



MENU | July 29th – August 2nd, 2024

Lunch Served: 11:00 AM - 1:30 PM | Phone: x7195

Monday

Soup: Italian Sausage.....

Special: Liverwurst on Rye.....

Thursday

Soup: Turkey Vegetable.....

Special: Chicago Dog.....

Tuesday

Soup: Beer Cheese.....

Special: Chicken Tacos.....

Friday

Soup: Coconut Milk & Shrimp

Special: Fish Sandwich.....

Wednesday

Soup: White Chicken Chili.....

Special: Sloppy Joe.....

Closed Saturday & Sunday



Daily Lunch Special Menu

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

JULY 29 – AUGUST 4, 2024

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

Meals are \$12.00 All Inclusive | Includes: Beverage, Soup, Salad, Entrée, and Dessert

MONDAY, JULY 29TH - SOUP DU JOUR: ITALIAN SAUSAGE

Beef Stew

Cubed beef and vegetables simmered in a rich brown sauce, served with, herb buttered potatoes and a dinner roll.

Herb Roasted Chicken

Roasted chicken topped with an herb cream sauce, served with buttered potatoes and roasted beets.

TUESDAY, JULY 30TH - SOUP DU JOUR: BEER CHEESE

Beer Bratwurst

Lager poached and grilled bratwurst topped with sauerkraut and onions. Served with spicy brown mustard, German potato salad and steamed vegetables.

BBQ Beef Brisket

Slow cooked beef brisket, finished with BBQ sauce. Served with scalloped potatoes and steamed vegetables.

WEDNESDAY, JULY 31ST - SOUP DU JOUR: WHITE CHICKEN CHILI

Roasted Bourbon Pork

Roasted pork topped with bourbon sauce, served with California blend vegetables and a Cheddar biscuit and tater tots.

Chicken Waldorf Salad

Grilled chicken breast, celery, apples, walnuts, and red grapes tossed with honey yogurt dressing and served over Boston lettuce.

THURSDAY, AUGUST 1ST - SOUP DU JOUR: TURKEY VEGETABLE

Turkey & Gravy

Sliced turkey topped with gravy served with a side mashed potatoes and green beans and cranberry sauce.

Smothered BBQ Pork Chop

Grilled boneless pork chop simmered in BBQ sauce with red onions and peppers, served with mashed potatoes and green beans.

FRIDAY, AUGUST 2ND - SOUP DU JOUR: COCONUT MILK & SHRIMP

Corned Beef & Cabbage

Slow cooked corned beef with parslid red potatoes, cabbage and baby carrots.

Pan Fried Trout

Pan fried trout topped with herb butter. Served with red potatoes and baby carrots.

SATURDAY, AUGUST 3RD - SOUP DU JOUR: BEEF BARLEY

Baked Chicken Thighs

Seasoned chicken thighs served with green beans and mashed potatoes.

Bacon Wrapped Meatloaf

Seasoned meatloaf wrapped in bacon. Served with green beans and mashed potatoes.

SUNDAY, AUGUST 4TH - SOUP DU JOUR: CREAM OF TOMATO

Mushroom & Swiss Quiche

Mushroom & Swiss quiche with American fries, bacon, and fresh fruit.

Pineapple Glazed Ham

Pineapple glazed pit ham with baked potatoe and asparagus.



Daily Dinner Special Menu

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

JULY 29 – AUGUST 2, 2024
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MONDAY, JULY 29TH
SOUP DU JOUR: ITALIAN SAUSAGE

Shrimp Newburg

Gulf shrimp poached in rich sherry cream sauce, served over puff pastry with honey glazed carrots.

Liver & Onions

Seared calves liver topped with sautéed onions and bacon. Served with baked potato and honey glazed carrots.

TUESDAY, JULY 30TH
SOUP DU JOUR: BEER CHEESE

Carolina Pulled Pork Sliders

Slow cooked pork shoulder finished with Carolina mustard BBQ, served on toasted slider buns with B&B pickles, baked beans and zucchini.

Meat Lasagna

Lasagna made with ricotta cheese, ground beef, and tomato sauce. Served with zucchini and garlic bread.

WEDNESDAY, JULY 31ST
SOUP DU JOUR: WHITE CHICKEN CHILI

Chicken Saltimbocca

Roasted chicken breast wrapped with fresh sage and prosciutto ham with garlic mashed potatoes and gravy. Served with fresh asparagus.

Sliced Beef Oscar

Slow roasted eye of round with crab, asparagus, and Hollandaise sauce, served with mashed potatoes.

THURSDAY, AUGUST 1ST
SOUP DU JOUR: TURKEY VEGETABLE

Cheeseburger

Grilled beef patty, topped with American cheese on Kaiser roll. Served with lettuce tomato, and red onion with coleslaw and French fries.

Chicken Caesar Salad

Grilled chicken breast served over romaine lettuce, with Caesar dressing, Parmesan, tomato, and croutons. Parmesan breadstick,

FRIDAY, AUGUST 2ND
SOUP DU JOUR: COCONUT MILK & SHRIMP

Beer Batter Cod

Beer battered cod filets fried and served with fresh vegetable blend, baked potato, and fresh baked roll.

BBQ Pork Ribs

BBQ glazed baby back ribs. Served with baked potato and fresh vegetable blend.

CLOSED FOR DINNER ON SATURDAY & SUNDAY