

#### Dinner Specials ~ Sunday, May 5, 2024

# Soups Chef's Choice

# Entrees

## **Orange Honey Glazed Ham (GF/DF) 7**

Pit ham, orange, honey, rosemary, herb roasted red potato wedges, and steamed peas.

# Meatloaf (D) 7

Beef, pork, panko, bacon, egg, buttermilk, onions, carrot, garlic, ketchup, Worcestershire, thyme, oregano, herb roasted red potato wedges, and steamed peas.

## Vegetable Bread Pudding (D/VG) 7

Butter, onions, garlic, fontina, assorted veggies, parmesan, bread, eggs, and steamed peas.

# Dessert Chef's Choice 3 Always Available

Sides

### Salads & Entrees

Caesar Salad Garden Salad Crunchy Salad Chicken Breast Salmon Hot Dog Hamburger Veggie Burger Steamed Spinach Baked Russet/Sweet Potato Cottage Cheese French Fries Sweet Potato Fries Mixed Fruit Chef's Choice Legume Brown Rice Steamed Vegetable Medley

### Desserts

Ice Cream Sugar-Free Ice Cream Sorbet Sugar-Free Dessert Jello Sugar-Free Jello Crème Brulée Gluten-Free Chocolate Torte

# Beverages

Milk & Dairy: Skim Milk, 2% Milk, or Half & Half Juice: Apple, Orange, Prune, Cranberry, or V8 Other: Coffee, Hot Tea, Iced Tea, Lemonade, Arnold Palmer, or Pink Lady



Dinner Specials ~ Monday, May 6, 2024

# Soups

### Kielbasa and Cabbage (GF/DF) 2/3 Golden Potato (GF/DF/OF/VE) 2/3

# Entrees

## Chicken and Mushroom Marsala (D/A) 7

Chicken thighs, onions, mushrooms, thyme, white wine, marsala, chicken velouté, egg noodles (DF), and steamed green beans.

## Roasted Shrimp in Tomato Cream Sauce (GF/D/A) 7

Butter, shrimp, onions, shallots, carrots, celery, garlic, tomato, white wine, cream, egg noodles (DF), and steamed green beans.

## Fried Eggplant Marsala (GF/DF/VE/A) 7

Eggplant, gluten-free flour, egg white replacer, Rice-Chex, garlic, onions, mushrooms, salt, thyme, marsala, egg noodles (DF), and steamed green beans.

# Dessert Italian Lemon Cream Cake (D) 3 Always Available

## Salads & Entrees

Caesar Salad Garden Salad Crunchy Salad Chicken Breast Salmon Hot Dog Hamburger Veggie Burger

## Sides

Steamed Spinach Baked Russet/Sweet Potato Cottage Cheese French Fries Sweet Potato Fries Mixed Fruit Chef's Choice Legume Brown Rice

### Desserts

Ice Cream Sugar-Free Ice Cream Sorbet Sugar-Free Dessert Jello Sugar-Free Jello Crème Brulée Gluten-Free Chocolate Torte



### Dinner Specials ~ Tuesday, May 7, 2024

# Soups

## Beef Noodle (DF) 2/3 Spring Vegetable and Miso (GF/DF/OF/VE) 2/3

Entrees

## Dijon and Herb Braised Chicken (DF/A) 7

Chicken thighs, onions, garlic, flour, wine, broth, Dijon, tarragon, parsley, Boursin mashed potatoes (GF/D), and steamed asparagus.

## London Broil (GF/D) 7

Marinated top round steak, Worcestershire, shallots, ginger, mushroom leek sauce, Boursin mashed potatoes (GF/D), and steamed asparagus.

## Tempeh Broil with Mushroom Sauce (GF/DF/VE) 7

Marinated tempeh, Worcestershire, shallots, ginger, mushrooms, leeks, Boursin mashed potatoes, and steamed asparagus.

