Cordon Bleu

Chicken breast stuffed with Swiss cheese and ham, served with green beans, mashed potatoes and gravy.



# Daily Dinner Special Menu

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

APRIL 22 – APRIL 26, 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, APRIL 22ND	
SOUP DU JOUR: CHICKEN & WILD RICE	
<p><b>Mongolian Beef</b> Beef sautéed in Mongolian barbeque sauce with stir fried vegetables, served over rice pilaf with a side of fresh sliced fruit.</p>	<p><b>5 Cheese Lasagna</b> Baked cottage cheese, Ricotta, Cheddar, Parmesan, and Mozzarella cheese, layered with pasta and marinara sauce. Served with garlic bread and fruit.</p>
TUESDAY, APRIL 23RD	
SOUP DU JOUR: ROAST PORK & NAVY BEAN	
<p><b>Lemon Pepper Cod</b> Baked Pacific cod loin seasoned with lemon, pepper and butter. Served with wild rice pilaf and roasted vegetable medley.</p>	<p><b>Chicken Alfredo</b> Grilled chicken breast and fettucine pasta tossed with creamy Alfredo sauce. Served with toasted breadstick and roasted vegetable medley. .</p>
WEDNESDAY, APRIL 24TH	
SOUP DU JOUR: SPLIT PEA & HAM	
<p><b>Asparagus Chicken Salad</b> 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><b>Pork Tenderloin</b> Pork tenderloin roasted with apples and onions. Served with Gouda macaroni &amp; cheese and broccoli.</p>
THURSDAY, APRIL 25TH	
SOUP DU JOUR: CHICKEN MULIGATAWNY	
<p><b>Sweet &amp; Sour Chicken</b> Chicken, vegetables, and pineapple tossed in sweet &amp; sour sauce. Served over fried rice with fortune cookie.</p>	<p><b>Glazed Ham Loaf</b> Glazed ham loaf served with au gratin potato and succotash.</p>
FRIDAY, APRIL 26TH	
SOUP DU JOUR: SEAFOOD CHOWDER	
<p><b>Pan Fried Trout</b> Fresh trout, pan fried and served with Parmesan roasted potatoes and grilled asparagus.</p>	<p><b>Shepherd's Pie</b> A classic baked dish consisting of ground beef, lamb, and vegetables topped with mashed potatoes.</p>
<b>CLOSED FOR DINNER ON SATURDAY &amp; SUNDAY</b>	