



# Daily Lunch Special Menu

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

DECEMBER 8 – DECEMBER 14, 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 8TH - SOUP DU JOUR: SAUSAGE & LENTIL

### Country Fried Steak

Beef steak battered and fried topped with rich country gravy. Served with mashed potatoes and corn.

### Louisiana Crab Melt

Imitation crab salad topped with melted American cheese and sliced tomato, served on toasted sour dough bread with a side of potato chips and fruit.

## TUESDAY, DECEMBER 9TH - SOUP DU JOUR: TURKEY & WILD RICE

### Seafood Linguine

Linguini tossed in tomato cream sauce with shrimp, scallops, sundried tomatoes, asparagus, and roasted red peppers. Served with garlic bread.

### Pastrami & Swiss

Hot smoked pastrami, Swiss cheese, and bistro sauce on toasted pretzel roll. Served with ranch potato chips and beet salad.

## WEDNESDAY, DECEMBER 10TH - SOUP DU JOUR: NAVY BEAN & HAM

### Swedish Meatballs

Meatballs simmered in rich gravy with sour cream, served over egg noodles with green beans Amandine.

### Shrimp Caesar Salad

Grilled shrimp served over Romaine lettuce with cherry tomatoes, Parmesan cheese, and croutons served with Caesar dressing..

## THURSDAY, DECEMBER 11TH - SOUP DU JOUR: CHICKEN NOODLE

### BBQ Pork Rib Sandwich

Tender Barbequed pork rib served on a hoagie roll. Served with coleslaw, tator tots, and pickle chips.

### Teriyaki Chicken Stir Fry

Diced chicken breast stir fried with mixed vegetables and Teriyaki sauce. Served over fried rice.

## FRIDAY, DECEMBER 12TH - SOUP DU JOUR: SEAFOOD GUMBO

### Fish Fry

Beer battered cod filets served with a side of baby carrots and roasted potatoes.

### Bacon Cheeseburger

Flame broiled hamburger topped with smoked bacon and American cheese. Served with lettuce, tomato, red onion and French fries.

## SATURDAY, DECEMBER 13TH - SOUP DU JOUR: FRENCH ONION

### Sloppy Joe

An American classic: seasoned ground beef, onions, green peppers, and barbeque sauce slow cooked, served on a bun with a potato wedges and fruit.

### Bacon & Cheese Quiche

Egg, bacon, and cheddar cheese baked in a pie crust sliced and served with a fresh baked muffin and fresh fruit.

## SUNDAY, DECEMBER 14TH - SOUP DU JOUR: BEEF BARLEY

### Raspberry French Toast

Battered raspberry fritter bread, topped with raspberries, toasted almonds, and whipped cream. Served with applewood smoked bacon.

### Corned Beef

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



# Daily Dinner Special Menu

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

December 8 – December 12, 2025

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MONDAY, DECEMBER 8TH SOUP DU JOUR: SAUSAGE & LENTIL	
<b>Sesame Glazed Salmon</b> Sesame glazed salmon fillet served with wild rice, cauliflower, and broccoli.	<b>Chicken Cordon Bleu</b> A breaded chicken breast stuffed with ham and Swiss cheese, served with a side of wild rice, cauliflower, and broccoli.
TUESDAY, DECEMBER 9TH SOUP DU JOUR: TURKEY WILD RICE	
<b>Pork Ribeye Marsala</b> Tender pork ribeye braised with Marsala wine and mushrooms. Served with roasted red potatoes and chef's blend vegetables.	<b>Tilapia with Pineapple Salasa</b> Tilapia topped with mango pineapple salsa. Served with a side of cilantro rice and fresh vegetables.
WEDNESDAY, DECEMBER 10TH SOUP DU JOUR: NAVY BEAN & HAM	
<b>Sweet Italian Sausage</b> Grilled Italian sausage and seared peppers served with a marinara sauce over garlic pasta with a side of garlic cheese bread.	<b>Curry Chicken</b> Tender chicken, fresh vegetables and cashews stewed in fragrant coconut curry sauce. Served over Jasmine rice.
THURSDAY, DECEMBER 11TH SOUP DU JOUR: CHICKEN NOODLE	
<b>Grilled Beef Medallions</b> Grilled beef medallions topped with roasted mushrooms and onions, served with baked potato and sweet peas au gratin.	<b>Smothered Chicken</b> Grilled chicken breast topped with a mushroom gravy, served with baked potato and sweet peas au gratin.
FRIDAY, DECEMBER 12TH SOUP DU JOUR: SEAFOOD GUMBO	
<b>Stuffed Pork Loin</b> Pork loin stuffed with bacon, apples, and ginger. Served with wild rice pilaf and broccoli.	<b>Baked Haddock</b> Haddock baked with lemon, white wine, and butter, served with red potatoes and broccoli.
CLOSED FOR DINNER ON SATURDAY & SUNDAY	