



dinner menu

Week of April 26th

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: Biscuit w/Honey

Wednesday: Sunflower Bread

Thursday: Cheddar Cornbread

Friday: Knot Roll

Fresh Fruit ♥

Monday: Mixed Grapes

Tuesday: Orange Wedges

Wednesday: Apple

Thursday: Pineapple & Mango

Friday: Sliced Melon

Soup

(Choice of One)

Weekly: Manhattan Seafood Chowder

Monday: Split Pea & Ham

Tuesday: Zuppa Toscana

Wednesday: Chicken Noodle **R**

Thursday: Cheesy Potato

Friday: Minestrone

Starters

Southwest Black Bean, Corn, Red Onion & Roasted Red Pepper Salad **GF**

Iceberg BLT Salad **GF**

Ice Cream

Vanilla Coffee

Chocolate Orange Blossom

NSA Butter Pecan

Daily Entrée Selections

4/26 (Mon.)

Option 1: Shrimp Stir Fry Pasta w/Peanut Sauce served with Mixed Peppers, Baby Corn, Water Chestnuts & Pea Pods

Option 2: Home Made Creamy Chicken & Dumplings served with Carrots, Celery & Onion

Featured Dessert: Salted Caramel Pretzel Cake

4/27 (Tues.)

Option 1: Cajun Spiced Red Snapper w/Citrus Aioli ♥ **GF** on the side served with Steamed New Potatoes ♥ and Spaghetti Squash w/Marinara Sauce

Option 2: Fried Orange Chicken over Steamed Brown Rice ♥ served with Steamed Broccoli & Cauliflower ♥

Featured Dessert: Lime Jello Cake

4/28 (Wed.)

Option 1: Baked Herb Crusted Ruby Red Trout **GF** served with Roasted Yukon Gold Potatoes ♥ and Harvard Beets

Option 2: Italian Roast Beef **GF** served with Mashed Potatoes ♥ and Roasted Brussel Sprouts ♥

Featured Dessert: Blueberry Dump Cake

4/29 (Thurs.)

Option 1: Bone-In BBQ Chicken **GF** served with Corn on the Cob and Creamy Coleslaw

Option 2: Grilled Bratwurst Hoagie w/Sautéed Peppers & Onions served with Corn on the Cob and Marinated Vegetable Salad ♥

Featured Dessert: Tiramisu

4/30 (Fri.)

Option 1: Seared Salmon w/Chimichurri **GF** served with a Baked Sweet Potato ♥ and Roasted Asparagus ♥

Option 2: Cider Glazed Pork Chops w/Apple Raisin Chutney **GF** served with Roasted Purple Yams ♥ and Braised Mixed Greens ♥

Featured Dessert: Dutch Apple Pie

Additional Entrée Selections

Options 3, 4, & 5 listed on back of menu.

♥ Heart Healthy

R Reduced Sodium

GF Gluten Free

V Vegan

dinner menu

(Page 2)

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: Garlic Bread

Fresh Fruit ♥

Saturday: Mixed Fruit

Sunday: Mixed Fruit

Soup

(Choice of One)

Weekly: Manhattan Seafood Chowder

Saturday: Ham & Lentil **R**

Sunday: Italian Wedding

Starters

Southwest Black Bean, Corn, Red Onion & Roasted Red Pepper Salad **GF**

Iceberg BLT Salad **GF**

Ice Cream

Vanilla **Coffee**

Chocolate **Orange Blossom**

NSA Butter Pecan

Saturday, May 1st

Option 1: Crispy Fried Calamari over Spinach w/Basil Marinara Sauce on the side served with Buttered Peas & Corn

Option 2: Flakey Chicken Pot Pie served with Peas, Carrots, Celery & Potatoes

Featured Dessert: Vanilla Ice Cream Sandwich

Sunday, May 2nd

Option 1: Steamed Shrimp Cocktail ♥ **GF** served with Seasoned Roasted Potato Wedges ♥ and Steamed Mixed Vegetables ♥

Option 2: Grilled Chicken Club w/Bacon, Lettuce, Tomato & Honey Mustard Sauce on the side served with Seasoned Roasted Potato Wedges ♥ and Roasted Carrots ♥

Featured Dessert: Luscious Lemon Squares

Additional Entrée Selections

Option 3 (Vegetarian): Eggplant Parmesan over Linguine Noodles w/Basil Marinara, Mozzarella & Parmesan Cheese served with Fresh Vegetables ♥

Option 4: Iceberg BLT Entrée Salad - *Iceberg lettuce, fresh tomato, shredded mozzarella cheese, chopped chives and bacon. Served with ranch dressing on the side.*

Option 5: Fish & Chips w/Home Made Tartar served with Vinegar Fries

Employee Spotlight

Meet Lizzie Radvan!

- Lizzie grew up in Grass Lake and currently resides in Ypsilanti with her new husband, Taylor, and their sweet cat, Poppy.
- Lizzie & Taylor were married in September of last year but did not get a reception due to Covid. They are in the planning stages for a reception later this year.
- Lizzie holds a Supervisor/Team Lead position in Culinary Services and has loved working here since 2017.
- Lizzie graduated with her Nursing BSN from Eastern Michigan and quickly landed a nursing job at St. Joseph Mercy of Chelsea on the Patient Rehab Floor.
- When not working two jobs, Lizzie enjoys trips w/Taylor in their new camper to Traverse City and many other State Parks.

When you see Lizzie, stop and say hello,
she would love to get to know you!

