

Dinner Specials ~ Sunday, November 17, 2024

Soups Chef's Choice Entrees

Chicken Margherita (GF/D/A) 7

Chicken breast, olive oil, mozzarella, basil, marinara sauce, creamy polenta, and steamed peas.

Beef Medallions with Red Wine Demi (GF/D/A) 7

Beef, salt, pepper, butter, shallots, garlic, red wine, creamy polenta, and steamed peas.

Roasted Vegetable Primavera with Gluten-Free Penne Pasta (GF/D/VG/A) 7

Carrots, cauliflower, mushrooms, marinara, basil, parmesan, parsley, gluten-free penne pasta, and steamed peas.

Dessert Chef's Choice 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
Pumpkin Spice Bread
Pudding (D)
Gluten-Free Chocolate Torte

Beverages

Milk & Dairy: Skim Milk, 2% Milk, or Half & Half Juice: Apple, Orange, Prune, Cranberry, or V8



Dinner Specials ~ Monday, November 18, 2024

Soups

Turkey and Wild Rice (GF/D) 2/3 Tomato Basil Bisque (GF/D/OF/VG) 2/3

Entrees

Lemongrass and Garlic Braised Chicken Thighs (GF/DF/A) 7

Chicken thighs, onions, garlic, lemongrass, lime, mirin, soy sauce, cilantro, cilantro lime rice (GF/DF), and steamed broccoli.

Firecracker Shrimp (GF/DF/A) 7

Shrimp, lime, soy sauce, Sambal Oolek, mirin, cilantro, cilantro lime rice (GF/DF), and steamed broccoli.

Lemongrass and Garlic Grilled Tofu (GF/DF/OF/VE/A) 7

Tofu, lemongrass, onions, lime, mirin, soy sauce, cilantro lime rice (GF/DF), and steamed broccoli.

DessertCookies and Cream Pie (D) 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

Pumpkin Spice Bread

Pudding (D)

Gluten-Free Chocolate Torte

Beverages

Milk & Dairy: Skim Milk, 2% Milk, or Half & Half Juice: Apple, Orange, Prune, Cranberry, or V8



Dinner Specials ~ Tuesday, November 19, 2024 Soups

White Bean and Italian Sausage (GF/D) 2/3

Note: Dairy Optional

Wild Mushroom (GF/DF/OF/VE) 2/3

Entrees

Andouille Stuffed Bell Peppers (GF/DF) 7

Andouille sausage, green peppers, brown rice, quinoa, garlic, onions, tomatoes, kale, cumin roasted sweet potatoes (GF/DF), and steamed Brussels sprouts.

Cajun Meatloaf (D) 7

Ground beef, breadcrumbs, oregano, basil, milk, celery, onions, green peppers, eggs, ketchup, Worcestershire, cumin roasted sweet potatoes (GF/DF), and steamed Brussels sprouts.

Vegan Cajun Tofu Stuffed Bell Peppers (GF/DF/OF/VE) 7

Tofu, tamari, lime juice, Cajun seasoning, green peppers, cumin roasted sweet potatoes (GF/DF), and steamed Brussels sprouts.

Dessert Cookies and Cream Pie (D) 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
Pumpkin Spice Bread
Pudding (D)
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, November 20, 2024

Soups

Potato and Ham (D) 2/3 Roasted Squash and Cider (GF/DF/OF/VE) 2/3

Entrees

Smothered Pork Chops (D) 7

Pork chops, flour, garlic powder, paprika, parsley, butter, onions, stock, parmesan, milk, smashed red bliss potatoes (GF/D), and steamed cauliflower.

Roasted Sole with Pancetta Cream Sauce (GF/D/A) 7

Sole, pancetta, shallots, wine, cream, thyme, smashed red bliss potatoes (GF/D), and steamed cauliflower.

Lentil and Vegetable Loaf with Tomato Relish (GF/DF/OF/VE) 7

Lentils, flax seeds, garlic, onions, sorghum flour, maple syrup, oats, tomatoes, smashed red bliss potatoes (GF/D), and steamed cauliflower.

Dessert Chocolate Chip Cookies and Milk Mousse 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

Pumpkin Spice Bread

Pudding (D)

Gluten-Free Chocolate Torte

Beverages

Milk & Dairy: Skim Milk, 2% Milk, or Half & Half Juice: Apple, Orange, Prune, Cranberry, or V8



Dinner Specials ~ Thursday, November 21, 2024

Soups

Minestrone (D)

Note: Optional Dairy Garnish

Curried Parsnip (GF/DF/OF/VE/COCONUT/NUTS)

Note: Optional Peanut Garnish

Entrees

Creamy Lemon Romano Chicken (D) 7

Chicken, flour, garlic, chicken stock, lemon, cream, Romano cheese, Mediterranean yellow rice (GF/DF), and steamed asparagus.

Grilled Salmon with Saffron Cream Sauce (D/A) 7

Salmon, butter, flour, wine, shallots, cream, Mediterranean yellow rice (GF/DF), and steamed asparagus.

Vegan Quinoa and Artichoke Stuffed Portobello Mushrooms (GF/DF/OF/VE) 7

Portobello mushrooms, shallots, artichoke hearts, red peppers, quinoa, Mediterranean yellow rice (GF/DF), and steamed asparagus.

Dessert

Black Forest 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

Pumpkin Spice Bread

Pudding (D)

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 ~ Friday, November 22, 2024

Soups

Smoked Salmon Chowder (D) 2/3 Sweet Potato (GF/DF/OF/VE) 2/3

Entrees

Sundried Tomato and Caper Crumb Cod (D) 7

Cod, butter, panko, sundried tomatoes, capers, parsley, kalamata olives, herb roasted new potatoes (GF/DF), and steamed carrots and parsnips.

Grilled Flank Steak with Balsamic Peppers and Onions (GF/DF) 7

Flank steak, green onions, citrus juice, peppers, onions, balsamic vinegar, herb roasted new potatoes (GF/DF), and steamed carrots and parsnips.

Spinach and Squash Lasagna (D/VG) 7

Spinach, butter, flour, broth, cream, nutmeg, cheese, butternut squash, herb roasted new potatoes (GF/DF), and steamed carrots and parsnips.

Dessert Blueberry 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
Pumpkin Spice Bread
Pudding (D)
Gluten-Free Chocolate Torte

Beverages

Milk & Dairy: Skim Milk, 2% Milk, or Half & Half Juice: Apple, Orange, Prune, Cranberry, or V8



Dinner Specials ~ Saturday, November 23, 2024

Soups

Chicken Tortilla (GF/D) 2/3 Three Bean (GF/DF/OF/VE) 2/3

Entrees

Blackberry Balsamic Glazed Chicken (D) 7

Chicken, breast, butter, brown sugar, cinnamon, blackberries, twice baked potatoes with bacon (D), and steamed zucchini and yellow squash.

Pork Loin with Fig Gastrique (GF/D) 7

Seasoned pork loin, shallots, figs, cinnamon, fennel, honey, butter, twice baked potatoes with bacon (D), and steamed zucchini and yellow squash.

Spanakopita Stuffed Peppers (GF/D/OF/VG) 7

Feta, parsley, spinach, quinoa, fontina, shallots, twice baked potatoes with bacon (D), and steamed zucchini and yellow squash.

Dessert Blueberry 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

Pumpkin Spice Bread

Pudding (D)

Gluten-Free Chocolate Torte

Beverages

Milk & Dairy: Skim Milk, 2% Milk, or Half & Half Juice: Apple, Orange, Prune, Cranberry, or V8

