



# dinner menu

Week of September 7th

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:** Hawaiian Roll

**Wed:** Cranberry Walnut Bread

**Thursday:** Pumpnickel Roll

**Friday:** Garlic Bread

## Fresh Fruit ♥

**Monday:** Watermelon Slices

**Tuesday:** Orange Segments

**Wed:** Whole Banana

**Thursday:** Mixed Melon

**Friday:** Mixed Grapes

## Soup

*(Choice of One)*

**Weekly:** Cream of Mushroom

**Monday:** No Daily Soup Available

**Tuesday:** Turkey Wild Rice

**Wed:** Sausage & Pepper Jack Cheese

**Thursday:** Barb's Famous Chili

**Friday:** Summer Vegetable **R**

## Starter Salads

Cinnamon Applesauce

Balsamic Watermelon Salad  
(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

9/7 (Mon.)

**Holiday Dinner**

**Option 1:** Homemade Mac & Cheese served with Sautéed Fresh Vegetable Blend

**Option 2:** Polish Sausage w/Sauerkraut **GF** served with Redskin Smashed Potato Salad and Creamy Coleslaw

**Featured Dessert:** Fresh Fruit & Jello Parfait

9/8 (Tues.)

**Option 1:** Shrimp Stir Fry over White Rice served with Fresh Stir Fry Vegetables ♥

**Option 2:** Sweet & Sour Chicken over White Rice served with Fresh Stir Fry Vegetables ♥

**Featured Dessert:** Pumpkin Spice Latte Cake

9/9 (Wed.)

**Option 1:** Seared Smoked Salmon Cake w/Whole Grain Mustard Aioli served with Spiced Couscous and Steamed Broccolini ♥

**Option 2:** Grilled Marinated Chicken Breast w/Apple Chutney **GF** served with Cranberry Wild Rice and Sautéed Yellow Squash

**Featured Dessert:** German Chocolate Cake

9/10 (Thurs.)

**Option 1:** Broccoli Stuffed Chicken Breast w/Hollandaise Sauce served with Basil Mashed Potatoes ♥ and Garlic Green Beans ♥

**Option 2:** Marinated Pork Chop w/Mixed Berry Glaze **GF** served with Roasted Parmesan Potatoes and Cinnamon Buttered Baby Carrots

**Featured Dessert:** Mixed Berry Shortcake

9/11 (Fri.)

**Option 1:** Seafood Stew w/Tomato, Celery, Carrot, Onion & Redskin Potatoes in a Saffron Broth

**Option 2:** Grilled Marinated Sirloin Steak w/Compound Garlic Butter **GF** served with a Baked Sweet Potato ♥ and Honey Roasted Brussel Sprouts

**Featured Dessert:** Chocolate Cream Pie

## Additional Entrée Selections

**Option 3 (Vegetarian):** Beyond Burger w/Lettuce, Tomato & Onion served with Fresh Vegetables ♥

**Option 4:** Balsamic Watermelon Entrée Salad - Fresh mixed greens, grilled chicken breast, watermelon, feta cheese, and red onion. Served with balsamic vinaigrette on the side.

**Option 5:** Fried Cod w/Tartar Sauce served with Home Made Chips

# dinner menu

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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

**Saturday:** Assorted Rolls

**Sunday:** Assorted Rolls

## Fresh Fruit ♥

**Saturday:** Mixed Fruit

**Sunday:** Mixed Fruit

## Soup

(Choice of One)

**Weekly:** Cream of Mushroom

**Saturday:** Split Pea w/Ham

**Sunday:** Chicken Noodle **R**

## Starter Salads

Cinnamon Apple Sauce

**Balsamic Watermelon Salad**  
(w/o Chicken)

## Ice Cream

**Vanilla**      **Coffee**

**Chocolate**    **Orange Blossom**

**NSA Butter Pecan**

♥ Heart Healthy

**R** Reduced Sodium

**GF** Gluten Free

## Saturday, September 12th

**Option 1:** Stuffed Cabbage Rolls w/Tomato Sauce served with Mashed Potatoes ♥ and Sautéed Zucchini

**Option 2:** Open Face Turkey Sandwich w/Gravy and Cranberry Sauce served with Mashed Potatoes ♥ and Sautéed Zucchini

**Featured Dessert:** Lemon Bars

## Sunday, September 13th

**Option 1:** Meatball Sub w/Marinara Sauce served with House Made Chips and Peas & Carrots ♥

**Option 2:** Fried Breaded Chicken Breast w/Brown Gravy served with Mashed Potatoes and Sautéed Mixed Vegetables

**Featured Dessert:** Nutty Cone (Novelty Ice Cream)

## Additional Entrée Selections

**Option 3 (Vegetarian):** Beyond Burger w/Lettuce, Tomato & Onion served with Fresh Vegetables ♥

**Option 4:** Balsamic Watermelon Entrée Salad ♥ - *Fresh mixed greens, grilled chicken breast, watermelon, feta cheese, and red onion. Served with balsamic vinaigrette on the side.*

**Option 5:** Fried Cod w/Tartar Sauce served with Home Made Chips

**\* Due to high demands of certain food products, menus are subject to change. We will notify you via e-mail with any replacements. \***

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### **Enhanced Meal Program**

If you find you are regularly enjoying extra meals, you may want to consider adding our Enhanced Meal Program to your monthly service plan. The Enhanced Meal Program provides a \$2 discount per meal and allows you to enjoy a meal each day. To sign up for the Enhanced Meal Program, please see Patti or Betsy.

