



# Daily Lunch Special Menu

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

MARCH 30 – APRIL 5, 2026

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, MARCH 30TH - 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, MARCH 31ST - 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, APRIL 1ST - 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, APRIL 2ND - 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, APRIL 3RD - 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, APRIL 4TH - 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, APRIL 5TH - SOUP DU JOUR: BEEF BARLEY

### Easter Brunch

Please make reservations with Patrick x7231



# Daily Dinner Special Menu

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

March 30 – April 3, 2026

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## MONDAY, MARCH 30TH

SOUP DU JOUR: SAUSAGE & LENTIL

### Sesame Glazed Salmon

Sesame glazed salmon fillet served with wild rice, cauliflower, and broccoli.

### Chicken Cordon Bleu

A breaded chicken breast stuffed with ham and Swiss cheese, served with a side of wild rice, cauliflower, and broccoli.

## TUESDAY, MARCH 31ST

SOUP DU JOUR: TURKEY WILD RICE

### Pork Ribeye Marsala

Tender pork ribeye braised with Marsala wine and mushrooms. Served with roasted red potatoes and chef's blend vegetables.

### Tilapia with Pineapple Salasa

Tilapia topped with mango pineapple salsa. Served with a side of cilantro rice and fresh vegetables.

## WEDNESDAY, APRIL 1ST

SOUP DU JOUR: NAVY BEAN & HAM

### Sweet Italian Sausage

Grilled Italian sausage and seared peppers served with a marinara sauce over garlic pasta with a side of garlic cheese bread.

### Curry Chicken

Tender chicken, fresh vegetables and cashews stewed in fragrant coconut curry sauce. Served over Jasmine rice.

## THURSDAY, APRIL 2ND

SOUP DU JOUR: CHICKEN NOODLE

### Grilled Flank Steak

Grilled flank steak topped with roasted mushrooms and garlicky chimichurri, served with baked potato and green peas.

### Smothered Chicken

Grilled chicken breast topped with a mushroom gravy, served with baked potato and green peas.

## FRIDAY, APRIL 3RD

SOUP DU JOUR: SEAFOOD GUMBO

### Stuffed Pork Loin

Pork loin stuffed with bacon, apples, and ginger. Served with wild rice pilaf and broccoli.

### Baked Haddock

Haddock baked with lemon, white wine, and butter, served with red potatoes and broccoli.

CLOSED FOR DINNER ON SATURDAY & SUNDAY