



MENU | May 6 to 10, 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, MAY 6TH - SOUP DU JOUR: SPLIT PEA & HAM

Sesame Pork

Slow cooked pork tossed with stir fried vegetables and finished with savory sesame sauce atop Basmati rice.

Dijon Chicken Wrap

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, MAY 7TH - SOUP DU JOUR: CREAMY TARRAGON CHICKEN

Chicken & Shrimp Jambalaya

Tender chicken and gulf shrimp simmered with onions, peppers, tomatoes and rice. Served with cornbread and creamy cucumber salad.

BBQ Brisket Sandwich

Slow cooked beef brisket covered in barbeque sauce served on a hoagie bun with haystack onions, a side creamed corn, and French fries.

WEDNESDAY, MAY 8TH - SOUP DU JOUR: POLISH CABBAGE SOUP

Beef & Broccoli Stir Fry

Beef and broccoli tossed with stir fry sauce served over a bed of herb rice.

Sautéed Catfish

Sautéed catfish topped with an herb butter served with herb rice and broccoli.

THURSDAY, MAY 9TH - SOUP DU JOUR: CREAM OF MUSHROOM

Fried Chicken

Fried chicken served with red potatoes and baby carrots.

Corned Beef

Slow cooked corned beef brisket sliced and served with red potatoes, cabbage, and carrots.

FRIDAY, MAY 10TH - SOUP DU JOUR: SEAFOOD GUMBO

Lemon Pepper Cod

Cod filet topped with lemon pepper seasoning. Served with broccoli & Yukon Gold potatoes.

Pulled Pork Sandwich

BBQ pulled pork on toasted pretzel bun with onion rings and broccoli.

SATURDAY, MAY 11TH - SOUP DU JOUR: MINISTRONE

Chili Mac

Beef chili served over macaroni noodles. Topped with sour cream, onions and Cheddar cheese. Served with a corn muffin.

Baked Chicken Thighs

Baked chicken thigh marinated with lemon and thyme. Served with wild rice pilaf and cauliflower.

SUNDAY, MAY 12TH

Mother's Day Brunch Buffet

Sign up at the Concierge Desk

MARCH 11 – 15, 2024



Daily Dinner Special Menu

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

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

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

MONDAY, MAY 6TH

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, MAY 7TH

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, MAY 8TH

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, MAY 9TH

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, MAY 10TH

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