



# dinner menu

Week of October 4th

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:** Dinner Roll

**Tuesday:** Garlic Poppysseed Roll

**Wednesday:** Parmesan Breadstick

**Thursday:** Cheddar Biscuit

**Friday:** French Bread

## Fresh Fruit ♥

**Monday - Friday:** Seasonal Fruit Salad

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

## Soup

*(Choice of One)*

**Weekly:** Black Bean & Ham

**Monday:** Home Made Chili

**Tuesday:** Chicken & Homestyle Noodle **R**

**Wednesday:** Cheddar Ale

**Thursday:** Chicken Gumbo

**Friday:** Zuppa Toscana

*\*Canned reduced sodium soups also available.*

## Starters

**Shaved Brussel Sprout Salad with Cranberries, Sliced Almonds, Sweet Onions & Vinaigrette Dressing** **GF**

**Fall Harvest Salad** **GF** (w/o Chicken)

**Cottage Cheese** ♥

## Ice Cream

**Vanilla**      **Coffee**

**Chocolate**    **Orange Blossom**

**NSA Butter Pecan**

♥ Heart Healthy

**R** Reduced Sodium

**GF** Gluten Free

## Daily Entrée Selections

**10/4 Monday**

**Option 1:** Broiled Lake Superior Whitefish ♥ **GF** w/Lemon & Tartar Sauce on the side served with Herb Roasted Redskin Potatoes ♥ and Sautéed Zucchini & Squash

**Option 2:** Salisbury Steak w/Mushroom Gravy & Pearl Onions served with Garlic Mashed Potatoes ♥ and Buttered Peas

**Featured Dessert:** Orange Cranberry Glazed Cake

**10/5 Tuesday**

**Option 1:** Pan Fried Walleye Piccata w/Lemon Caper Mushroom Butter over Linguine Noodles served with Steamed Broccoli ♥

**Option 2:** Herb Rubbed Pork Tenderloin **GF** served with Buttered Corn and Braised Mixed Greens ♥

**Featured Dessert:** Toffee Coffee Crunch Cake

**10/6 Wednesday**

**Option 1:** Seared Atlantic Salmon served with Roasted Fingerling Potatoes ♥ and Roasted Delicata Squash ♥

**Option 2:** Baked Beef Mostaccioli Pasta w/Tomato Sauce & Parmesan Cheese served with Roasted Garlic Green Beans ♥

**Featured Dessert:** Banana Pudding Cutie Pie

**10/7 Thursday**

**Option 1:** Cornmeal & Cajun Crusted Louisiana Catfish w/Remoulade Sauce on the side served with New Orleans Style Rice, Hush Puppies, and Okra & Stewed Tomatoes ♥

**Option 2:** Roasted Herb Chicken Thighs w/Pan Gravy **GF** served with Baked Celery Stuffing and Steamed Asparagus ♥

**Featured Dessert:** Assorted Dessert Bars

**10/8 Friday**

**Option 1:** Fried Orange Chicken served with Candied Pineapple White Rice and Steamed Asian Vegetables w/Daikon Radish ♥

**Option 2:** Braised Lamb Stew w/Tri Colored Carrots, Parsnips, Turnips, Potatoes & Celery served with a Fresh Baked Biscuit

**Featured Dessert:** Blueberry Pie Ala Mode

**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:** Black Bean & Ham

**Saturday:** Stuffed Green Pepper

**Sunday:** Creamy Asparagus **R**

\*Canned reduced sodium soups also available.

## Starters

**Shaved Brussel Sprout Salad with Cranberries, Sliced Almonds, Sweet Onions & Vinaigrette Dressing** **GF**

**Fall Harvest Salad** **GF** (w/o Chicken)

**Cottage Cheese** ♥

## Ice Cream

**Vanilla Coffee**

**Chocolate**

**Orange Blossom**

**NSA Butter Pecan**

## Saturday, Oct. 9th

**Option 1:** Beer Battered Fish & Chips w/ Tartar Sauce on the side served with Creamy Coleslaw

**Option 2:** Grilled All Beef Hotdog w/ Chopped Onion, Pickle Relish, Mustard & Ketchup on the side served with Mac & Cheese and Creamy Coleslaw

**Featured Dessert:** Ice Cream Sandwiches

## Sunday, Oct. 10th

**Option 1:** Fried Tempura Shrimp w/Soy Dipping Sauce served with Steamed Vegetable Potstickers and Steamed California Vegetable Blend ♥

**Option 2:** Cheese Ravioli w/Grilled Chicken & Alfredo Sauce served with Steamed California Blend ♥

**Featured Dessert:** Fresh Baked Cookies

### **Alternative Dinner Entrees**

**Option 3 (Vegetarian):** Eggplant Parmesan over Linguine Noodles w/Provolone Cheese & Marinara Sauce served with Fresh Vegetables ♥

**Option 4:** Fall Harvest Entrée Salad **GF** - Fresh mixed greens, grilled chicken breast, sliced apples, dried cranberries, walnuts, and goat cheese. Served with balsamic vinaigrette on the side.

**Option 5:** Cranberry Chicken Salad Croissant served with Steakhouse Potato Salad and Fresh Fruit ♥

### **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.