



Daily Lunch Special Menu

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

SEPTEMBER 7 – SEPTEMBER 13,
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, SEPTEMBER 7TH - SOUP DU JOUR: CHICKEN WILD RICE

Labor Day Picnic Buffet

Labor Day Picnic Buffet

TUESDAY, SEPTEMBER 8TH - SOUP DU JOUR: TURKEY VEGETABLE

Southwestern Salad

Grilled chicken breast and field greens tossed with roasted corn, avocado, diced tomato and finished with red pepper ranch dressing.

Swiss Steak

Tenderized and browned round steak braised in a rich tomato gravy, served with mashed potatoes, gravy, and green beans.

WEDNESDAY, SEPTEMBER 9TH - SOUP DU JOUR: NAVY BEAN & HAM

Meat Lasagna

Homemade meat lasagna made with house marinara and ground beef served with broccoli and garlic bread.

Tuna Melt

Tuna salad on grilled sourdough with sliced tomato and Swiss cheese. Served with broccoli and sweet potato fries.

THURSDAY, SEPTEMBER 10TH - SOUP DU JOUR: CHEDDAR BROCCOLI

Closed

Join us for Lunch & Learn

Diced chicken breast with bell peppers and pineapple tossed with sweet and sour sauce served over fried rice with an egg roll.

FRIDAY, SEPTEMBER 11TH - SOUP DU JOUR: TOMATO BISQUE

Fish Fry

Beer battered cod and fried to a golden brown. Served with coleslaw, potato pancake, and rye bread.

Deluxe Grilled Cheese

Buttered brioche bread with Swiss, American, and Cheddar cheese with tomato and bacon. Served with sweet potato fries and coleslaw.

SATURDAY, SEPTEMBER 12TH - SOUP DU JOUR: CHICKEN TORTILLA

Pesto Chicken Tortellini

Cheese filled tortellini and grilled chicken tossed with pesto sauce served with a side of garlic bread and California vegetables.

Irish Pork Stew

Roasted pork shoulder, parsnips, and apples slow cooked with Guinness and served with colcannon.

SUNDAY, SEPTEMBER 13TH - SOUP DU JOUR: BEEF BARLEY

Apple French Toast

Egg battered apple fritter bread topped with whipped cream and roasted apples. Served with smoked bacon and scrambled eggs.

Roast Turkey

Roast turkey breast with stuffing, gravy, green beans, cranberry sauce, and mashed potatoes.



Daily Dinner Special Menu

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

SEPTEMBER 7 – SEPTEMBER 11 , 2026

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MONDAY, SEPTEMBER 7TH SOUP DU JOUR: CHICKEN WILD RICE	
Closed	Happy Labor Day Spaghetti topped with meat sauce and Parmesan cheese. Served with snap peas and garlic bread.
TUESDAY, SEPTEMBER 8TH SOUP DU JOUR: TURKEY VEGETABLE	
Farmer’s Quiche Bacon, vegetable, and Cheddar cheese quiche served with a corn bread muffin and fresh fruit.	Pork Marbella Marinated pork tenderloin, braised with prunes, capers, and Spanish olives. Served with quinoa pilaf and asparagus.
WEDNESDAY, SEPTEMBER 9TH SOUP DU JOUR: NAVY BEAN & HAM	
Ribs & Kraut Baby Back Ribs slow cooked with sauerkraut; served with baked potato and roasted carrots with parsnips.	Cheese Stuffed Shells Pasta shells filled with ricotta and mozzarella, baked in marinara served with vegetables and a breadstick.
THURSDAY, SEPTEMBER 10TH SOUP DU JOUR: CHEDDAR BROCCOLI	
Lemon Broiled Cod Baked cod served with wild rice pilaf, fresh lemon, and cauliflower.	Turkey Casserole Pasta baked with turkey, green peas, mushrooms, and a creamy sauce topped with French fried onion and served with cauliflower and a dinner roll.
FRIDAY, SEPTEMBER 11TH SOUP DU JOUR: TOMATO BISQUE	
Beef & Broccoli Stir Fry Seared beef flank steak, tossed with broccoli florets and hoisin sauce. Served over a bed of Jasmine rice.	Breaded Shrimp Golden, breaded shrimp with cocktail sauce. Served with Jasmine rice and fresh vegetable blend.

CLOSED FOR DINNER ON SATURDAY & SUNDAY