


Sunday

11:30 AM – 1:20 PM


4:30 PM – 6:20 PM

Soup of the Day: Mushroom Brie Bisque

DINNER

-  Chicken Cordon Bleu
- Pork Tenderloin with a Blackberry Sage Sauce
- Au Gratin Potatoes
- Honey Glazed Carrots
- Fresh Asparagus
- Crème Brûlée

SUPPER

-  Choice of Deli Sandwich
- Lasagna
- Italian Vegetables
- Breadstick
- Assorted Desserts

Sunday: Noon Alternatives:

Chicken Breast, Ham Steak, Scrambled Eggs, Mashed Potatoes, Baked Sweet Potato, Peas, Chicken or Beef Broth

Sunday Supper Alternatives:

Choice of B.L.T., Ham, Turkey, Roast Beef or Cheese Sandwich with Lettuce, Tomato, Pickles, Chips, Scrambled Eggs, Peas, or Broth

Consuming raw or undercooked meats, poultry or seafood may lead to food-borne illness.

Main Dining Room Menu

May 13th – May 19th, 2019

Meal Times (Monday – Saturday)

Lunch

11:30 AM – 1:20 PM

Dinner

4:30 PM – 6:20 PM

Sunday Noon

11:30 AM – 1:20 PM

Sunday Supper

4:30 PM – 6:20 PM


For room service please call 533-5009

(1)


Monday

Soup of the Day: Broccoli Soup

Lunch

-  Deli Turkey Club Wrap
- Cheese Coney with Mustard or Onions
- Vegetable Blend
- Spinach Salad with Honey Mustard Dressing
- Butter Pecan Sundae


Dinner

-  Chicken Marsala
- Cottage Ham
- Parsley New Potatoes
- Steamed Green Beans
- Rosemary Parsnips
- Cornbread
- Pineapple Upside Down Cake


Thursday

Soup of the Day: Vegetable Barley Soup

Lunch

-  Baked Cod with a Cucumber Arugula Salad & Dill Vinaigrette
- Sweet & Sour Chicken over Rice with Crispy Noodles
- Egg Rolls with Sweet & Sour Sauce
- Asian Slaw
- Strawberries with Orange Whipped Cream


Dinner

-  Baby Beef Liver with Bacon & Onions
- Ham Loaf with Mustard Brown Sugar Glaze
- Whipped Yukon Gold Potatoes
- Green Beans
- Fried Cauliflower
- Pecan Pie


Tuesday

Soup of the Day: Chicken Noodle Soup

Lunch

-  Salmon Salad with Spring Greens & Lemon Vinaigrette
- Caramelized Onion Swiss Burger on a Rye Bun
- California Blend of Vegetables
- Baked Beans
- French Fries
- Macadamia Nut Cookie


Dinner

-  Baked Tilapia with Dill Sour Cream Sauce
- Pork Schnitzel with Lemon Parsley Sauce
- Braised Red Cabbage
- Butternut Squash Cubes
- Oven Fried Potatoes and Onions
- German Chocolate Cake


Friday

Soup of the Day: Roasted Tomato Basil

Lunch

-  Italian Grilled Cheese
- Stuffed Shells with Marinara Sauce and Garlic Toast
- Broccoli Salad with Walnuts and Red Onions
- Zucchini
- Tater Tots
- Lemon Sorbet


Dinner

-  Fish du Jour
- Beef Stew
- Loaded Macaroni & Cheese with Bacon
- Stewed Tomatoes
- Acorn Squash
- Spinach
- Carrot Cream Cake

Wednesday

Soup of the Day: Pea Soup

Lunch

-  Egg Salad Plate with Fresh Fruit & a Muffin
- Reuben Sandwich on Marble Rye


Bread

- Potato Pancakes
- Apple Sauce
- Broccoli
- Ice Cream Sandwich

Saturday


Soup of the Day: Vegetable Butternut Squash Soup

Dinner


-  Honey Lime Chicken Thigh
- Spaghetti with Meat Sauce
- Garlic Bread

Cilantro Rice Pilaf
Sweet Corn
Tossed Salad with Mozzarella & Choice of Dressing
Chocolate Mousse

Lunch

 Pear Blue Cheese Salad with Chicken
BBQ Beef Brisket Sandwich with Coleslaw on a Brioche Bun
Potato Salad
Vegetable Blend
Peach Crisp

Dinner

 Roast Turkey with Cranberry Compote & Cornbread Dressing
Shrimp Creole over Rice
Wax Bean Medley
Sautéed Red Onion, Okra, & Tomato
Mashed Potatoes
Cherry Pie

Lunch Alternatives: Choice of B.L.T., Ham, Turkey, Roast Beef, or Cheese Sandwich, Lettuce, Tomato, Pickles, Chips or Scrambled Eggs, Peas, Chicken or Beef Broth

Dinner Alternatives: Chicken Breast, Ham Steak, Scrambled Eggs, Mashed Potatoes, Peas, Baked Sweet Potato, Chicken or Beef Broth