



MENU | July 22nd – July 26th 2024

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

Monday

Soup: Sausage & Lentil.....

Special: Memphis Dog.....

Thursday

Soup: Chicken Noodle.....

Special: French Dip.....

Tuesday

Soup: Turkey & Wild Rice.....

Special: Chicken Caesar Salad...

Friday

Soup: Seafood Gumbo.....

Special: Italian Panini.....

Wednesday

Soup: Navy Bean & Ham.....

Special: Cubano.....

Closed Saturday & Sunday



Daily Lunch Special Menu

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

JULY 22 – JULY 28, 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 22ND - SOUP DU JOUR: SAUSAGE & LENTIL

Country Fried Steak

Beef steak battered and fried topped with rich country gravy. Served with mashed potatoes and corn.

Louisiana Crab Melt

Imitation crab salad topped with melted American cheese and sliced tomato, served on toasted sour dough bread with a side of potato chips and fruit.

TUESDAY, JULY 23RD - SOUP DU JOUR: TURKEY & WILD RICE

Seafood Linguine

Linguini tossed in tomato cream sauce with shrimp, scallops, sundried tomatoes, asparagus, and roasted red peppers. Served with garlic bread.

Pastrami & Swiss

Hot smoked pastrami, Swiss cheese, and bistro sauce on toasted pretzel roll. Served with ranch potato chips and beet salad.

WEDNESDAY, JULY 24TH - SOUP DU JOUR: NAVY BEAN & HAM

Swedish Meatballs

Meatballs simmered in rich gravy with sour cream, served over egg noodles with green beans Amandine.

Shrimp Caesar Salad

Grilled shrimp served over Romaine lettuce with cherry tomatoes, Parmesan cheese, and croutons served with Caesar dressing.

THURSDAY, JULY 25TH - SOUP DU JOUR: CARRIBEAN CHICKEN

BBQ Pork Rib Sandwich

Tender Barbequed pork rib served on a hoagie roll. Served with coleslaw, tator tots, and pickle chips.

Teriyaki Chicken Stir Fry

Diced chicken breast stir fried with mixed vegetables and Teriyaki sauce. Served over fried rice.

FRIDAY, JULY 26TH - SOUP DU JOUR: SEAFOOD GUMBO

Fish Fry

Beer battered cod filets served with a side of baby carrots and roasted potatoes.

Bacon Cheeseburger

Flame broiled hamburger topped with smoked bacon and American cheese. Served with lettuce, tomato, red onion and French fries.

SATURDAY, JULY 27TH - SOUP DU JOUR: FRENCH ONION

Sloppy Joe

An American classic: seasoned ground beef, onions, green peppers, and barbeque sauce slow cooked, served on a bun with a potato wedges and fruit.

Bacon & Cheese Quiche

Egg, bacon, and cheddar cheese baked in a pie crust sliced and served with a fresh baked muffin and fresh fruit.

SUNDAY, JULY 28TH - SOUP DU JOUR: BEEF BARLEY

Raspberry French Toast

Battered raspberry fritter bread, topped with raspberries, toasted almonds, and whipped cream. Served with applewood smoked bacon.

Corned Beef

Tender, slow cooked corned beef brisket, served with red potatoes, cabbage, and horseradish sauce.



Daily Dinner Special Menu

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

July 22 – July 26
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MONDAY, JULY 22ND SOUP DU JOUR: SAUSAGE & LENTIL	
<p>Sesame Glazed Salmon Sesame glazed salmon fillet served with wild rice, cauliflower, and broccoli.</p>	<p>Chicken Cordon Bleu A breaded chicken breast stuffed with ham and Swiss cheese, served with a side of wild rice, cauliflower, and broccoli.</p>
TUESDAY, JULY 23RD SOUP DU JOUR: TURKEY WILD RICE	
<p>Creamy Ranch Pork Chop Tender pork chops, simmered in Ranch cream sauce. Served with roasted red potatoes and chef's blend vegetables.</p>	<p>Tilapia with Pineapple Salasa Tilapia topped with mango pineapple salsa. Served with a side of cilantro rice and fresh vegetables.</p>
WEDNESDAY, JULY 24TH SOUP DU JOUR: NAVY BEAN & HAM	
<p>Sweet Italian Sausage Grilled Italian sausage and seared peppers served with a marinara sauce over garlic pasta with a side of garlic cheese bread.</p>	<p>Curry Chicken Tender chicken, fresh vegetables and cashews stewed in fragrant coconut curry sauce. Served over Jasmine rice.</p>
THURSDAY, JULY 25TH SOUP DU JOUR: CARRIBEAN CHICKEN	
<p>Grilled Beef Medallions Grilled beef medallions topped with roasted mushrooms and onions, served with baked potato and sweet peas au gratin.</p>	<p>Smothered Chicken Grilled chicken breast topped with a mushroom gravy, served with baked potato and sweet peas au gratin.</p>
FRIDAY, JULY 26TH SOUP DU JOUR: SEAFOOD GUMBO	
<p>Stuffed Pork Loin Pork loin stuffed with bacon, apples, and ginger. Served with wild rice pilaf and broccoli.</p>	<p>Baked Haddock Haddock baked with lemon, white wine, and butter, served with red potatoes and broccoli.</p>
CLOSED FOR DINNER ON SATURDAY & SUNDAY	



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