



Daily Lunch Special Menu

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

APRIL 27 – MAY 3, 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, APRIL 27TH - SOUP DU JOUR: CREAM OF TOMATO

Shrimp & Crab “Louis” Sandwich

Poached shrimp & crab tossed with cucumbers, tomato, and hard-boiled egg in zesty dressing. Served on a brioche roll with a side of fresh fruit.

Salisbury Steak

Ground beef patty with bell peppers and onions topped gravy, served with a side of garlic herb potatoes and baby carrots.

TUESDAY, APRIL 28TH - SOUP DU JOUR: CHEDDAR BROCCOLI

Ground Pork Tacos

Ground pork carnitas, with grilled pineapple salsa and guacamole served on warm tortillas with Mexican rice and refried beans.

BBQ Chicken Sandwich

Grilled chicken breast finished with BBQ sauce. On toasted brioche bun with mayonnaise, red onion, and bread & butter pickles. Served with creamy cucumber salad.

WEDNESDAY, APRIL 29TH - SOUP DU JOUR: POTATO LEEK

Mushroom & Swiss Burger

Flame broiled and topped with sautéed mushroom and Swiss cheese on toasted Kaiser roll with baked beans and asparagus.

Chicken Cordon Bleu

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

THURSDAY, APRIL 30TH - SOUP DU JOUR: ASPARAGUS & WILD RICE

California Turkey Sandwich

Smoked turkey breast, Swiss cheese, bacon, lettuce, and tomato with avocado spread on toasted sourdough bread. Served with potato chips and fresh fruit.

Corned Beef

Slow cooked corned beef, sliced and served with buttered cabbage and parsley buttered red potatoes.

FRIDAY, MAY 1ST - SOUP DU JOUR: NEW ENGLAND CLAM CHOWDER

Grilled Flank Steak

Grilled flank steak and garlic roasted mushrooms. Served with a baked potato and stir-fried vegetables.

Tempura Shrimp

Tempura battered shrimp with ponzu dipping sauce. Served with white rice, stir-fried vegetables and wakame salad.

SATURDAY, MAY 2ND - SOUP DU JOUR: CHICKEN NOODLE

BBQ Chicken Drumsticks

Grilled chicken drumsticks finished with BBQ sauce. Served with French fries, corn on the cob, and coleslaw.

Grilled Bratwurst

Grilled beer brats with sauerkraut and mustard. Served with French fries, corn on the cob, and coleslaw.

SUNDAY, MAY 3RD - SOUP DU JOUR: GARDEN VEGETABLE

Crab & Scallion Omelet

Made to order omelet with crab, scallion, and Mozzarella cheese. Served with bacon and au gratin potatoes.

Pineapple Glazed Ham

Smoked ham glazed with pineapple and served with au gratin potatoes and fresh vegetable medley.



APRIL 27 – MAY 1, 2026

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Daily Dinner Special Menu

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

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

MONDAY, APRIL 27TH

SOUP DU JOUR: CREAM OF TOMATO

Chicken Caesar Salad

Grilled chicken breast over Romaine lettuce with Parmesan cheese, croutons, cherry tomatoes, and Caesar dressing. Served with a breadstick.

Country Fried Steak

Tender steak, lightly breaded and golden fried. Smothered with country milk gravy and served with mashed potatoes and broccoli.

TUESDAY, APRIL 28TH

SOUP DU JOUR: CHEDDAR BROCCOLI

Roasted Vegetable Quiche

Roasted vegetable baked with cream, eggs and Swiss cheese in flaky pie shell. Served with fresh baked muffin and fresh fruit.

Honey Garlic Chicken

Pan seared chicken breast, with honey-garlic glaze. Served with pesto roasted cauliflower and Yukon Gold potatoes.

WEDNESDAY, APRIL 29TH

SOUP DU JOUR: POTATO LEEK

Teriyaki Chicken

Tender chicken simmered in Teriyaki sauce with stir fried vegetables, served over Basmati rice.

Tilapia with Pineapple Salsa

Baked tilapia topped with pineapple salsa over Basmati rice and served with vegetable blend.

THURSDAY, APRIL 30TH

SOUP DU JOUR: ASPARAGUS & WILD RICE

Citrus Salmon Salad

Grilled salmon served with avocado, Mandarin orange, almonds and red onion. Served over mixed greens with orange-ginger dressing.

Swedish Meatballs

Homemade Swedish meatballs finished in savory brown gravy served over egg noodles with green beans almondine.

FRIDAY, MAY 1ST

SOUP DU JOUR: NEW ENGLAND CLAM CHOWDER

Beef Pot Roast

Slow cooked, tender beef with vegetables and fingerling potatoes simmered in rich beef gravy. Served with fresh dinner roll.

Beer Battered Pollock

Deep fried beer battered pollock fillets. Served with fingerling potatoes and fresh vegetable medley.

CLOSED FOR DINNER ON SATURDAY & SUNDAY