

Dinner Specials ~ Sunday, December 15, 2024

Entrees

Chicken Divan (D/A) 7

Chicken thighs, butter, onions, carrots, white wine, bechamel sauce, cheese, broccoli, herb roasted red potatoes, and steamed green beans.

Italian Style Beef Pot Roast (GF/DF) 7

Beef, onions, carrots, garlic, paprika, herb roasted red potatoes, and steamed green beans.

Vegetable Bread Pudding (D/VG) 7

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

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

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



Dinner Specials ~ Monday, December 16, 2024 Soups

Creamy Chicken Alfredo (D) 2/3 Celery Root and Apple (GF/DF/OF/VE) 2/3 Entrees

Roasted Pork Loin with Apricot and Rosemary Glaze (GF/D/A) 7

Pork loin, shallots, apricots, rosemary, wine, roasted fingerling potatoes (GF/DF), and steamed broccoli.

Steak Tips with Caramelized Onions (GF/D) 7

Steak, butter, onions, roasted fingerling potatoes (GF/DF), and steamed broccoli.

Vegan Quinoa and Grilled Zucchini Stuffed Peppers (GF/DF/OF//VE) 7

Green peppers, quinoa, onions, zucchini, red peppers, basil, and steamed broccoli.

Dessert Dulce de Leche 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 Brulee

Gluten-Free Chocolate Torte



Dinner Specials ~ Tuesday, December 17, 2024 Soups

Beef Barley (DF) 2/3 Cauliflower, Kale and Chickpea (GF/DF/OF/VE) Entrees

Chicken Saltimboca (GF/D)

Chicken breast, prosciutto, sage, fontina, lemon, herbed rice pilaf (GF/DF), and steamed Brussels sprouts.

Sole Oreganata (GF/D) 7

Sole, sauteed onions, basil, oregano, herbed rice pilaf (GF/DF), and steamed Brussels sprouts.

Roasted Cauliflower Steaks with Romesco (GF/DF/OF/VE/Nuts) 7

Cauliflower steak, red peppers, tomatoes, garlic, zucchini puree and almond sauce, herbed rice pilaf (GF/DF), and steamed Brussels sprouts.

Dessert Peanut Butter Chocolate Cream Pie (D/Nuts) 3 Always Available

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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



Dinner Specials ~ Wednesday, December 18, 2024

Soups

Sausage and Potato (GF/DF) 2/3 Golden Beet (GF/DF/OF/VE) 2/3

Entrees

Asian BBQ Glazed Chicken (GF/DF/A) 7

Molasses, ketchup, five-spice blend, sesame oil, ginger, sherry, hoisin, apricot puree, jasmine rice (GF/DF), and steamed asparagus.

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

Cod, yuzu, sesame oil, green onions, mirin, miso, jasmine rice (GF/DF), and steamed asparagus.

Sesame Ginger Grilled Portobello Mushrooms (GF/DF/VE) 7

Portobello mushrooms, soy sauce, vinegar, sesame oil, sambal oolek, ginger, scallions, jasmine rice, and steamed asparagus.

Dessert Lemon Leche 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 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 L



Dinner Specials ~ Thursday, December 19, 2024

Soups

Chicken Tikka Masala (GF/DF/Pork) 2/3 Mulligatawny (GF/DF/OF/VE) 2/3

Entrees

Roasted Turkey with Turkey Gravy (D) 7

Turkey, thyme, sage, gravy, butter, flour, quinoa pilaf, mashed potatoes (GF/D), and steamed cauliflower.

Apple Cider Braised Beef (GF/DF) 7

Beef, cinnamon, bay leaf, rosemary, thyme, garlic, apple, onions, cider, mashed potatoes (GF/D), and steamed cauliflower.

Vegan Leek and Spinach Pie (DF/VE) 7

Onions, leeks, green onions, dill, parsley, mint, nutritional yeast, vegetable stock, spinach, phyllo dough, and steamed cauliflower.

Dessert Carrot Cake with NO NUTS (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 Brulee
Gluten-Free Chocolate Torte



Dinner Specials ~ Friday, December 20, 2024

Soups

Cajun Shrimp and Corn Chowder (D) 2/3 Cajun Roasted Corn Chowder (GF/DF/OF/VE)

Note: Dairy Garnish Optional

Entrees

Chicken with Creamy Garlic Sauce (D) 7

Chicken breast, garlic, breadcrumbs, parmesan, basil, butter, cream, quinoa pilaf, and steamed carrots.

Lamb Shepherd's Pie (D/A) 7

Lamb, onions, carrots, celery, garlic, red wine, chicken broth, rosemary, butter, quinoa pilaf,, and steamed carrots.

Vegan Mushrooms Shepherd's Pie (GF/DF/VE/A) 7

Onions, carrots, celery, garlic, mushrooms, thyme, rosemary, red wine, peas, rice flour, nutritional yeast, quinoa pilaf, and steamed carrots.

Dessert Pecan Chocolate Chip Pie (D/Nuts) 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 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



Dinner Specials ~ Saturday, November 2, 2024

Soups

Garden Vegetable (GF/DF/VE) 2/3 Roasted Cauliflower (GF/DF/OF/VE) 2/3

Entrees

Mustard and Dill Rockfish (GF/D) 7

Rockfish, lemon, butter, mustard, dill, garlic powder, buttered Yukon potatoes (GF/D), and steamed carrots and parsnips.

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

Pork roast, apples, onions, garlic, thyme, rosemary, bay leaf, cinnamon, buttered Yukon potatoes (GF/D), and steamed carrots and parsnips.

Savory Stuffed Apples (GF/DF/OF/VE) 7

Apple, Rice-Chex, garlic, onions, celery, squash, tempeh, sage, thyme, pine-nuts, and steamed carrots and parsnips.

Dessert Pecan Chocolate Chip Pie (D/Nuts) 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 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

