

Dinner Specials ~ Sunday, December 7, 2025

ENTREES

Chicken Divan (D/A) ◆ 6

Chicken thighs, butter, onions, carrots, white wine, bechamel sauce, cheese and broccoli.

Italian Style Beef Pot Roast (GF/DF) ◆ 6

Beef, onion, carrots, garlic, paprika, garlic powder, and fire roasted tomatoes

Vegetable Bread Pudding (D/VG) 6

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

SIDES

Herb Roasted Potatoes (GF/DF) ▼ 1

Creamed Spinach (D) 1

Steamed Peas 1

Baked Potato or Baked Sweet Potato 1

Brown Rice 1

Steamed Carrots or Steamed Spinach 1

Legume of the Day 1

French Fries or Sweet Potato Fries 1

DESSERTS

Chef's Choice (D) 3



Dinner Specials ~ Monday, December 8, 2025

SOUPS

Creamy Chicken Alfredo (D) 3/5
Celery, Root and Apple (GF/DF/OF/VE) ◆+ 3/5

ENTREES

Lemon and Rosemary Roasted Shrimp (GF/DF) ◆ 6 Shrimp, olive oil, lemon, rosemary, and garlic.

Steak Tips with Caramelized Onions (GF/D) ◆ 6 Steak, butter, and onions.

Vegan Quinoa and Grilled Zucchini Stuffed Peppers (GF/DF/OF/VE) ◆▼↓ 6
Green peppers, quinoa, onions, zucchini, red peppers, and basil.

SIDES

Roasted Fingerling Potatoes (GF/DF) 1

Brussels Sprouts Gratin (D) ▼ 1

Steamed Broccoli 1

Baked Potato or Baked Sweet Potato 1

Brown Rice 1

Steamed Carrots or Steamed Spinach 1

Legume of the Day 1

French Fries or Sweet Potato Fries 1

DESSERTS

Sticky Toffee Pudding Cake (D) 3 Mixed Fruit 2



Dinner Specials ~ Tuesday, December 9, 2025

SOUPS

Beef Barley (DF) + 3/5

Cauliflower, Kale and Chickpea (GF/DF/OF/VE) + 3/5

ENTREES

Chicken Breast Saltimboca (GF/D) ◆ 6

Chicken breast, prosciutto, sage, olive oil, fontina, and lemon.

Sole Oreganata (GF/D) ◆↓ 6

Sole, sauteed onions, basil and oregano.

Roasted Cauliflower Steaks with Romesco Sauce (GF/DF/OF/VE/Nuts) 6

Roasted cauliflower steak, red pepper, tomato, garlic, zucchini puree and almond sauce.

SIDES

Herbed Rice Pilaf (GF/DF) ▼↓ 1

Braised Swiss Chard (GF/DF/A) ↓ 1

Steamed Brussels Sprouts 1

Baked Potato or Baked Sweet Potato 1

Brown Rice 1

Steamed Carrots or Steamed Spinach 1

Legume of the Day 1

French Fries or Sweet Potato Fries 1

DESSERTS

Sticky Toffee Pudding Cake (D) 3



Dinner Specials ~ Wednesday, December 10, 2025

SOUPS

Sausage and Potato (GF/DF) ▼+ 3/5

Golden Beet (GF/DF/OF/VE) + 3/5

ENTREES

Asian BBQ Glazed Chicken Legs (GF/DF/A) 6

Chicken legs, molasses, ketchup, five spice, sesame oil, ginger, sherry, hoisin, and apricot puree.

Miso and Yuzu Glazed Cod (GF/DF/A) ◆+ 6

Yuzu, sesame oil, cod, green onions, garlic, mirin and miso.

Sesame Ginger Grilled Portobello Mushrooms (GF/DF/VE) ◆ 6

Soy sauce, vinegar, sesame oil, sambal oelek, ginger, and scallions.

SIDES

Jasmine Rice (GF/DF/OF/VE) ▼↓ 1

Garlic Buttered Edamame (GF/D) 1

Steamed Green Beans 1

Baked Potato or Baked Sweet Potato 1

Brown Rice 1

Steamed Carrots or Steamed Spinach 1

Legume of the Day 1

French Fries or Sweet Potato Fries 1

DESSERTS

Strawberry Cream Pie (D) 3



Dinner Specials ~ Thursday, December 11, 2025

SOUPS

Chicken Tikka Masala (GF/DF) ▼ 3/5
Mulligatawny (GF/DF/OF/VE) ↓ 3/5

ENTREES

Mustard and Dill Baked Rockfish (GF/D) 6

Rockfish, lemon, butter, mustard, dill, and garlic.

Pork Medallions with Pear and Cranberry Chutney (GF/DF) + 6

Pork tenderloin, cranberries, brown sugar, maple syrup, pears, orange zest, raisins, cinnamon, and cloves.

Tempeh Stew (GF/DF/OF/VE) ↓ 6

Tempeh, onions, celery, carrots, garlic, tomato paste, and potatoes.

SIDES

Almond Rice Pilaf (GF/DF/Nuts) ▼+ 1

Green Beans Amandine (GF/D/Nuts) ◆▼ 1

Steamed Asparagus 1

Baked Potato or Baked Sweet Potato 1

Brown Rice 1

Steamed Carrots or Steamed Spinach 1

Legume of the Day 1

French Fries or Sweet Potato Fries 1

DESSERTS

Triple Chocolate Torte (D) 3



Dinner Specials ~ Friday, December 12, 2025

SOUPS

Cajun Shrimp and Corn Chowder (D) 3/5
Cajun Roasted Corn Chowder (GF/DF/OF/VE) + 3/5

ENTREES

Chicken Thighs with Creamy Garlic Sauce (D) ◆ 6

Chicken thighs, parmesan, flour, butter, garlic, and cream.

Lamb Shepherd's Pie (D/A) 6

Lamb, onion, carrots, celery, garlic, red wine, chicken broth, thyme, rosemary, bay leaf, flour, butter, peas, and mashed potatoes.

Vegan Mushroom Shepherd's Pie (GF/DF/OF/VE/A) + 6

Onions, mushrooms, carrots, celery, wine, tomatoes, and vegan mashed potatoes.

SIDES

Mashed Potatoes (GF/D) 1

Herb Roasted Beets (GF/DF) ◆ 1

Steamed Cauliflower 1

Baked Potato or Baked Sweet Potato 1

Brown Rice 1

Steamed Carrots or Steamed Spinach 1

Legume of the Day 1

French Fries or Sweet Potato Fries 1

DESSERTS

Chocolate Peanut Pie (D/Nuts) 3



Dinner Specials ~ Saturday, December 13, 2025

SOUPS

Garden Vegetable (GF/DF/VE) 3/5

Roasted Cauliflower (GF/DF/OF/VE) + 3/5

ENTREES

Beef Medallions with Mushroom Sauce (D) ◆ 6

Beef, mushrooms and onions.

Pork Roast with Apples, Garlic and Thyme (GF/DF) 6

Pork roast with apples, onions, garlic, thyme, rosemary, bay leaf and cinnamon.

Savory Stuffed Apples (GF/DF/OF/VE/Nuts) ▼+ 6

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

SIDES

Buttered Yukon Potatoes (GF/D) ▼ 1

Braised Green Beans (GF/DF/VE) ◆↓ 1

Steamed Swiss Chard 1

Baked Potato or Baked Sweet Potato 1

Brown Rice 1

Steamed Carrots or Steamed Spinach 1

Legume of the Day 1

French Fries or Sweet Potato Fries 1

DESSERTS

Chocolate Peanut Pie (D/Nuts) 3