



MENU | March 17th-21st, 2025

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

Monday

Soup: Loaded Potato.....

Special: Patty Melt.....

Thursday

Soup: Chicken Alfredo

Special: Meatball Sub

Tuesday

Soup: Greek Chicken.....

Special: Cobb Salad.....

Friday

Soup: Crab & Corn Chowder...

Special: Tuna Melt.....

Wednesday

Soup: Cream of Mushroom...

Special: Dijon Chicken Panini

Closed Saturday & Sunday



Daily Lunch Special Menu

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

MARCH 17TH - MARCH 23RD, 2025

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 17TH - SOUP DU JOUR: LOADED POTATO

Chicken Stroganoff

Diced chicken breast and bacon simmered in a rich cream sauce with onions, garlic and mushrooms. Served over egg noodles with baby carrots.

Corned Beef & Cabbage

Tender, slow cooked corned beef brisket, served with red potatoes, carrots, and cabbage with a side of horseradish sauce.

TUESDAY, MARCH 18TH - 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, MARCH 19TH - 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, MARCH 20TH - 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, cheese stuffed pasta, tomato, cucumber, black olives and spinach tossed with lemon-basil vinaigrette. Served with Parmesan garlic bread.

FRIDAY, MARCH 21ST - 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 Whiting

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

SATURDAY, MARCH 22ND - 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, MARCH 23RD - 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.



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Daily Dinner Special Menu

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

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

MONDAY, MARCH 17TH

SOUP DU JOUR: LOADED POTATO

Bangers and Mash

Traditional Irish sausage with onion gravy, mashed potato, and peas.

Hawaiian Chicken Stir Fry

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

TUESDAY, MARCH 18TH

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, MARCH 19TH

SOUP DU JOUR: CREAM OF MUSHROOM

Closed

Join us for Supper Club

THURSDAY, MARCH 20TH

CHICKEN ALFREDO

American Meatloaf

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

Chicken Pesto Rigatoni

Grilled chicken breast tossed with sun-dried tomatoes, spinach, rigatoni pasta, and basil pesto. Served with Parmesan breadstick.

FRIDAY, MARCH 21ST

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