



Daily Lunch Special Menu

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

APRIL 6 – 12, 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 6TH - SOUP DU JOUR: ITALIAN SAUSAGE

Beef Stew

Cubed beef and vegetables simmered in a rich brown sauce, served with, herb buttered potatoes and a dinner roll.

Herb Roasted Chicken

Roasted chicken topped with an herb cream sauce, served with buttered potatoes and roasted beets.

TUESDAY, APRIL 7TH - SOUP DU JOUR: STUFFED PEPPER

Beer Bratwurst

Lager poached and grilled bratwurst topped with sauerkraut and onions. Served with spicy brown mustard, German potato salad and steamed vegetables.

BBQ Beef Brisket

Slow cooked beef brisket, finished with BBQ sauce. Served with macaroni & cheese and steamed vegetables.

WEDNESDAY, APRIL 8TH - SOUP DU JOUR: WHITE CHICKEN CHILI

Roasted Bourbon Pork

Roasted pork topped with bourbon sauce, served with California blend vegetables and a Cheddar biscuit and tater tots.

Chicken Waldorf Salad

Grilled chicken breast, celery, apples, walnuts, and red grapes tossed with honey yogurt dressing and served over Boston lettuce.

THURSDAY, APRIL 9TH - SOUP DU JOUR: BEEF BARLEY

Closed

Join us for Lunch & Learn

FRIDAY, APRIL 10TH - SOUP DU JOUR: COCONUT MILK & SHRIMP

Pepper Steak

Thinly sliced flank steak stir fried with red and green bell peppers in a savory sauce. Served over Jasmine rice

Pan Fried Trout

Pan fried trout with fresh lemon and tartar sauce. Served with red potatoes and roasted root vegetables.

SATURDAY, APRIL 11TH - SOUP DU JOUR: TURKEY VEGETABLE

Baked Chicken Thighs

Seasoned chicken thighs served with snap peas and mashed potatoes.

Bacon Wrapped Meatloaf

Seasoned meatloaf wrapped in bacon. Served with snap peas and mashed potatoes.

SUNDAY, APRIL 12TH - SOUP DU JOUR: CREAM OF TOMATO

Mushroom & Swiss Quiche

Mushroom & Swiss quiche with American fries, bacon, and fresh fruit.

Cranberry Glazed Ham

Cranberry glazed pit ham with baked potato and asparagus.



Daily Dinner Special Menu

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

APRIL 6 – 10, 2026

CONTACT US WITH QUESTIONS
OR TO PLACE A TO-GO ORDER:
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MONDAY, APRIL 6TH
SOUP DU JOUR: ITALIAN SAUSAGE

Shrimp Newburg

Gulf shrimp poached in rich sherry cream sauce, served over puff pastry with honey glazed carrots.

Liver & Onions

Seared calves liver topped with sautéed onions and bacon. Served with baked potato and honey glazed carrots.

TUESDAY, APRIL 7TH
SOUP DU JOUR: STUFFED PEPPER

Carolina Pulled Pork Sliders

Slow cooked pork shoulder finished with Carolina mustard BBQ, served on toasted slider buns with B&B pickles, baked beans and zucchini.

Meat Lasagna

Lasagna made with ricotta cheese, ground beef, and tomato sauce. Served with zucchini and garlic bread.

WEDNESDAY, APRIL 8TH
SOUP DU JOUR: WHITE CHICKEN CHILI

Chicken Saltimbocca

Tender chicken breast wrapped in Prosciutto ham and sage, served with mashed potatoes and asparagus.

Sliced Beef Oscar

Slow roasted eye of round with crab, asparagus, and Hollandaise sauce, served with mashed potatoes.

THURSDAY, APRIL 9TH
SOUP DU JOUR: BEEF BARLEY

Cheeseburger

Grilled beef patty, topped with American cheese on Kaiser roll. Served with lettuce tomato, and red onion with coleslaw and French fries.

Chicken Caesar Salad

Grilled chicken breast served over romaine lettuce, with Caesar dressing, Parmesan, tomato, and croutons. Parmesan breadstick,

FRIDAY, APRIL 10TH
SOUP DU JOUR: COCONUT MILK & SHRIMP

Beer Batter Cod

Beer battered cod filets fried and served with fresh vegetable blend, baked potato, and fresh baked roll.

BBQ Pork Ribs

BBQ glazed baby back ribs. Served with baked potato and fresh vegetable blend.

CLOSED FOR DINNER ON SATURDAY & SUNDAY