



AUGUST 24 – 30, 2026

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

Daily Lunch Special Menu

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

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

MONDAY, AUGUST 24 TH - SOUP DU JOUR: SPLIT PEA & HAM	
Sesame Pork Slow cooked pork tossed with stir fried vegetables and finished with savory sesame sauce atop Basmati rice.	Dijon Chicken Wrap Grilled chicken, celery, red grapes, leaf lettuce, and Cheddar cheese wrapped in flour tortilla with tangy honey Dijon dressing. Served with potato chips and vegetables.
TUESDAY, AUGUST 25 TH - SOUP DU JOUR: CREAMY TARRAGON CHICKEN	
Chicken & Shrimp Jambalaya Tender chicken and gulf shrimp simmered with onions, peppers, tomatoes and rice. Served with cornbread and creamy cucumber salad.	BBQ Brisket Sandwich Slow cooked beef brisket covered in barbeque sauce served on a hoagie bun with haystack onions, a side creamed corn, and French fries.
WEDNESDAY, AUGUST 26 TH - SOUP DU JOUR: POLISH CABBAGE SOUP	
Beef & Broccoli Stir Fry Beef and broccoli tossed with stir fry sauce served over a bed of herb rice.	Sautéed Catfish Sautéed catfish topped with an herb butter served with herb rice and broccoli.
THURSDAY, AUGUST 27 TH - SOUP DU JOUR: CREAM OF MUSHROOM	
Grilled Chicken and Beet Salad Grilled chicken breast , roasted beets, pears, toasted pecans and Feta cheese. Served over mixed greens with cider vinaigrette.	Corned Beef Slow cooked corned beef brisket sliced and served with red potatoes, cabbage, and carrots.
FRIDAY, AUGUST 28 TH - SOUP DU JOUR: SEAFOOD GUMBO	
Lemon Pepper Cod Cod filet topped with lemon pepper seasoning. Served with broccoli & Yukon Gold potatoes.	Pulled Pork Sandwich BBQ pulled pork on toasted pretzel bun with onion rings and broccoli.
SATURDAY, AUGUST 29 TH - SOUP DU JOUR: MINESTRONE	
Chili Mac Beef chili served over macaroni noodles. Topped with sour cream, onions and Cheddar cheese. Served with a corn muffin.	Baked Chicken Thighs Baked chicken thigh marinaterd with lemon and thyme. Served with wild rice pilaf and cauliflower.
SUNDAY, AUGUST 30 TH - SOUP DU JOUR: CREAM OF TOMATO	
Biscuits and Gravy Buttermilk biscuits smothered with sausage gravy and served with a side of scrambled eggs and bacon.	Tequila-Lime Chicken Chicken breast marinated with lime, tequila and spices. Served with roasted corn blend and sweet poatatos.



AUGUST 24 – 28, 2026

CONTACT US WITH QUESTIONS
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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, AUGUST 24TH SOUP DU JOUR: SPLIT PEA & HAM	
Liver, Apples & Onions . Seared liver topped with sautéed onions, roasted apples, and bacon. Served with garlic parsley potatoes and roasted beets and carrots.	Spinach & Artichoke Cavatappi Sautéed spinach leaves, artichoke hearts, cavatappi pasta, grilled chicken breast, parmesan cheese and grape tomato.
TUESDAY, AUGUST 25TH SOUP DU JOUR: CREAMY TARRAGON CHICKEN	
Roasted Pork Biscuit Roasted pork served a top a fresh baked biscuit with grilled mushrooms. Served with roasted vegetable medley.	Spaghetti & Meat Sauce Spaghetti pasta tossed in garlic butter and finished with house made marinara sauce with ground beef. Served with vegetable medley and garlic toast.
WEDNESDAY, AUGUST 26TH SOUP DU JOUR: POLISH CABBAGE	
Baked Salmon Salmon fillet baked with lemon and fresh dill. Served with scallion mashed potato and side of asparagus.	BBQ Meatballs Beef & pork meatballs tossed with zesty barbeque sauce. Served with scallion mashed potato and side of asparagus.
THURSDAY, AUGUST 27TH SOUP DU JOUR: CREAM OF MUSHROOM	
Lemon Chicken Baked chicken breast topped with sliced lemon and served with a baked potato and cauliflower.	Meat Lasagna Meat sauce layered with pasta sheets, Ricotta and Mozzarella cheese blend. Served with a breadstick and cauliflower.
FRIDAY, AUGUST 28TH SOUP DU JOUR: SEAFOOD GUMBO	
Sautéed Walleye Sautéed walleye pike served with a side of cranberry pilaf and roasted parsnips with carrots.	Chicken & Dumplings Diced chicken and homemade dumplings, simmered in gravy with carrots, peas, red pepper, and onions.
CLOSED FOR DINNER ON SATURDAY & SUNDAY	