



# dinner menu

Week of September 21st

*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:** Assorted Rolls

**Tuesday:** Pretzel Roll

**Wednesday:** Knot Roll

**Thursday:** Cranberry Walnut Bread

**Friday:** Yeast Roll

## Fresh Fruit ♥

**Monday:** Mixed Melon

**Tuesday:** Mixed Grapes

**Wednesday:** Watermelon Slices

**Thursday:** Orange Segments

**Friday:** Cinnamon Apples

## Soup

*(Choice of One)*

**Weekly:** Homestyle Chicken Noodle

**Monday:** Italian Vegetable Beef

**Tuesday:** Chicken Tortilla

**Wednesday:** Hungarian Mushroom

**Thursday:** Steak & Potato **R**

**Friday:** Cozy Autumn Wild Rice

## Starter Salads

**Carrot Raisin Slaw w/Nuts** ♥ **GF**

**Michigan Salad** ♥ **GF** (w/o Chicken)

## Ice Cream

**Vanilla**      **Coffee**

**Chocolate**    **Orange Blossom**

**NSA Butter Pecan**

♥ 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 your server to any allergies or dietary needs.*

## Daily Entrée Selections

**9/21 (Mon.)**

**Option 1:** Frito Misto w/Fried Calamari, Shrimp & Clams w/Italian Tartar Sauce served with Hushpuppies and Buttered Corn on the Cob

**Option 2:** Champagne Chicken Thighs w/Mushrooms & Shallots served with Cranberry Wild Rice ♥ and Honey Glazed Carrots

**Featured Dessert:** Peanut Butter & Jelly Cupcakes

**9/22 (Tues.)**

**Option 1:** Chicken & Cheese Enchiladas served with Mexican Rice and Sautéed Mushrooms, Peppers & Onions

**Option 2:** Beef Nachos w/Lettuce, Tomato, Olives, Queso & Salsa served with Mexican Rice and Sautéed Mushrooms, Peppers & Onions

**Featured Dessert:** Apple Spiced Coffee Cake

**9/23 (Wed.)**

**Option 1:** Chicken Kiev stuffed with Garlic Butter & Parsley topped w/Mushroom Gravy served with Mashed Potatoes ♥ and Sautéed Zucchini & Yellow Squash

**Option 2:** Stuffed Shells w/Spinach, Ricotta & Romano Cheeses served with Sautéed Zucchini & Yellow Squash

**Featured Dessert:** Peach Cobbler

**9/24 (Thurs.)**

**Option 1:** Seared Salmon w/Yogurt Dill Sauce on the side served with Oven Roasted Potatoes w/Feta ♥ and Roasted Greek Mixed Vegetables ♥

**Option 2:** Swedish Meatballs over Buttered Noodles served with Steamed Broccoli ♥

**Featured Dessert:** Strawberry Rhubarb Pie

**9/25 (Fri.)**

**Fall Flannel Friday!**

**Option 1:** Roast Turkey w/Dried Fruit Stuffing & Cranberry Sauce served with Mashed Potatoes & Gravy and Roasted Brussel Sprouts w/Balsamic & Bacon

**Option 2:** Butternut Squash Ravioli w/Fresh Sage Cream Sauce served with Green Bean Almondine

**Featured Dessert:** Caramel Apple Cheesecake

## Additional Entrée Selections

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

# 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

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## Fresh Fruit ♥

**Saturday:** Whole Banana

**Sunday:** Whole Apple

## Soup

*(Choice of One)*

**Weekly:** Homestyle Chicken Noodle

**Saturday:** Split Pea w/Bacon

**Sunday:** Bean & Ham

## Starter Salads

**Carrot Raisin Slaw w/Nuts** ♥ **GF**

**Michigan Salad** ♥ **GF** (w/o Chicken)

## Ice Cream

**Vanilla**      **Coffee**

**Chocolate**   **Orange Blossom**

**NSA Butter Pecan**

♥ Heart Healthy

Ⓡ Reduced Sodium

Ⓜ GF Gluten Free

## Saturday, September 26th

**Option 1:** Fried Shrimp w/Cocktail Sauce served with Crunchy Ramen Noodle Salad

**Option 2:** Hearty Beef Stew w/Carrots, Onion, Celery, Tomato & Potatoes in a Bread Bowl served with Steamed Asparagus ♥

**Featured Dessert:** Fudge Brownies

## Sunday, September 27th

**Option 1:** Bratwurst baked with Peppers, Onions & Mushrooms **GF** served with a Baked Potato ♥ Chive Sour Cream and Seasoned Mixed Vegetables ♥

**Option 2:** Fried Chicken Tenders w/Ranch Dipping Sauce served with French Fried Potatoes and Seasoned Mixed Vegetables ♥

**Featured Dessert:** Chocolate Coconut Bar

## Additional Entrée Selections

**Option 3 (Vegetarian):** Eggplant Parmesan over Spaghetti Noodles w/Marinara Sauce

**Option 4:** Michigan Entrée Salad ♥ **GF** - *Fresh mixed greens, grilled chicken breast, dried cranberries, bleu cheese, and chopped walnuts. Served with fat free raspberry dressing on the side.*

**Option 5:** Teriyaki Glazed Chicken Wings served with Asian Slaw

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## Fall Flannel Friday

Friday, September 25th

Outside on the Bistro Patio



Join us in welcoming Autumn by wearing your comfiest flannel shirt, scarf, or anything flannel for that matter...get creative!

Hot spiced apple cider & doughnuts will be served.

**First Floor 1:00-1:20pm**

**Third Floor & Villas 2:00-2:20pm**

**Second Floor 1:30-1:50pm**

**Staff 2:30-2:50pm**