



dinner menu

Week of September 21st

All options are served with: *Choice of Artisan Bread, Fresh Fruit or Canned Fruit, *Choice of Soup, *Choice of Weekly Salad or Starter Salad, and Featured Dessert.

Artisan Bread

Monday: Assorted Rolls

Tuesday: Pretzel Roll

Wednesday: Knot Roll

Thursday: Cranberry Walnut Bread

Friday: Yeast Roll

Fresh Fruit ♥

Monday: Mixed Melon

Tuesday: Mixed Grapes

Wednesday: Watermelon Slices

Thursday: Orange Segments

Friday: Cinnamon Apples

Soup

(Choice of One)

Weekly: Homestyle Chicken Noodle

Monday: Italian Vegetable Beef

Tuesday: Chicken Tortilla

Wednesday: Hungarian Mushroom

Thursday: Steak & Potato **R**

Friday: Cozy Autumn Wild Rice

Starter Salads

Carrot Raisin Slaw w/Nuts ♥ **GF**

Michigan Salad ♥ **GF** (w/o Chicken)

Ice Cream

Vanilla **Coffee**

Chocolate **Orange Blossom**

NSA Butter Pecan

♥ Heart Healthy

R Reduced Sodium

GF Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Alert your server to any allergies or dietary needs.

Daily Entrée Selections

9/21 (Mon.)

Option 1: Frito Misto w/Fried Calamari, Shrimp & Clams w/Italian Tartar Sauce served with Hushpuppies and Buttered Corn on the Cob

Option 2: Champagne Chicken Thighs w/Mushrooms & Shallots served with Cranberry Wild Rice ♥ and Honey Glazed Carrots

Featured Dessert: Peanut Butter & Jelly Cupcakes

9/22 (Tues.)

Option 1: Chicken & Cheese Enchiladas served with Mexican Rice and Sautéed Mushrooms, Peppers & Onions

Option 2: Beef Nachos w/Lettuce, Tomato, Olives, Queso & Salsa served with Mexican Rice and Sautéed Mushrooms, Peppers & Onions

Featured Dessert: Apple Spiced Coffee Cake

9/23 (Wed.)

Option 1: Chicken Kiev stuffed with Garlic Butter & Parsley topped w/Mushroom Gravy served with Mashed Potatoes ♥ and Sautéed Zucchini & Yellow Squash

Option 2: Stuffed Shells w/Spinach, Ricotta & Romano Cheeses served with Sautéed Zucchini & Yellow Squash

Featured Dessert: Peach Cobbler

9/24 (Thurs.)

Option 1: Seared Salmon w/Yogurt Dill Sauce on the side served with Oven Roasted Potatoes w/Feta ♥ and Roasted Greek Mixed Vegetables ♥

Option 2: Swedish Meatballs over Buttered Noodles served with Steamed Broccoli ♥

Featured Dessert: Strawberry Rhubarb Pie

9/25 (Fri.)

Fall Flannel Friday!

Option 1: Roast Turkey w/Dried Fruit Stuffing & Cranberry Sauce served with Mashed Potatoes & Gravy and Roasted Brussel Sprouts w/Balsamic & Bacon

Option 2: Butternut Squash Ravioli w/Fresh Sage Cream Sauce served with Green Bean Almondine

Featured Dessert: Caramel Apple Cheesecake

Additional Entrée Selections

Options 3, 4 & 5 listed on back of menu.

dinner menu

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All options are served with: *Choice of Artisan Bread, Fresh Fruit or Canned Fruit,
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Artisan Bread

Saturday: Assorted Rolls

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Fresh Fruit ♥

Saturday: Whole Banana

Sunday: Whole Apple

Soup

(Choice of One)

Weekly: Homestyle Chicken Noodle

Saturday: Split Pea w/Bacon

Sunday: Bean & Ham

Starter Salads

Carrot Raisin Slaw w/Nuts ♥ **GF**

Michigan Salad ♥ **GF** (w/o Chicken)

Ice Cream

Vanilla **Coffee**

Chocolate **Orange Blossom**

NSA Butter Pecan

♥ Heart Healthy

R Reduced Sodium

GF Gluten Free

Saturday, September 26th

Option 1: Fried Shrimp w/Cocktail Sauce served with Crunchy Ramen Noodle Salad

Option 2: Hearty Beef Stew w/Carrots, Onion, Celery, Tomato & Potatoes in a Bread Bowl served with Steamed Asparagus ♥

Featured Dessert: Fudge Brownies

Sunday, September 27th

Option 1: Bratwurst baked with Peppers, Onions & Mushrooms **GF** served with a Baked Potato ♥ Chive Sour Cream and Seasoned Mixed Vegetables ♥

Option 2: Fried Chicken Tenders w/Ranch Dipping Sauce served with French Fried Potatoes and Seasoned Mixed Vegetables ♥

Featured Dessert: Chocolate Coconut Bar

Additional Entrée Selections

Option 3 (Vegetarian): Eggplant Parmesan over Spaghetti Noodles w/Marinara Sauce

Option 4: Michigan Entrée Salad ♥ **GF** - *Fresh mixed greens, grilled chicken breast, dried cranberries, bleu cheese, and chopped walnuts. Served with fat free raspberry dressing on the side.*

Option 5: Teriyaki Glazed Chicken Wings served with Asian Slaw

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Fall Flannel Friday Friday, September 25th



Join us in welcoming Autumn by wearing your comfiest flannel shirt, scarf, or anything flannel for that matter...get creative!

Hot spiced apple cider & doughnuts will be served.