



dinner menu

Week of September 7th

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

Tuesday: Hawaiian Roll

Wed: Cranberry Walnut Bread

Thursday: Pumpnickel Roll

Friday: Garlic Bread

Fresh Fruit ♥

Tuesday: Orange Segments

Wed: Whole Banana

Thursday: Mixed Melon

Friday: Mixed Grapes

Soup

(Choice of One)

Weekly: Cream of Mushroom

No Soup Available on Monday, 9/7

Tuesday: Turkey Wild Rice

Wed: Sausage & Pepper Jack Cheese

Thursday: Barb's Famous Chili

Friday: Summer Vegetable **R**

Starter Salads

Cinnamon Apple Sauce

Balsamic Watermelon Salad
(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

9/7 (Mon.)

Holiday Luncheon

11:30am - 1:45pm

Sign Up Located by Emily's Office

No Dinner Service on the Holiday!!

9/8 (Tues.)

Option 1: Shrimp Stir Fry over White Rice served with Fresh Stir Fry Vegetables ♥

Option 2: Sweet & Sour Chicken over White Rice served with Fresh Stir Fry Vegetables ♥

Featured Dessert: Pumpkin Spice Latte Cake

9/9 (Wed.)

Option 1: Seared Smoked Salmon Cake w/Whole Grain Mustard Aioli served with Spiced Couscous and Steamed Broccolini ♥

Option 2: Grilled Marinated Chicken Breast w/Apple Chutney **GF** served with Cranberry Wild Rice and Sautéed Yellow Squash

Featured Dessert: German Chocolate Cake

9/10 (Thurs.)

Option 1: Broccoli Stuffed Chicken Breast w/Hollandaise Sauce served with Basil Mashed Potatoes ♥ and Garlic Green Beans ♥

Option 2: Marinated Pork Chop w/Mixed Berry Glaze **GF** served with Roasted Parmesan Potatoes and Cinnamon Buttered Baby Carrots

Featured Dessert: Mixed Berry Shortcake

9/11 (Fri.)

Option 1: Seafood Stew w/Tomato, Celery, Carrot, Onion & Redskin Potatoes in a Saffron Broth

Option 2: Grilled Marinated Sirloin Steam w/Compound Garlic Butter **GF** served with a Baked Sweet Potato ♥ and Honey Roasted Brussel Sprouts

Featured Dessert: Chocolate Cream Pie

Additional Entrée Selections

**** No Dinner Service on Monday, September 7th ****

Option 3 (Vegetarian): Beyond Burger w/Lettuce, Tomato & Onion served with Fresh Vegetables ♥

Option 4: Balsamic Watermelon Entrée Salad - Fresh mixed greens, grilled chicken breast, watermelon, feta cheese, and red onion. Served with balsamic vinaigrette on the side.

Option 5: Fried Cod w/Tartar Sauce served with Home Made Chips

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: Mixed Fruit

Sunday: Mixed Fruit

Soup

(Choice of One)

Weekly: Cream of Mushroom

Saturday: Split Pea w/Ham

Sunday: Chicken Noodle **R**

Starter Salads

Cinnamon Apple Sauce

Balsamic Watermelon Salad
(w/o Chicken)

Ice Cream

Vanilla **Coffee**

Chocolate **Orange Blossom**

NSA Butter Pecan

♥ Heart Healthy

R Reduced Sodium

GF Gluten Free

Saturday, September 12th

Option 1: Stuffed Cabbage Rolls w/Tomato Sauce served with Mashed Potatoes ♥ and Sautéed Zucchini

Option 2: Open Face Turkey Sandwich w/Gravy and Cranberry Sauce served with Mashed Potatoes ♥ and Sautéed Zucchini

Featured Dessert: Lemon Bars

Sunday, September 13th

Option 1: Meatball Sub w/Marinara Sauce served with House Made Chips and Peas & Carrots ♥

Option 2: Fried Breaded Chicken Breast w/Brown Gravy served with Mashed Potatoes and Sautéed Mixed Vegetables

Featured Dessert: Nutty Cone (Novelty Ice Cream)

Additional Entrée Selections

Option 3 (Vegetarian): Beyond Burger w/Lettuce, Tomato & Onion served with Fresh Vegetables ♥

Option 4: Balsamic Watermelon Entrée Salad ♥ - *Fresh mixed greens, grilled chicken breast, watermelon, feta cheese, and red onion. Served with balsamic vinaigrette on the side.*

Option 5: Fried Cod w/Tartar Sauce served with Home Made Chips

*** Due to high demands of certain food products, menus are subject to change. We will notify you via e-mail with any replacements. ***

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.

Enhanced Meal Program

If you find you are regularly enjoying extra meals, you may want to consider adding our Enhanced Meal Program to your monthly service plan. The Enhanced Meal Program provides a \$2 discount per meal and allows you to enjoy a meal each day. To sign up for the Enhanced Meal Program, please see Patti or Betsy.

