



dinner menu

Week of May 13th

Artisan Bread

Monday: Petite Croissant

Tuesday: French Roll

Wednesday: Buttermilk Biscuit

Thursday: Herb Breadstick

Friday: Turkish Stone Bread

Soup

(Choice of One)

Weekly: Lobster Bisque

Monday: Creamy Lemon Rice

Tuesday: Pasta Fagiole

Wednesday: Turkey & Noodle

Thursday: Navy Bean & Ham

Friday: Chicken Corn Chowder

Starters

(Choice of Two)

Apple Cranberry Coleslaw

Fresh Cut Fruit ♥

Applesauce ♥

Cottage Cheese

Tossed Salad ♥

Canned Fruit ♥

Desserts

(Choice of One)

Hand Dipped Hershey's Ice Cream

Sorbet

Chocolate Fudge Pudding

Sugar Free Jell-O

Sugar Free Pudding

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.

♥ Heart Healthy

Ⓡ Reduced Sodium

Daily Entrée Selections

(Choice of One Entrée Selection with Two Sides.)

5/13 (Mon.): Orange Roughy Almondine ♥ - or -

Baked Ham & Grilled Fresh Pineapple

Sides: Mashed Potatoes & Gravy - Baked Sweet Potato ♥
Roast Fresh Asparagus ♥ - Red Cabbage

Dessert: German Chocolate Cake

5/14 (Tues.): Fresh Salmon ♥ - or -

Braised Liver & Onions w/Bacon

Sides: Mashed Potatoes & Gravy - Roast Potato Medley ♥
Fresh Broccoli ♥ - Zucchini & Tomatoes

Dessert: Sander's Hot Fudge Sundae

5/15 (Wed.): Seafood Linguini Alfredo - or -

BBQ Chicken

Sides: Mashed Potatoes & Gravy - Baked Potato ♥
Corn ♥ - Green Beans ♥

Dessert: Fresh Strawberry Pie

5/16 (Thurs.): Baked Walleye ♥ - or -

Swedish Meatballs over Noodles

Sides: Mashed Potatoes & Gravy - Egg Noodles
Beets ♥ - Peas & Carrots ♥

Dessert: Orange Cream Cake

5/17 (Fri.): Steamed Shrimp ♥ w/Cocktail Sauce - or -

Herb Roast Porkloin w/Gravy

Sides: Mashed Potatoes & Gravy - Scalloped Potatoes
Mixed Vegetables ♥ - Caraway Cabbage

Dessert: Lemon Krunch Pie

Weekly Entrée Selection

(Includes Choice of Two Daily Sides.)

Shrimp Scampi: Jumbo Shrimp lightly sautéed in a Garlic White Wine Butter.

Grilled Romaine Caesar Salad w/Chicken: Lightly Chargrilled Romaine Lettuce topped with Housemade Caesar Dressing, Grape Tomatoes, Parmesan Cheese, and a Citrus Marinated Chicken Breast.

BBQ Pulled Pork Sandwich: Hickory-Smoked Pulled Pork topped with Housemade BBQ Sauce, Cheddar Cheese, and Cherrywood Smoked Bacon. Served on a Kaiser Bun.

Impossible Veggie Burger : Served on a Whole Wheat Bun with Provolone Cheese sautéed Fresh Peppers, Onions, and Mushrooms.

Chicken & Cheddar Salad Entrée: Sliced Chargrilled Chicken Breast, Cheddar Cheese and Fresh Vegetables over Crisp Mixed Greens. Served with the Dressing of Your Choice.

weekend menu

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Starters

(Choice of Two)

Apple Cranberry Coleslaw

Fresh Cut Fruit ♥

Applesauce ♥

Cottage Cheese

Tossed Salad ♥

Canned Fruit ♥

Desserts

(Choice of One)

Hand Dipped Hershey's
Ice Cream

Sorbet

Chocolate Fudge Pudding

Sugar Free Jell-O

Sugar Free Pudding

Saturday, May 18th

Entrees: Whitefish Almondine ♥ - Roast Chicken with Dressing & Gravy - Veggie Burger - or - Chicken & Cheddar Salad Entrée

Soup: Vegetable

Bread: French Roll

Sides: Mashed Potatoes & Gravy
Mexicorn ♥ - Broccoli ♥

Dessert: A & W Root Beer Float

Sunday, May 19th

Entrees: Canadian Salmon ♥ - Yankee Pot Roast
- Veggie Burger - or - Chicken & Cheddar Salad Entrée

Soup: Beef Barley

Bread: Soft Yeast Roll

Sides: Mashed Potatoes & Gravy
Creamed Spinach - Cauliflower ♥

Dessert: Chef's Choice

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Heart Healthy



Reduced Sodium

Culinary Wellness Announcements

Looking for Reduced Fat & Sodium Options?

Look for the ♥ & Ⓡ next to menu items, and ask your server for sauces & gravies to be served on the side for personal control of portioning.

Please understand that some daily entrées and weekly entrée specials are not able to serve sauces on the side.

To make or cancel dinner reservations, please contact 433-5207.
Dinner reservations can also be made online through our website at

<https://silvermaples.org/residents/dining-room-reservation/>

We ask that reservations are made by 1pm the day of your reservation.