



dinner menu

Week of November 15th

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: Wheat Roll

Tuesday: Sunflower Bread

Wednesday: French Roll

Thursday: Cranberry Walnut Bread

Friday: Hawaiian Roll

Fresh Fruit ♥

Monday: Banana

Tuesday: Mixed Fruit

Wednesday: Apple

Thursday: Mixed Fruit

Friday: Orange

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

Soup

(Choice of One)

Weekly: Potato, Cheddar & Bacon

Monday: Chicken & Homestyle Noodle **R**

Tuesday: Chicken & Sausage Gumbo

Wednesday: Cheeseburger

Thursday: BLT

Friday: Vegetarian Chili

**Canned reduced sodium soups also available.*

Starters

**Three Bean Salad w/Green, Lima &
Kidney Beans, Sliced Onions & Red
Wine Vinaigrette** **GF**

Italian Romaine 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

11/15 Monday

Option 1: Sautéed Seafood Pasta w/Broccolini,
Mushrooms & Olive Oil Garlic Herb Sauce ♥ over
Linguine Noodles

Option 2: French Dip Sandwich w/Au Jus served
with Roasted Potato Wedges ♥ and Buttered Corn

Featured Dessert: Gingerbread Cake w/Butter
Cream Frosting

11/16 Tuesday

Option 1: Broiled Atlantic Cod ♥ w/Lemon &
Tartar Sauce on the side served with Risotto and
Roasted Garlic Green Beans ♥

Option 2: Baked Chicken Parmesan w/Marinara
Sauce over Cauliflower Rice served with Roasted
Asparagus ♥

Featured Dessert: Warm Molasses Cookies & Ice
Cream

11/17 Wednesday

Option 1: Seared Salmon w/Lemon &
Chimichurri Sauce on the side served with
Roasted Fingerling Potatoes ♥ and Steamed
California Vegetable Medley ♥

Option 2: Steak Diane served with Mashed
Potatoes & Pan Gravy and Roasted Tri-Colored
Carrots ♥

Featured Dessert: Banana Coffee Cake

11/18 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 Steamed Brussel Sprouts ♥

Featured Dessert: Peach Cobbler w/Vanilla Ice
Cream

11/19 Friday

Option 1: Fried Perch w/Lemon & Tartar Sauce
on the side served with Seasoned Tater Tots and
Steamed Broccoli ♥

Option 2: Marinated Pork Chops **GF** served with a
Baked Sweet Potato ♥ w/Cinnamon Butter and
Braised Rainbow Swiss Chard ♥

Featured Dessert: Assorted Pies

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: Mixed Fruit

*Applesauce, Canned Mandarin Oranges
& Canned Peaches also available.

Soup

(Choice of One)

Weekly: Potato, Cheddar &
Bacon

Saturday: Oriental Beef **R**

Sunday: Italian Wedding

*Canned reduced sodium soups
also available.

Starters

**Three Bean Salad w/Green, Lima
& Kidney Beans, Sliced Onions &
Red Wine Vinaigrette **GF****

Italian Romaine Salad **GF**
(w/o Chicken)

Cottage Cheese ♥

Ice Cream

Vanilla Coffee

Chocolate Orange Blossom

NSA Butter Pecan

Saturday, Nov. 20th

Option 1: Swedish Meatballs w/Mushroom
Gravy over Egg Noodles served with Roasted
Zucchini ♥

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

Featured Dessert: Ice Cream Sandwich

Sunday, Nov. 21st

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

Option 2: Fried Chicken Tenders w/Ranch
Dipping Sauce served with Mustard Potato
Salad and Creamy Coleslaw

Featured Dessert: Rice Crispy Treats

Alternative Dinner Entrees

Option 3 (Vegetarian): Rainbow Cheese Tortellini tossed in a Basil Pesto Sauce & topped with a
Plant Based Chicken Breast

Option 4: Italian Romaine Entrée Salad **GF** - Fresh romaine lettuce, grilled chicken breast,
parsley, marcona almonds, tomato, cucumber, and parmesan cheese. Served with Italian dressing
on the side.

Option 5: Biscuits & Sausage Gravy, Scrambled Eggs and Fresh Fruit Garnish ♥

Sandwiches:

Served on Wheat Bread with Potato Chips

Grilled Cheese Sandwich

Peanut Butter & Jelly Sandwich

The Grill:

Grilled Chicken Breast **or** 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.