

dinner menu

Week of March 18th

MONDAY 3/18

Soup: Ground Beef & Vegetable

Bread: Garlic Toast

Fresh Fruit: Cantaloupe & Grapes

Entrées: Orange Roughy Lemon Caper
Hollandaise - Spaghetti w/Meatsauce - or -
Low Sodium Roast Beef

Starches: Mashed Potatoes & Gravy - Wild
Rice Medley

Vegetables: Mixed Fresh Squash - Seasoned
Spinach

Dessert: Carrot Cake

TUESDAY 3/19

Soup: Cream of Mushroom

Bread: French Roll

Fresh Fruit: Pineapple & Oranges

Entrées: Honey Mustard Fresh Salmon -
Baked Ham w/Grilled Fresh Pineapple - or -
Sloppy Joe w/Chips

Starches: Mashed Potatoes & Gravy - Yams
& Apples

Vegetables: Fresh Broccoli - Stewed
Tomatoes

Dessert: Peachberry Cherry Pie

WEDNESDAY 3/20

Soup: Turkey & Wild Rice

Bread: Herb Breadstick

Fresh Fruit: Mixed Fresh Fruit

Entrées: Chicken Thighs Cacciatore -
Swedish Meatballs over Noodles - or - Pork
Tenderloin

Starches: Mashed Potatoes & Gravy - Egg
Noodles

Vegetables: Green Beans - Beets

Dessert: Pineapple Upside Down Cake

THURSDAY 3/21

Soup: Split Pea & Bacon

Bread: Soft Yeast Roll

Fresh Fruit: Mixed Grapes

Entrées: Baked Walleye - BBQ Flank Steak -
or - Apple Brie Chicken Breast

Starch: Mashed Potatoes Au Jus - Onion
Roasted Potatoes

Vegetables: Roast Fresh Asparagus - Corn

Dessert: Pecan Pie

FRIDAY 3/22

Soup: Vegetarian Vegetable

Bread: Turkish Stone Baked Bread

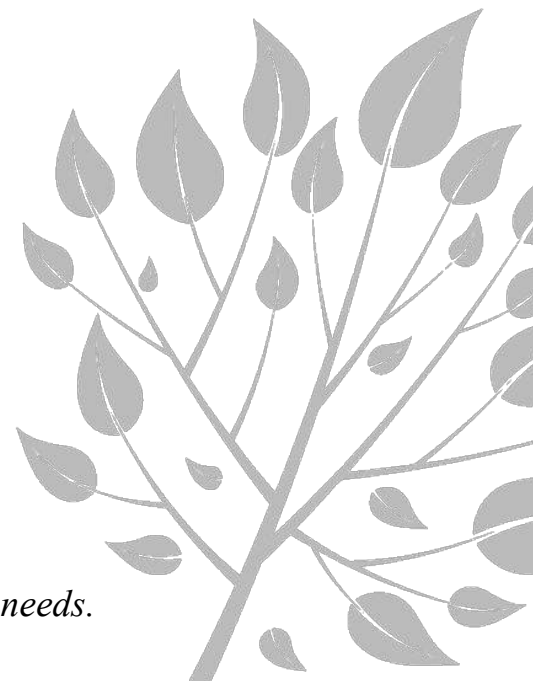
Fresh Fruit: Mixed Melon

Entrées: Fried Shrimp - Balsamic Chicken
Quarter - or - Low Sodium Turkey

Starches: Mashed Potatoes & Gravy - Baked
Potato

Vegetables: Five Way Mixed Vegetables -
Maple Glazed Acorn Squash

Dessert: Apple Dumpling



Alert your server to any allergies or dietary needs.

Daily Entrée Selections Continued

SATURDAY 3/23

Soup: Chicken & Spirals

Bread: French Roll

Fresh Fruit: Fresh Pineapple

Entrées: Baked Tilapia - Roast Porkloin with Apples & Cranberries - or - Spinach Pie

Starch: Mashed Potatoes & Gravy

Vegetables: Cauliflower - Green Beans

Dessert: Fruits of the Forest Pie

SUNDAY 3/24

Soup: Cheddar Potato

Bread: Petite Croissant

Fruit: Tropical Fruit

Entrées: Honey BBQ Glazed Salmon - Roast Beef w/Gravy - Spinach Pie

Starch: Mashed Potatoes & Gravy

Vegetables: Peas & Carrots - Broccoli

Dessert: Chef's Choice

Weekly Entrée Salad

Seafood Salad

Mockcrab and Shrimp Salad with Fresh Vegetables on Crisp Greens.
Served with the Dressing of Your Choice.

Starters

Creamy Coleslaw

Side Salad

Fruit

Cottage Cheese

Applesauce

Daily Desserts

Hand Dipped Hershey's Ice Cream

Chocolate Fudge Pudding

Sugar Free Jell-O & Pudding

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