



Daily Lunch Special Menu

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

DECEMBER 1 – DECEMBER 7, 2025

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

Meals are \$13.00 All Inclusive | Includes: Beverage, Soup, Salad, Entrée, and Dessert

MONDAY, DECEMBER 1ST - 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, DECEMBER 2ND - 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, DECEMBER 3RD - SOUP DU JOUR: NAVY BEAN & HAM

Meat Lasagna

Homemade meat lasagna made with house marinara and ground beef served with broccoli and garlic bread.

Tuna Melt

Tuna salad on grilled sourdough with sliced tomato and Swiss cheese. Served with broccoli and sweet potato fries.

THURSDAY, DECEMBER 4TH - SOUP DU JOUR: CHEDDAR BROCCOLI

Closed

Join us for Lunch & Learn

FRIDAY, DECEMBER 5TH - SOUP DU JOUR: TOMATO BISQUE

Fish Fry

Beer battered cod and fried to a golden brown. Served with coleslaw, potato pancake, 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, DECEMBER 6TH - SOUP DU JOUR: CHICKEN TORTILLA

Pesto ChickenTortellini

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, DECEMBER 7TH - 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

DECEMBER 1 – DECEMBER 5 , 2025

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| MONDAY, DECEMBER 1ST 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. | Spaghetti with Meat Sauce Spaghetti topped with meat sauce and Parmesan cheese. Served with asparagus and garlic bread. |
| TUESDAY, DECEMBER 2ND 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, DECEMBER 3RD SOUP DU JOUR: NAVY BEAN & HAM | |
| Pasta Shells Florentine Cheese stuffed pasta topped with a Florentine cream sauce, served with a side of fresh vegetable medley and a breadstick | Ribs & Sauerkraut Tender baby back pork ribs, braised with sauerkraut and served with baked potato and vegetable medley. |
| THURSDAY, DECEMBER 4TH 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, DECEMBER 5TH 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