



dinner menu

Week of March 18th

Specials Available Monday - Friday

For choice of sides with entree, please see daily offering on page 2.

Soup of the Week: Cheeseburger

Citrus Chicken

Citrus Marinated, Chargrilled Chicken Breast topped with a Fresh Fruit Salsa.

Shrimp Scampi

Jumbo Shrimp lightly sautéed in a Garlic White Wine Butter.

Baked Italian Sub

Sliced Ham, Salami, Pepperoni and Provolone Cheese on a French Sandwich Roll, Baked and topped with Shredded Lettuce, Fresh Tomato and a Homemade Creamy Italian Dressing.

Entrées Available Everyday

Seafood Salad

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

Spinach Pie

Layers of Spinach and Feta Cheese wrapped in a Flaky Phyllo Dough and Baked to a Golden Brown.

Daily Starters

Creamy Coleslaw

Side Salad

Fruit

Cottage Cheese

Applesauce

Alert your server to any allergies or dietary needs.



MONDAY 3/18

Soup: Ground Beef & Vegetable
Bread: Garlic Toast
Fresh Fruit: Cantaloupe & Grapes
Entrées: Orange Roughy Lemon Caper
Hollandaise - or - Spaghetti w/Meatsauce
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 - or -
Baked Ham w/Grilled Fresh Pineapple
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 - or -
Swedish Meatballs over Noodles
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 - or - BBQ Flank
Steak
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 - or - Balsamic
Chicken Quarter
Starches: Mashed Potatoes & Gravy - Baked
Potato
Vegetables: Five Way Mixed Vegetables -
Maple Glazed Acorn Squash
Dessert: Apple Dumpling

SATURDAY 3/23

Soup: Chicken & Spirals
Bread: French Roll
Fresh Fruit: Fresh Pineapple
Entrées: Baked Tilapia - or - Roast Porkloin
w/Apples & Cranberries
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 - or -
Roast Beef w/Gravy
Starch: Mashed Potatoes & Gravy
Vegetables: Peas & Carrots - Broccoli
Dessert: Chef's Choice

Daily Desserts

Hand Dipped Hershey's Ice Cream
Chocolate Fudge Pudding
Sugar Free Jell-O & Pudding

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