



MENU | November 4th – November 8th

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

Monday

Soup: Chicken Wild Rice.....

Special: Chicken Quesadilla.....

Thursday

Soup: Cheddar Broccoli.....

Special: Hawaiian Ham & Cheese

Tuesday

Soup: Turkey Vegetable.....

Special: Chicken Waldorf Croissant..

Friday

Soup: Tomato Bisque.....

Special: Tuna Melt.....

Wednesday

Soup: Navy Bean & Ham.....

Special: Roast Beef Melt.....



Daily Lunch Special Menu

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

NOVEMBER 4 – 10, 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, NOVEMBER 4TH - 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 cheesy garlic bread.

TUESDAY, NOVEMBER 5TH - 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

Tenderized and browned round steak braised in a rich tomato gravy, served with mashed butternut squash and green beans.

WEDNESDAY, NOVEMBER 6TH - SOUP DU JOUR: NAVY BEAN & HAM

Spaghetti with Meat Sauce

Spaghetti topped with meat sauce and Parmesan cheese. Served with 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, NOVEMBER 7TH - 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, NOVEMBER 8TH - 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, NOVEMBER 9TH - 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, NOVEMBER 10TH - SOUP DU JOUR: BEEF BARLEY

Apple French Toast

Egg battered apple fritter bread topped with whipped cream and roasted apples. Served with smoked bacon and scrambled eggs.

Roast Turkey

Roast turkey breast with stuffing, gravy, green beans, cranberry sauce, and mashed potatoes.



Daily Dinner Special Menu

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

NOVEMBER 4 – 8, 2024

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MONDAY, NOVEMBER 4TH
SOUP DU JOUR: CHICKEN WILD RICE

Cranberry Chicken Salad Croissant

Homemade chicken salad tossed with dried cranberries mayo, celery, and onions. Served on a croissant with potato salad and asparagus.

Meat Lasagna

Homemade meat lasagna made with house marinara and ground beef served with asparagus and parmesan breadstick.

TUESDAY, NOVEMBER 5TH
SOUP DU JOUR: TURKEY VEGETABLE

Farmer's Quiche

Bacon, vegetable, and Cheddar cheese quiche served with a corn bread muffin and fresh fruit.

Southern Fried Chicken Thighs

Fried boneless chicken thighs served with a side of coleslaw, mashed potatoes with gravy, and corn bread muffin.

WEDNESDAY, NOVEMBER 6TH
SOUP DU JOUR: NAVY BEAN & HAM

Tuna Melt

Tuna salad on grilled sourdough with sliced tomato and Swiss cheese. Served with a vegetable medley and baked potato.

Ribs & Sauerkraut

Tender baby back pork ribs, braised with sauerkraut and served with baked potato and vegetable medley.

THURSDAY, NOVEMBER 7TH
SOUP DU JOUR: CHEDDAR BROCCOLI

Lemon Broiled Cod

Baked cod served with wild rice pilaf, fresh lemon, and cauliflower.

Turkey Casserole

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, NOVEMBER 8TH
SOUP DU JOUR: TOMATO BISQUE

Beef & Broccoli Stir Fry

Seared beef flank steak, tossed with broccoli florets and hoisin sauce. Served over a bed of Jasmine rice.

Breaded Shrimp

Golden, breaded shrimp with cocktail sauce. Served with Jasmine rice and fresh vegetable blend.

CLOSED FOR DINNER ON SATURDAY & SUNDAY