



dinner menu

Week of June 20th

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: Sweet Breakfast Bread

Tuesday: Cranberry Bread

Wednesday: Sunflower Bread

Thursday: Cheddar Cornbread

Friday: Un Common Roll

Fresh Fruit ♥

Monday: Whole Apple

Tuesday: Watermelon

Wednesday: Mixed Grapes

Thursday: Mixed Fruit

Friday: Orange Slices

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

Soup

(Choice of One)

Weekly: Summer Vegetable **R**

Monday: Bacon, Lettuce, & Tomato

Tuesday: Vegetable Beef **R**

Wednesday: Stuffed Cabbage

Thursday: Bean & Bacon

Friday: Gazpacho

**Canned reduced sodium soups also available.*

Starters

Mexican Corn, Black Bean, Red Onion & Cilantro Salad

Garden Salad (w/o Chicken)

Cottage Cheese ♥

Ice Cream

Vanilla Chocolate

Cappuccino Crunch

NSA Moose Tracks

♥ Heart Healthy

R Reduced Sodium

GF Gluten Free

Daily Entrée Selections

6/20 Monday

Option 1: Baked Stuffed Chicken Cordon Bleu with Swiss Cheese Sauce, Cranberry Rice Pilaf and Steamed Green Beans ♥

Option 2: All Beef Cheeseburger Deluxe with French Fried Potatoes & Steamed Corn on the Cobb ♥

Featured Dessert: Chocolate Pudding Cake

6/21 Tuesday

Option 1: Seafood Stew with Fresh Shrimp, Scallops and Clams in a Tomato Saffron Broth with Redskin Potatoes **GF** ♥ and Grilled Garlic Bread

Option 2: Seared Chicken Marsala with Mushroom Cream Sauce ♥ served over Linguine noodles with Steamed Fresh Broccoli ♥

Featured Dessert : Strawberry Rhubarb Pie

6/22 Wednesday

Option 1: Seared Atlantic Salmon **GF** ♥ with Balsamic Glaze, Baked Sweet Potato ♥ and Steamed Spinach ♥

Option 2: Veal Piccata with Lemon Caper Butter, Yukon Gold Potatoes and Steamed Mixed Vegetables ♥

Featured Dessert: Boston Cream Poke Cake

6/23 Thursday

Option 1: Fried Lake Perch with Remoulade Sauce on the side, Louisiana Rice Pilaf and Roasted Baby Carrots ♥

Option 2: Cheese Ravioli with Grilled Chicken Breast, Asparagus, Mixed Mushrooms & Red Bell Pepper Cream Sauce

Featured Dessert: Custard Pie

6/24 Friday—Culinary Travels to Spain!

Option 1: “Gambas al Ajillo” “Spanish Garlic Shrimp” with Potatoes Bravas and Spanish Garlic Mushrooms

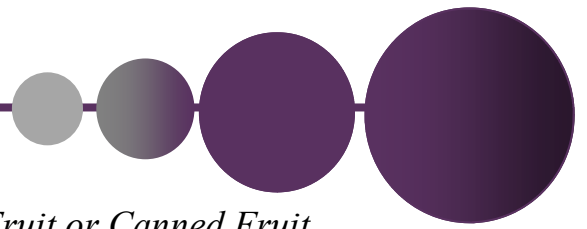
Option 2: “Arroz Con Pollo” “Chicken with Rice” Braised Chicken Thighs served over Paella Rice with Fresh Peas, Carrots, Peppers & Green Beans

Featured Dessert: Spanish Olive Oil Sponge Cake

Additional Entrée Selections

Options 3 - 5 listed on back of menu.

dinner menu



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*Choice of Soup, *Choice of Weekly Salad or Starter Salad, and Featured Dessert.

Artisan Bread

Saturday & Sunday: Assorted Rolls

Fresh Fruit ♥

Saturday & Sunday: Mixed Fruit

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

Soup

(Choice of One)

Weekly: Summer Vegetable **R**

Saturday: Chicken & Wild Rice **R**

Sunday: Cream of Mushroom

*Canned reduced sodium soups also
available.

Starters

**Mexican Corn, Black Bean, Red Onion
& Cilantro Salad**

Garden Salad (w/o Chicken)

Ice Cream

Vanilla **Chocolate**

Cappuccino Crunch

NSA Moose Tracks

♥ **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.

Saturday, June 25th

Option 1: Roasted Turkey Breast ♥ with Gravy,
Cranberry Sauce, Herb Stuffing and Steamed Peas
& Carrots ♥

Option 2: White Chicken Lasagna with Garlic Toast
and Steamed Italian Green Beans ♥

Featured Dessert: Chocoholic Cake

Sunday, June 26th

Option 1: Crab Stuffed Flounder with Boiled Redskin
Potatoes ♥ and Roasted Cauliflower ♥

Option 2: Egg Salad on Mixed Greens with a Warm
Muffin & Fruit & Vegetable Garnish ♥

Featured Dessert: Nutty Ice Cream Cone

Additional Entrée Selections

Option 3: Garden Chicken & Vegetable Stir Fry with
Steamed Brown Rice, Mixed Vegetables ♥ Ground Peanut
Sauce and Sesame Seeds

Option 4: Garden Chicken Salad - *Iceberg Lettuce,
Cucumber, Shredded Carrots, Tomatoes, Herb Croutons &
Bacon Ranch Dressing*

Option 5: Grilled Bratwurst with Sauerkraut, Buttered
Spätzle and Steamed Mixed Vegetables ♥

Option 6: Seared Yellowfin Tuna **GF**♥ with Fresh Basil
Pesto, Steamed Redskin Potatoes ♥ & Steamed Mixed
Vegetables ♥

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