# Dessert Italian Lemon Cream Cake (D) 3 Always Available

### Salads & Entrees

Caesar Salad Garden Salad Crunchy Salad Chicken Breast Salmon Hot Dog Hamburger Veggie Burger

### Sides

Steamed Spinach Baked Russet/Sweet Potato Cottage Cheese French Fries Sweet Potato Fries Mixed Fruit Chef's Choice Legume Brown Rice

### Desserts

Ice Cream Sugar-Free Ice Cream Sorbet Sugar-Free Dessert Jello Sugar-Free Jello Crème Brulée Gluten-Free Chocolate Torte

# Beverages

Milk & Dairy: Skim Milk, 2% Milk, or Half & Half Juice: Apple, Orange, Prune, Cranberry, or V8 Other: Coffee, Hot Tea, Iced Tea, Lemonade, Arnold Palmer, or Pink Lady (GF) Gluten Free • (VE) Vegan • (VG) Vegetarian • (D) Contains Dairy (A) Contains Alcohol • (OF) Oil-Free



Dinner Specials ~ Wednesday, May 8, 2024

# Soups

## Chicken Artichoke (GF/D) 2/3 Spanish Vegetable (GF/DF/OF/VE) 2/3

# Entrees

## Sweet and Sour Meatballs (DF) 7

Ground beef, pork, ginger, egg, panko, soy sauce, garlic, Mae Ploy, vinegar, brown sugar, pineapple, bell peppers, jasmine rice (GF/DF/OF), and steamed broccoli.

## Yuzu and Miso Glazed Cod (GF/DF/A) 7

Yuzu, sesame oil, cod, green onions, garlic, mirin, miso, jasmine rice (GF/DF/OF), and steamed broccoli.

# Sweet and Sour Tofu (GF/DF/OF/VE) 7

Tofu, soy sauce, garlic, Mae Ploy, vinegar, brown sugar, pineapple, bell peppers, jasmine rice (GF/DF/OF), and steamed broccoli.

# Dessert Dulce de Leche Cheesecake (D) 3 Always Available

## Salads & Entrees

Caesar Salad Garden Salad Crunchy Salad Chicken Breast Salmon Hot Dog Hamburger Veggie Burger

### Sides

Steamed Spinach Baked Russet/Sweet Potato Cottage Cheese French Fries Sweet Potato Fries Mixed Fruit Chef's Choice Legume Brown Rice Steamed Vegetable Medley

### Desserts

Ice Cream Sugar-Free Ice Cream Sorbet Sugar-Free Dessert Jello Sugar-Free Jello Crème Brulée Gluten-Free Chocolate Torte

# Beverages

Milk & Dairy: Skim Milk, 2% Milk, or Half & Half Juice: Apple, Orange, Prune, Cranberry, or V8 Other: Coffee, Hot Tea, Iced Tea, Lemonade, Arnold Palmer, or Pink Lady (GF) Gluten Free • (VE) Vegan • (VG) Vegetarian • (D) Contains Dairy (A) Contains Alcohol • (OF) Oil-Free



### Dinner Specials ~ Thursday, May 9, 2024

# Soups

### German Goulash (D) 2/3 Borscht (GF/DF/OF/VE) 2/3 \* Dairy Optional

## Entrees

## Coq au Vin (D/A) 7

Chicken thighs, burgundy, cognac, onions, carrots, mushrooms, tomato paste, pearl onions, roasted fingerling potatoes (GF/DF), steamed Brussels sprouts.

## Lemon Tarragon Rockfish (D) 7

Rockfish, butter, shallots, lemon, thyme, tarragon, roasted fingerling potatoes (GF/DF), steamed Brussels sprouts.

## Vegan Coq au Vin (GF/DF/OF/VE/A) 7

Mushrooms, potatoes, red wine, pearl onions, thyme, garlic, roasted fingerling potatoes (GF/DF), steamed Brussels sprouts.

# Dessert Dulce de Leche (D) 3 Always Available

## Salads & Entrees

Caesar Salad Garden Salad Crunchy Salad Chicken Breast Salmon Hot Dog Hamburger Veggie Burger Sides Steamed Spinach Baked Russet/Sweet Potato Cottage Cheese French Fries Sweet Potato Fries Mixed Fruit Chef's Choice Legume Brown Rice Steamed Vegetable Medley

### Desserts

Ice Cream Sugar-Free Ice Cream Sorbet Sugar-Free Dessert Jello Sugar-Free Jello Crème Brulée Gluten-Free Chocolate Torte

