

Dinner Specials ~ Sunday, January 5, 2025

Entrees

Chicken Fricassee (D) 7

Chicken, butter, onions, carrots, peas, heavy cream, herbed rice pilaf, and steamed carrots.

Roast Pork Loin with Apricot Rosemary Sauce (GF/D/A) 7

Pork loin, shallots, apricots, rosemary, white wine, herbed rice pilaf, and steamed carrots.

Quinoa Tabouli Stuffed Tomatoes (GF/DF/OF/VE) 7

Quinoa, parsley, mint, chopped tomatoes, lemon, and steamed carrots.

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



Dinner Specials ~ Monday, January 6, 2025

Soups

Chicken Noodle (DF) 2/3
Bok Choy and Sweet Potato (GF/DF/OF/VE/A) 2/3

Entrees

Meatloaf with Beef Gravy (D) 7

Beef, pork, panko, egg, buttermilk, onions, carrots, garlic, ketchup, mashed potatoes (GF/D), and steamed peas.

Grilled Salmon with Balsamic Glazed Peppers and Onions (GF/DF) 7Salmon, olive oil, lemon, peppers, onions, mashed potatoes (GF/D), and steamed peas.

Vegan Quinoa and Artichoke Stuffed Portobellos (GF/DF/OF/VE) 7Portobello mushrooms, shallots, artichoke hearts, red peppers, thyme, and steamed peas.

Dessert Chocolate Chip Cookie Mousse Cake (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
Crème Brulee
Gluten-Free Chocolate Torte



Dinner Specials ~ Tuesday, January 7, 2025

Soups

Creamy Potato and Bacon (D) 2/3 Creamy Roasted Corn Chowder (GF/DF/OF/VE) 2/3

Entrees

Roasted BBQ Chicken with Alabama White Sauce (GF/D) 7

Chicken breast, mayo, mustard, horseradish, tabasco, lemon, potato salad (GF/D), and steamed corn.

Braised Beef Brisket (GF/DF/A) 7

Beef, onions, garlic, carrots, tomatoes, wine, honey, potato salad (GF/D), and steamed corn.

Vegan BBQ Lentil "Meat" balls (GF/DF/VE) 7

Flax seeds, basil, olive oil, Worcestershire, onions, bbq sauce, mushrooms, brown rice, oats, green lentils, and steamed corn.

Dessert Chocolate Chip Cookie Mousse Cake (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
Crème Brulee
Gluten-Free Chocolate Torte

Beverages

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



Dinner Specials ~ Wednesday, January 8, 2025

Soups

Tomato Basil Bisque (GF/D) 2/3 Bavarian Lentil (GF/DF/OF/VE) 2/3

Entrees

Turkey Pot Pie (D/A) 7

Onions, flour, potatoes, celery, carrots, peas, mushrooms, wine, bechamel sauce, turkey, puff pastry, roasted fingerling potatoes (GF/DF), and steamed broccoli.

Sole with Pancetta Cream Sauce (GF/DF/A) 7

Sole, pancetta, shallots, white wine, cream, thyme, roasted fingerling potatoes (GF/DF), and steamed broccoli.

Vegetable Pot Pie (DF/OF/VE/A) 7

Onions, carrots, celery, mushrooms, thyme, rosemary, red wine, zucchini, yellow squash, puff pastry, peas, and steamed broccoli.

Dessert Rustic Apple Tart (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

(GF) Gluten Free • (VE) Vegan • (VG) Vegetarian • (D) Contains Dairy

(A) Contains Alcohol • (OF) Oil-Free



Dinner Specials ~ Thursday, January 9, 2025

Soups

Beef Stew (D) 2/3 Country Bean (GF/DF/OF/VE) 2/3

Entrees

Chicken Paprikash (D) 7

Chicken thighs, onions, garlic, flour, paprika, tomatoes, sour cream, buttered Yukon potatoes (GF/D), and steamed cauliflower.

Beef Grillades (GF/DF/A) 7

Beef short ribs, Cajun seasoning, red wine, peppers, tomatoes, onions, buttered Yukon potatoes (GF/D), and steamed cauliflower.

Chickpea Paprikash (GF/DF/VE) 7

Chickpeas, onions, garlic, paprika, garbanzo bean flour, crushed tomatoes, coconut milk, buttered Yukon potatoes (GF/D), and steamed cauliflower.

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
Crème Brulee
Gluten-Free Chocolate Torte



Dinner Specials ~ Friday, January 10, 2025

Soups

Salmon Chowder (D) 2/3
Curried Butternut (GF/DF/OF/VE)

Entrees

Butter Crumb Cod (D) 7

Cod, butter, Ritz-Crackers, mushroom rice pilaf (GF/DF), and steamed green beans.

Smothered Pork Chops (D) 7

Pork chops, flour, garlic powder, paprika, parsley, butter, onions, stock, parmesan, milk, mushroom rice pilaf (GF/DF), and steamed green beans.

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

Apples, Rice-Chex, garlic, onions, celery, squash, tempeh, sage, thyme, pine-nuts, and steamed green beans.

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
Crème Brulee
Gluten-Free Chocolate Torte

Beverages

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



Dinner Specials ~ Saturday, January 11, 2025

Soups

Italian Wedding (D) 2/3 Moroccan Lentil (GF/DF/OF/VE) 2/3

Entrees

Braised Moroccan Chicken (GF/DF) 7

Chicken thighs, onions, carrots, garlic, ginger, coriander, cumin, turmeric, bay leaves, cinnamon, chicken broth, raisins, spiced couscous (D), and steamed asparagus.

Moroccan Sweet and Spicy Shrimp (GF/DF) 7

Shrimp, paprika, chili powder, cumin, brown sugar, coriander, ginger, turmeric, cinnamon, cardamom, spiced couscous (D), and steamed asparagus.

Vegetable Tagine (GF/DF/OF/VE) 7

Onions, garlic, ginger, tomatoes, turnips, cauliflower, carrots, red peppers, lentils, chickpeas, sweet potatoes, cilantro, cinnamon, nutmeg, spiced couscous (D), and steamed asparagus.

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
Crème Brulee
Gluten-Free Chocolate Torte

Beverages

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

