



**MENU | January 20th-24th, 2025**

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

**Monday**

Soup: Chili.....

Special: Dijon Chicken Panini...

**Thursday**

Soup: Chicken Alfredo

Special: Meatball Sub

**Tuesday**

Soup: Greek  
Chicken.....

Special: Cobb Salad.....

**Friday**

Soup: Crab & Corn Chowder...

Special: Tuna Melt.....

**Wednesday**

Soup: Cream of  
Mushroom...

Special: Patty Melt.....

**Closed Saturday & Sunday**



JANUARY 20<sup>TH</sup>-JANUARY 26<sup>TH</sup>,2025

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

# Daily Lunch Special Menu

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

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

## MONDAY, JANUARY 20<sup>TH</sup> - 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 chef's blend vegetables.

### Philly Cheesesteak Sandwich

Sliced beef with onions, bell pepper, and provolone cheese. Served on toasted hoagie roll with pasta salad and chef's blend vegetables.

## TUESDAY, JANUARY 21<sup>ST</sup> - SOUP DU JOUR: GREEK CHICKEN

### Spaghetti & Meatballs

Spaghetti topped with a rich marinara sauce and meatballs. Served with peas and carrots and cheesy garlic bread.

### Tuna Melt

Tuna salad, sliced tomato, melted American cheese, toasted and served with a side of Fritos and fresh fruit.

## WEDNESDAY, JANUARY 22<sup>ND</sup>- SOUP DU JOUR: CREAM OF MUSHROOM

### Rancher's Steak Salad

Grilled Flat Iron steak with roasted corn, black beans, peppers, tomatoes. Served with Lime-Ranch dressing, guacamole, and queso fresco over Romaine lettuce.

### Cranberry Chicken Wrap

Dried cranberries, diced chicken, pecans and celery tossed with mayonnaise wrapped in a spinach tortilla with lettuce. Served with roasted vegetables and potato wedges.

## THURSDAY, JANUARY 23<sup>RD</sup> - CHICKEN ALFREDO

### BBQ Rib Patty

Boneless BBQ rib patty served on a house made hoagie roll topped with pickles. Finished with potato salad and chef's blend vegetables.

### Chicken Caesar Salad

Grilled chicken, cheese stuffed pasta, tomato, cucumber, black olives and spinach tossed with lemon-basil vinaigrette. Served with Parmesan garlic bread.

## FRIDAY, , JANUARY 24<sup>TH</sup> - SOUP DU JOUR: CRAB & CORN CHOWDER

### Cheese Burger

Grilled hamburger with American cheese, lettuce, and tomato on toasted Kaiser roll. Served with baby carrots and tater tots.

### Beer Battered Haddock

Beer battered haddock, fried to a golden brown. Served with coleslaw, baby carrots, and tater tots.

## SATURDAY, JANUARY 25<sup>TH</sup> - SOUP DU JOUR: CHUNKY VEGETABLE

### BBQ Chicken Tenders

Chicken tenders fried to a golden brown then tossed in BBQ sauce. Served with potato salad and chef's blend vegetables.

### Baked Italian Ziti

Grilled Italian sausage link baked with ziti pasta, onions, peppers, marinara sauce and Mozzarella cheese, served with garlic bread.

## SUNDAY, JANUARY 26<sup>TH</sup> - SOUP DU JOUR: CHEESEBURGER

### Pancake Breakfast

Pancakes served with scrambled eggs, bacon, and hashbrowns.

### Sliced Roast Beef

Tender slow roasted eye of round, with scalloped potatoes and roasted carrots.



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# Daily Dinner Special Menu

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

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

## MONDAY, JANUARY 20<sup>TH</sup>

SOUP DU JOUR: CHILI

### Grilled Steak Medallions

Grilled tenderloin medallions topped with chimichurri sauce, served with baked potato and vegetable du jour.

### Hawaiian Chicken Stir Fry

Chicken sautéed with pineapple, snap peas, and peppers. Tossed with sesame-ginger sauce and served over Jasmine rice.

## TUESDAY, JANUARY 21<sup>ST</sup>

SOUP DU JOUR: GREEK CHICKEN

### Herb Baked Garlic Chicken

Herb baked marinated chicken served with Cheddar mashed potatoes and butter roasted fresh beets.

### Shrimp Etouffee

Gulf shrimp smothered with a sauce of onions, peppers, celery, tomatoes, and dark roux. Served over white rice with Creole green beans.

## WEDNESDAY, JANUARY 22<sup>ND</sup>

SOUP DU JOUR: CREAM OF MUSHROOM

### Chicken Alfredo

Grilled chicken breast with a creamy white sauce, Parmesan and fettucine pasta, served with garlic bread and ratatouille.

### Garlic-Lemon Salmon

Salmon filet baked with lemon, garlic and olive oil. Served with ratatouille vegetables and wild rice pilaf.

## THURSDAY, JANUARY 23<sup>RD</sup>

CHICKEN ALFREDO

### American Meatloaf

An American classic with tomato glaze. Served with vegetable medley, mashed potatoes & gravy.

### Chicken Pasta Primavera

Grilled chicken breast tossed with an assortment of spring vegetables, penne pasta, and light lemon cream. Served with Parmesan breadstick.

## FRIDAY, JANUARY 23<sup>RD</sup>

SOUP DU JOUR: CRAB & CORN CHOWDER

### Catfish

Pan fried catfish with tartar and lemon. Served with fingerling potatoes and asparagus.

### Stuffed Pepper

Peppers stuffed with rice and beef. Cooked in a light tomato sauce. Served with asparagus and a dinner roll.

CLOSED FOR DINNER ON SATURDAY & SUNDAY