## 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 <br> Chef's Choice 3 <br> 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

## 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 ~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 Steamed Vegetable Medley

## Desserts

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

## 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
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
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## Dinner Specials ~ Wednesday, May 8, 2024

## Soups

## Chicken Artichoke (GF/D) 2/3 <br> Spanish Vegetable (GF/DF/OF/VE) 2/3 <br> Entrees <br> 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
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## 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
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## Dinner Specials ~ Friday, May 10, 2024

# Soups <br> Smoked Salmon Chowder (D) 2/3 <br> 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 <br> Spring Berry Pie (D) 3 <br> Always Available 

Salads \& Entrees<br>Caesar Salad<br>Garden Salad<br>Crunchy Salad<br>Chicken Breast<br>Salmon<br>Hot Dog<br>Hamburger<br>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
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# 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 <br> Spring Berry Pie (D) 3 <br> 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 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
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