



Daily Lunch Special Menu

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

OCTOBER 26-NOVEMBER 1, 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, OCTOBER 26TH - SOUP DU JOUR: MUSHROOM & BARLEY

Salmon Patties

Seared cakes filled with Atlantic salmon, bread crumbs and seasonings, served with a citrus dill sauce, wild rice pilaf and creamed peas..

Corned Beef Reuben

Grilled marble rye with tender corned beef brisket, sauerkraut, 1000 island dressing and Swiss cheese. Served with seasoned waffle fries and a pickle.

TUESDAY, OCTOBER 27TH - SOUP DU JOUR: CHILI

Chicken Stroganoff

Diced chicken breast and bacon simmered in a rich cream sauce with onions, garlic and mushrooms. Served over egg noodles with asparagus.

Barbacoa Ground Beef Nachos

Slow cooked ground beef on top of tortilla chips topped with Cotija cheese, Pico de Gallo, radish, and a lime. Served with Spanish rice and refried beans.

WEDNESDAY, OCTOBER 28TH - SOUP DU JOUR: CHICKEN GUMBO

American Meatloaf

An American comfort food. Served with a side of creamed corn, baked potato & gravy.

Breaded Chicken Tenders

Fried chicken tenders with ranch seasoned tater tots. Served with fruit and a side of BBQ sauce

THURSDAY, OCTOBER 29TH - SOUP DU JOUR: REUBEN

Grilled Salmon

Grilled salmon filet topped with orange balsamic glaze and served with a side of green beans and roasted Yukon potatoes.

Strawberry Chicken Salad

Grilled chicken breast, strawberries, toasted pecans, red onion and Feta cheese; served over fresh spinach with raspberry vinaigrette and Parmesan breadstick.

FRIDAY, OCTOBER 30TH - SOUP DU JOUR: CHUNKY VEGETABLE

Meat lovers Pizza

A grilled flat bread with marinara sauce piled high with cheese, sausage, pepperoni, and Canadian bacon. Served with a caesar side salad

Broiled Cod

Cod loin seasoned with lemon and white wine served with roasted Brussels sprouts and wild rice pilaf.

SATURDAY, OCTOBER 31ST - SOUP DU JOUR: CREAMY CHICKEN & WILD RICE

Cranberry Turkey Grilled Cheese

Toasted sour dough bread with a sliced turkey, provolone cheese, and a Dijon cranberry spread. Served with a side of sweet potato fries and pickle.

BBQ Baby Back Ribs

Slow roasted baby back pork ribs, finished with BBQ sauce and served with baked sweet potatoes and corn on the cob.

SUNDAY, NOVEMBER 1ST - SOUP DU JOUR: NAVY BEAN AND BACON

Pancake Breakfast

Pancakes served with bacon, scrambled eggs and a side of fresh berries .

Chicken Cordon Bleu

Chicken breast stuffed with ham and Swiss cheese. Served with mashed potatoes, gravy, Red pepper and snap peas.



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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, OCTOBER 26TH
SOUP DU JOUR: MUSHROOM AND BARLEY

Swiss Steak

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

Garlic Shrimp

Gulf shrimp baked with butter, wine garlic and lemon; served atop linguine with Chef's blend vegetables and breadstick.

TUESDAY, OCTOBER 27TH
SOUP DU JOUR: CHILI

Grilled Pork Tenderloin

Marinated in a sesame ginger glaze. Served over basamati rice and broccoli .

Herb Roasted Chicken Breast

Roasted airline chicken breast with fresh herbs. Served with baked potatoe and broccoli

WEDNESDAY, OCTOBER 28TH
SOUP DU JOUR: CHICKEN GUMBO

Bacon Cheeseburger

Our 1/3-pound burger patty grilled topped with smoked bacon, American cheese, lettuce, tomato and served on a bun with French fries and coleslaw.

Broiled Haddock

Haddock broiled with lemon and fresh herbs. Served with Garlic butter ozo and steamed vegetables.

THURSDAY, OCTOBER 29TH
SOUP DU JOUR: REUBEN

Grilled Flank Steak

Grilled flank steak with chimichurri sauce. Served with a Roasted red potatoes and maple glazed carrots.

Chicken Cocovan

Roasted chicken thighs in a red wine herb sauce. Served with roasted red potatoes and maple glazed carrots.

FRIDAY, OCTOBER 30TH
SOUP DU JOUR: NEW ENGLAND CLAM CHOWDER

Chicken Alfredo

Grilled chicken breast tossed with fettucine pasta and Alfredo sauce. Served with fresh vegetables and garlic bread.

Crab Stuffed Sole

Sole filled with scallops and crabmeat, served with potato pancakes and a side of fresh vegetables.

CLOSED FOR DINNER ON SATURDAY & SUNDAY