# Beverages

Milk & Dairy: Skim Milk, 2% Milk, or Half & Half Juice: Apple, Orange, Prune, Cranberry, or V8 Other: Coffee, Hot Tea, Iced Tea, Lemonade, Arnold Palmer, or Pink Lady



#### Dinner Specials ~ Friday, May 10, 2024

## Soups

### Smoked Salmon Chowder (D) 2/3 Carrot and Ginger (GF/DF/OF/VE) 2/3

## Entrees

Turkey Fricassee (D) 7

Turkey, butter, onions, carrots, flour, peas, heavy cream, roasted garlic mashed potatoes (GF/D), steamed cauliflower.

## Pork Roast with Apples, Garlic, and Thyme (GF/DF) 7

Pork roast, apples, onions, garlic, thyme, rosemary, bay leaf, cinnamon, roasted garlic mashed potatoes (GF/D), and steamed cauliflower.

## Soy Curl Fricassee with Vegan Mashed Potatoes (GF/DF/OF/VE) 7

Soy curls, onions, celery, carrots, peas, coconut milk, vegan mashed potatoes (GF/DF/VE), and steamed cauliflower.

# Dessert Spring Berry Pie (D) 3 Always Available

### Salads & Entrees

Caesar Salad Garden Salad Crunchy Salad Chicken Breast Salmon Hot Dog Hamburger Veggie Burger

### Sides

Steamed Spinach Baked Russet/Sweet Potato Cottage Cheese French Fries Sweet Potato Fries Mixed Fruit Chef's Choice Legume Brown Rice Steamed Vegetable Medley

#### Desserts

Ice Cream Sugar-Free Ice Cream Sorbet Sugar-Free Dessert Jello Sugar-Free Jello Crème Brulée Gluten-Free Chocolate Torte

# Beverages

Milk & Dairy: Skim Milk, 2% Milk, or Half & Half Juice: Apple, Orange, Prune, Cranberry, or V8 Other: Coffee, Hot Tea, Iced Tea, Lemonade, Arnold Palmer, or Pink Lady (GF) Gluten Free • (VE) Vegan • (VG) Vegetarian • (D) Contains Dairy (A) Contains Alcohol • (OF) Oil-Free



### Dinner Specials ~ Saturday, May 11, 2024

# Soups

## Split Pea and Ham (GF/D) 2/3 Tomato Basil Bisque (GF/D/OF/VG) 2/3

## Entrees

## Braised Moroccan Chicken (GF/DF) 7

Chicken thighs, onions, carrots, garlic, ginger, coriander, cumin, turmeric, cinnamon, raisins, carrot and coriander rice pilaf (GF/DF), and steamed Swiss chard.

## Duqqa Beef Medallions with Mango Chutney (GF/DF/Nuts) 7

Beef medallions, pistachio, almonds, sesame seeds, fennel, mango chutney, carrot and coriander rice pilaf (GF/DF), and steamed Swiss chard.

## Vegan Chickpea Cauliflower Curry (GF/DF/OF/VE) 7

Potatoes, cauliflower, curry spice, garbanzo beans, tomatoes, cashew cream, carrot and coriander rice pilaf (GF/DF), and steamed Swiss chard.

# Dessert Spring Berry Pie (D) 3 Always Available

### Salads & Entrees

Caesar Salad Garden Salad Crunchy Salad Chicken Breast Salmon Hot Dog Hamburger Veggie Burger

### Sides

Steamed Spinach Baked Russet/Sweet Potato Cottage Cheese French Fries Sweet Potato Fries Mixed Fruit Chef's Choice Legume Brown Rice

#### Desserts

Ice Cream Sugar-Free Ice Cream Sorbet Sugar-Free Dessert Jello Sugar-Free Jello Crème Brulee Gluten-Free Chocolate Torte

# Beverages

Milk & Dairy: Skim Milk, 2% Milk, or Half & Half Juice: Apple, Orange, Prune, Cranberry, or V8 Other: Coffee, Hot Tea, Iced Tea, Lemonade, Arnold Palmer, or Pink Lady

(GF) Gluten Free • (VE) Vegan • (VG) Vegetarian • (D) Contains Dairy (A) Contains Alcohol • (OF) Oil-Free