Daily Lunch Special Menu

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

November 2nd – November 8th, 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, November 2nd - Soup du jour: Butternut Squash & Wild Rice

Chicken Caesar Wrap
Classic Caesar salad with grilled chicken. Served with potatoe chips and fresh fruit.

Bacon BBQ Burger
Grilled hamburger with cheddar cheese, bacon, and BBQ sauce. Served with fries and Southern coleslaw

Tuesday, November 3rd - Soup du jour: Turkey Vegetable

Southwest Shrimp Salad
Grilled shrimp and field greens tossed with roasted corn, avocado, diced tomato and finished with red pepper ranch dressing.

Corned Beef
Slow cooked corned beef brisket sliced and served with red potatoes, cabbage, and carrots.

Wednesday, November 4th - Soup du jour: Creamy Chicken Tortilla

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 french fries.

Thursday, November 5th - Soup du jour: Vegetarian Slit Pea

Vegetable Stir Fry
Stir fry vegetables in a teriyaki glaze. Served with white rice and vegetable egg roll

Grilled Hot Dog
Beef hot dog on a bun with diced onions. Served with tater tots and chefs vegetable

Friday, November 6th - Soup du jour: Pumpkin 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, November 7th - Soup du jour: Old Fashion Lentil

Greek Chicken Salad
Grilled chicken ontop of a bed of romaine with cucumber, tomatoes, red onion, feta chesse, and a Greek Vingerette. Served with garlic bread.

Pulled Pork Sandwich
BBQ pulled pork on toasted pretzel bun with onion rings and broccoli.

Sunday, November 8th - Soup du jour: Beef Noodle

Apple French Toast
Egg battered apple fritter bread topped with whipped cream and roasted apples. Served with smoked bacon.

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

November 2nd – November 6th, 2026

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

Monday, November 2nd

Soup du jour: Butternut Squash & Wild Rice

Spaghetti & Meat Sauce
Spaghetti topped with a rich marinara and meat sauce. Served with snap peas and garlic bread.

Chicken Apple Salad
Grilled chicken, spinach, roasted sweet potatoes, apples, pecans, and bleu cheese crumbles. Served with a house made Maple Dijon vignette and garlic bread.

Tuesday, November 3rd

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, November 4th

Soup du jour: Creamy Chicken Tortilla

Roasted Chicken
Seasoned bone in white or dark meat chicken. Served with garlic mashed potatoes and Prince William Chef vegetables.

Cheese Stuffed Shells
Pasta shells filled with ricotta and mozzarella, baked in an alfredo sauce. served with Prince William Chefs vegetables and a breadstick.

Thursday, November 5th

Soup du jour: Vegetarian Split Pea

Ribs & Kraut
Baby Back Ribs slow cooked with sauerkraut; served with baked potato and roasted carrots.

Tuna Casserole
Pasta baked with tuna and green peas. In a creamy mushroom sauce topped with French fried onion and served with roasted carrots and a dinner roll.

Friday, November 6th

Soup du jour: Pumpkin 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