



MENU | September 30 – October 4, 2024

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

Monday

Soup: Chili.....

Special: Dijon Chicken Panini...

Thursday

Soup: Chicken Alfredo.....

Special: Taco Salad.....

Tuesday

Soup: Greek Chicken.....

Special: Cobb Salad.....

Friday

Soup: Crab & Corn Chowder...

Special: Tuna Melt.....

Wednesday

Soup: Cream of Mushroom...

Special: Patty Melt.....

Closed Saturday & Sunday



Daily Lunch Special Menu

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

SEPTEMBER 30 – OCTOBER 6, 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, SEPTEMBER 30TH - 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 chef's blend vegetables.

Philly Cheesesteak Sandwich

Sliced beef with onions, bell pepper, and provolone cheese. Served on toasted hoagie roll with pasta salad and chef's blend vegetables.

TUESDAY, OCTOBER 1ST - SOUP DU JOUR: GREEK CHICKEN

Spaghetti & Meatballs

Spaghetti topped with a rich marinara sauce and meatballs. Served with peas and carrots and cheesy garlic bread.

Tuna Melt

Tuna salad, sliced tomato, melted American cheese, toasted and served with a side of Fritos and fresh fruit.

WEDNESDAY, OCTOBER 2ND - SOUP DU JOUR: CREAM OF MUSHROOM

Rancher's Steak Salad

Grilled Flat Iron steak with roasted corn, black beans, peppers, tomatoes. Served with Lime-Ranch dressing, guacamole, and queso fresco over Romaine lettuce.

Cranberry Chicken Wrap

Dried cranberries, diced chicken, pecans and celery tossed with mayonnaise wrapped in a spinach tortilla with lettuce. Served with roasted vegetables and potato wedges.

THURSDAY, OCTOBER 3RD - SOUP DU JOUR: CHICKEN ALFREDO

BBQ Rib Patty

Boneless BBQ rib patty served on a house made hoagie roll topped with pickles. Finished with potato salad and chef's blend vegetables.

Chicken Caesar Salad

Grilled chicken served over Romaine lettuce with Parmesan cheese, croutons and tomato with Caesar dressing on the side. Served with Parmesan garlic bread.

FRIDAY, OCTOBER 4TH - SOUP DU JOUR: CRAB & CORN CHOWDER

California Turkey Burger

Grilled turkey burger with avocado spread, lettuce, and tomato on toasted Kaiser roll. Served with baby carrots and tater tots.

Beer Battered Haddock

Beer battered haddock, fried to a golden brown. Served with coleslaw, baby carrots, and tater tots.

SATURDAY, OCTOBER 5TH - SOUP DU JOUR: CHUNKY VEGETABLE

BBQ Chicken Tenders

Chicken tenders fried to a golden brown then tossed in BBQ sauce. Served with potato salad and chef's blend vegetables.

Baked Italian Ziti

Grilled Italian sausage link baked with ziti pasta, onions, peppers, marinara sauce and Mozzarella cheese, served with garlic bread.

SUNDAY, OCTOBER 6TH - SOUP DU JOUR: CHEESEBURGER

Pancake Breakfast

Pancakes served with scrambled eggs, bacon, and hashbrowns.

Sliced Roast Beef

Tender slow roasted eye of round, with scalloped potatoes and roasted carrots.



Daily Dinner Special Menu

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

SEPTEMBER 30 – OCTOBER 4, 2024

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MONDAY, SEPTEMBER 30TH
SOUP DU JOUR: CHILI

Grilled Steak Medallions

Grilled tenderloin medallions topped with chimichurri sauce, served with baked potato and vegetable du jour.

Hawaiian Chicken Stir Fry

Chicken sautéed with pineapple, snap peas, and peppers. Tossed with sesame-ginger sauce and served over Jasmine rice.

TUESDAY, OCTOBER 1ST
SOUP DU JOUR: GREEK CHICKEN

Herb Baked Garlic Chicken

Herb baked marinated chicken served with Cheddar mashed potatoes and butter roasted fresh beets.

Shrimp Etouffee

Gulf shrimp smothered with a sauce of onions, peppers, celery, tomatoes, and dark roux. Served over white rice with Creole green beans.

WEDNESDAY, OCTOBER 2ND
SOUP DU JOUR: CREAM OF MUSHROOM

Chicken Alfredo

Grilled chicken breast with a creamy white sauce, Parmesan and fettucine pasta, served with garlic bread and ratatouille.

Garlic-Lemon Salmon

Salmon filet baked with lemon, garlic and olive oil. Served with ratatouille vegetables and wild rice pilaf.

THURSDAY, OCTOBER 3RD
SOUP DU JOUR: CHICKEN ALFREDO

American Meatloaf

An American classic with tomato glaze. Served with vegetable medley, mashed potatoes & gravy.

Chicken Pesto Pasta

Grilled chicken breast tossed with an assortment of spring vegetables, penne pasta, and pesto sauce. Served with Parmesan breadstick.

FRIDAY, OCTOBER 4TH
SOUP DU JOUR: CRAB & CORN CHOWDER

Catfish

Pan fried catfish with tartar and lemon. Served with fingerling potatoes and asparagus.

Stuffed Pepper

Peppers stuffed with rice and beef. Cooked in a light tomato sauce. Served with asparagus and a dinner roll.

CLOSED FOR DINNER ON SATURDAY & SUNDAY