



# dinner menu

Week of October 11th

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:** French Roll

**Tuesday:** Garlic Toast

**Wednesday:** Sunflower Bread

**Thursday:** Sweet Breakfast Bread

**Friday:** Cranberry Walnut Bread

## Fresh Fruit ♥

**Monday, Tuesday, Thursday & Friday:** Seasonal Fruit Salad

**Wednesday:** Butternut & Goat Cheese Salad

*\*Applesauce & Canned Mandarin Oranges, Peaches & Fruit Cocktail also available.*

## Soup

*(Choice of One)*

**Weekly:** Louisiana Gumbo

**Monday:** Three Bean & Ham

**Tuesday:** Beef & Homestyle Noodle **R**

**Wednesday:** Lobster Bisque

**Thursday:** Creamy Chicken Noodle

**Friday:** Clam Bisque

*\*Canned reduced sodium soups also available.*

## Starters

**Whitefish Dip** **GF** w/Crackers

**Tuscan Pear Salad** **GF** (w/o Chicken)

**Cottage Cheese** ♥

## Ice Cream

**Vanilla**      **Coffee**

**Chocolate**    **Orange Blossom**

**NSA Butter Pecan**

## Daily Entrée Selections

**10/11 Monday**

**Option 1:** Shrimp Scampi over Linguini Noodles served with Steamed Broccoli ♥

**Option 2:** Sloppy Joe Sandwich on a Fresh Baked Bun served with Fried Onion Rings w/Dipping Sauce and Buttered Corn

**Featured Dessert:** Upside Down Pineapple Orange Cake

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**10/12 Tuesday**

**Option 1:** Baked Chicken Parmesan w/Marinara Sauce served with Parmesan Risotto and Roasted Garlic Green Beans ♥

**Option 2:** Veal Paprikash over Buttered Egg Noodles served with Roasted Asparagus ♥

**Featured Dessert:** Sweet Potato Cake w/Molasses Butter Cream

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**10/13 Wednesday      Mixer Dinner**

**Option 1:** Scottish Salmon ♥ **GF** w/Chimichurri Sauce served with Rosemary Scented Fingerling Potatoes ♥ and Tri-Colored Cauliflower ♥

**Option 2:** Beef Tenderloin Medallions w/Dijon Cream served with Rosemary Scented Fingerling Potatoes ♥ and Tri-Colored Cauliflower ♥

**Featured Dessert:** Turtle Cheesecake

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**10/14 Thursday**

**Option 1:** Chicken Cordon Bleu served with Dried Fruit Couscous and Buttered Peas

**Option 2:** Honey Baked Ham **GF** served with Cheesy Potatoes and Green Bean Casserole

**Featured Dessert:** Cherry & Blueberry Crisp

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**10/15 Friday**

**Option 1:** Seared Rainbow Trout ♥ w/Tartar Sauce on the side served with a Baked Sweet Potato ♥ and Steamed Brussel Sprouts ♥

**Option 2:** Grilled Pork Loin w/Cherry Chutney **GF** served with a Baked Sweet Potato ♥ and Honey Glazed Baby Carrots

**Featured Dessert:** Carrot Cake

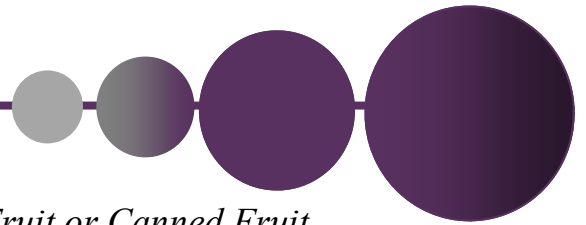
♥ Heart Healthy

**R** Reduced Sodium

**GF** Gluten Free

**See back of menu for more entree options!!**

# 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 & Sunday:** Seasonal Fruit Salad

\*Applesauce & Canned Mandarin Oranges,  
Peaches & Fruit Cocktail also available.

## Soup

(Choice of One)

**Weekly:** Louisiana Gumbo

**Saturday:** Oriental Beef

**Sunday:** Roasted Vegetable **R**

\*Canned reduced sodium soups also available.

## Starters

**Whitefish Dip** **GF** w/Crackers

**Tuscan Pear Salad** **GF**  
(w/o Chicken)

**Cottage Cheese** ♥

## Ice Cream

**Vanilla** **Coffee**

**Chocolate**

**Orange Blossom**

**NSA Butter Pecan**

## Saturday, Oct. 16th

**Option 1:** Spaghetti w/Meatballs served with Tomato Cucumber Salad ♥

**Option 2:** Grilled Chicken Club on a Brioche Roll w/Bacon, Swiss Cheese, Leaf Lettuce, Tomato & Honey Mustard Sauce on the side served with French Fried Potatoes and Tomato Cucumber Salad ♥

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

## Sunday, Oct. 17th

**Option 1:** Chilled Shrimp Cocktail ♥ w/Lemon & Cocktail Sauce on the side served with Mustard Potato Salad and Coleslaw

**Option 2:** Chicken Tenders w/Ranch Dipping Sauce served with Seasoned Tater Tots and Steamed California Vegetable Blend ♥

**Featured Dessert:** Assorted Pies

### **Alternative Dinner Entrees**

**Option 3 (Vegetarian):** Tofu Stir Fry - Tofu, sautéed Asian vegetables, rice, sweet & sour sauce, and crunchy noodles.

**Option 4:** Tuscan Pear Entrée Salad **GF** - Fresh mixed greens, grilled chicken breast, pears, gorgonzola cheese, and candied walnuts. Served with balsamic dressing on the side.

**Option 5:** BBQ Pulled Pork Sandwich w/Pickled Onions served with Potato Salad

#### **Sandwiches:**

*Served on Wheat Bread with Potato Chips*

Grilled Cheese Sandwich

Peanut Butter & Jelly Sandwich

#### **The Grill:**

Chicken Tenders with Ranch Dressing served with Fresh Vegetables ♥

Hot Dog with Ketchup & Mustard served with Potato Chips

♥ 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 staff to any allergies or dietary needs.