

Menu

DAILY SPECIALS

SUNDAY

LUNCH | CHICKEN CORDON BLUE WITH HOLLANDAISE SAUCE
Served with Rice Pilaf and Lemon Butter Asparagus
Salad — White Bean Roasted Red Pepper Salad

DINNER | BEEF BOLOGNESE
Served with Pappardelle Pasta, Candied Carrots and Garlic Bread

Dessert of the Day — Berry Shortcake

Evening Snack — Bacon Wrapped Water Chestnuts

MONDAY

LUNCH | APPLE GLAZED PORK
Served with Mashed Potatoes, Gravy and Herb Peas
Salad — Pineapple Waldorf Salad

DINNER | BBQ CHICKEN
Served with Coleslaw and Savory Corn Pudding

Dessert of the Day — Powder Sugar Dusted Orange Bar

Evening Snack — Pimento Cheese Thumbprint Crackers

TUESDAY

LUNCH | MONGOLIAN BEEF
Served with Steamed Rice and Stir Fried Cabbage
Salad — Fresh Mushroom Salad

DINNER | SAUSAGE WHITE BEAN SPINACH SKILLET
Served with Baked Mac and Cheese and Garden Green Salad

Dessert of the Day — Cinnamon Sugar Baked Peaches

Evening Snack — Maple Bacon Snack Mix

WEDNESDAY

LUNCH | HERB ROASTED TURKEY
Served with Dressing, Gravy, Green Bean Casserole and Cranberry Sauce
Salad — Fruit Salad with Citrus Sauce

DINNER | LEMON CAPER BAKED COD
Served with Herb Cous Cous and Cinnamon Pineapple Topped Carrots

Dessert of the Day — Pumpkin Mousse with Ginger Snap

Evening Snack — Antipasto Skewers

THURSDAY

LUNCH | HORSERADISH HONEY HAM
Served with Twice Baked Potato and Smashed Brussels Sprouts
Salad — Asian Cucumber Salad

DINNER | HAMBURGER STEAK WITH TOMATO GRAVY
Served with Steamed Rice and Seasoned Corn

Dessert of the Day — Maple Nut Pie with Oatmeal Crust

Evening Snack — Peanut Butter Oatmeal Bites

FRIDAY

LUNCH | CRAB CAKE WITH HOLLANDAISE
Served with Barley Pilaf and Squash Vegetable Medley
Salad — Cottage Cheese with Fruit Salad

DINNER | MEXICAN BURRITO BOWL
Served with Tortilla Chips and Salsa Verde

Dessert of the Day — Lime Curd Puff Pastry and Berry Sauce

Evening Snack — Cottage Cheese Fruit Dip

SATURDAY

LUNCH | BAKED CHICKEN CUTLETS WITH COUNTRY GRAVY
Served with Sweet Potato Casserole, Sautéed Celery and Mushrooms
Salad — Fresh Vegetable Salad

DINNER | OLD FASHION HAM AND BROCCOLI BAKE
Served with Caesar Salad and Focaccia Bread

Dessert of the Day — German Chocolate Cobbler

Evening Snack — Blistered Green Olive Appetizer

If there is anything, we can do to make your experience more enjoyable please let us know. It is our pleasure to be of assistance.

STARTERS

GARDEN GREEN SALAD
Served with Choice of Dressing

DAILY HOMEMADE SOUP SELECTION
Served at Both Lunch and Dinner

Lunch Served with Specialty Bread

ROTATING FEATURES

SPECIALTY BURGER

BACON JAM BURGER WITH CHEDDAR

Topped with Homemade Bacon Jam, Cheddar Cheese served with Lettuce, Tomato, Potato Chips, Seasonal Fruit (Substitute Grilled Chicken Breast)

DELI FRESH SANDWICH

DAGWOOD SANDWICH

Smoked Bacon, Egg, Cheese, Lettuce, Tomato and Mayo on Sliced Bread with Potato Chips and Seasonal Fruit

FRESH FROM THE GARDEN

CRAB AND SHRIMP COB SALAD

Classic Cob Salad Topped with Crab and Baby Shrimp Served with Specialty Bread

AVAILABLE SUBSTITUTIONS

GRILLED FISH OR CHICKEN

Served with Starch and Vegetable of the Day.

VEGETARIAN FARE

Substitute a Vegetable Based Protein or Tofu to Create a Vegetarian Option

SWEET TREATS

SPECIALTY ICE CREAM

Cherries Jubilee

NOT AS SWEET TREAT

Lemon Pound Cake

SIGNATURE COOKIE

Cowboy Cookie

BEVERAGE SELECTIONS

LEMONADE or ICED TEA

HOT COFFEE or HOT TEA

MILK

SUGAR FREE DRINK OPTION

PLACE OTHER OPTIONS HERE