













































# Weekly Menu

June 2nd – June 8<sup>th</sup>, 2025

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<p><u>SOUPS</u></p> <p>Italian Vegetable <i>50cal 2g sugar</i></p> <p>Thai Vegetable Soup <i>10cal 1g sugar</i> </p>	<p><u>SOUPS</u></p> <p>Italian Vegetable <i>50cal 2g sugar</i></p> <p>Turkey Noodle Soup <i>70cal 2g sugar</i></p>	<p><u>SOUPS</u></p> <p>Italian Vegetable <i>50cal 2g sugar</i></p> <p>Hamburger Soup <i>60cal 2g sugar</i></p>	<p><u>SOUPS</u></p> <p>Italian Vegetable <i>50cal 2g sugar</i></p> <p>Pea &amp; Bacon Soup <i>50cal 1g sugar</i></p>	<p><u>SOUPS</u></p> <p>Italian Vegetable <i>50cal 2g sugar</i></p> <p>Vegetable Barley Soup <i>260cal 5g sugar</i> </p>	<p><u>SOUPS</u></p> <p>Italian Vegetable <i>50cal 2g sugar</i></p> <p>Caramelized Onion Broth <i>90cal 8g sugar</i></p>	<p><u>SOUPS</u></p> <p>Italian Vegetable <i>50cal 2g sugar</i></p> <p>Creamy Squash and Sweet Potato Soup <i>140cal 6g sugar</i> </p>
<p><u>LUNCH</u></p> <p>Cheese Stuffed Manicotti, Tomato Sauce <i>850cal 18g sugar</i>  </p> <p>OR</p> <p>Baked Cod on Caesar Salad <i>470cal 6g sugar</i>    </p>	<p><u>LUNCH</u></p> <p>Chicken Ratatouille <i>260cal 9g sugar</i></p> <p>OR</p> <p>Toasted Denver Sandwich, Potato Wedges <i>600cal 6g sugar</i>   </p>	<p><u>LUNCH</u></p> <p>Chicken Fried Steak, Mushroom <i>530cal 10g sugar</i> </p> <p>OR</p> <p>Turkey Bean Chili and Cheese <i>250cal 4g sugar</i> </p>	<p><u>LUNCH</u></p> <p>Beef Sandwich Dip, Fries <i>420cal 2g sugar</i> </p> <p>OR</p> <p>Seafood Paella <i>260cal 5g sugar</i>  </p>	<p><u>LUNCH</u></p> <p>Loaded Burger, Fries <i>590cal 4g sugar</i>  </p> <p>OR</p> <p>Single Egg Benedict Florentine, Potato Wedges, Fruit Cocktail <i>520cal 14g sugar</i>   </p>	<p><u>LUNCH</u></p> <p>Egg Salad on Croissant, Sliced Melon <i>390cal 10g sugar</i>    </p> <p>OR</p> <p>Herbed Greens Salad with Smoked Trout Slices <i>230cal 3g sugar</i> </p>	<p><u>LUNCH</u></p> <p>Teriyaki Salmon on Sesame Cucumber Greens <i>350cal 18g sugar</i>   </p> <p>OR</p> <p>Shaved Pork Loin Sandwich <i>310cal 2g sugar</i> </p>
<p><u>DESSERT</u></p> <p>Peach Bavarian <i>100cal 18g sugar</i> </p>	<p><u>DESSERT</u></p> <p>Vanilla Cream Puff with Berries <i>220cal 13g sugar</i>   </p>	<p><u>DESSERT</u></p> <p>Cookies and Cream Mousse <i>290cal 17g sugar</i> </p>	<p><u>DESSERT</u></p> <p>Apple Crumble Bar <i>130cal 15g sugar</i>  </p>	<p><u>DESSERT</u></p> <p>Rice Pudding <i>140cal 15g sugar</i> </p>	<p><u>DESSERT</u></p> <p>Figgy Apple Brie Tart <i>350cal 6g sugar</i>   </p>	<p><u>DESSERT</u></p> <p>Baked Berry Crumble <i>130cal 13g sugar</i>  </p>

Soup, Greens Salad or Caesar Salad Available with Lunch and Dinner, Followed by In House Made Dessert

# Weekly Menu

June 2nd – June 8<sup>th</sup>, 2025

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<div>DINNER</div> <div>Italian Porchetta</div> <div>350cal 0g sugar</div> <div>OR</div> <div>Veal Parmesan</div> <div>270cal 5g sugar</div> <div></div>	<div>DINNER</div> <div>BBQ Chicken Drumsticks</div> <div>180cal 6g sugar</div> <div>OR</div> <div>Grilled Halibut with Lime, Cracked Pepper and Cilantro</div> <div>120cal 0g sugar</div> <div></div>	<div>DINNER</div> <div>Sole Almondine</div> <div>370cal 2g sugar</div> <div>OR</div> <div>Chicken Cordon Blue</div> <div>100cal 1g sugar</div> <div></div>	<div>DINNER</div> <div>Beef Shepherds Pie</div> <div>270cal 3g sugar</div> <div>OR</div> <div>Honey Garlic Pork Ribs</div> <div>360cal 18g sugar</div> <div></div>	<div>DINNER</div> <div>Maple Glazed Broiled Salmon</div> <div>160cal 4g sugar</div> <div>OR</div> <div>Ginger Beef, Chow Mein Noodles</div> <div>590cal 11g sugar</div> <div></div>	<div>DINNER</div> <div>Creamy Turkey Tetrazzini, Buttered Egg Noodles</div> <div>550cal 7g sugar</div> <div>OR</div> <div>Bacon Wrapped Pork Medallions</div> <div>180cal 1g sugar</div> <div></div>	<div>DINNER</div> <div>Chicken Cacciatore</div> <div>1600cal 3g sugar</div> <div>OR</div> <div>Beef Pot Roast</div> <div>150cal 2g sugar</div> <div></div>
<div>DESSERT</div> <div>Lemon Curd Phyllo Tartlet</div> <div>150cal 6g sugar</div> <div></div>	<div>DESSERT</div> <div>Banana Chocolate Chip Bread Pudding</div> <div>230cal 21g sugar</div> <div></div>	<div>DESSERT</div> <div>Chocolate Éclair Cake</div> <div>240cal 22g sugar</div> <div></div>	<div>DESSERT</div> <div>Strawberry Rhubarb Cobbler</div> <div>170cal 17g sugar</div> <div></div>	<div>DESSERT</div> <div>Black Forest Cake</div> <div>310cal 30g sugar</div> <div></div>	<div>DESSERT</div> <div>Daffodil Cake</div> <div>230cal 40g sugar</div> <div></div>	<div>DESSERT</div> <div>Boston Cream Pie</div> <div>240cal 26g sugar</div> <div></div>

Soup, Greens Salad or Caesar Salad Available with Lunch and Dinner, Followed by In House Made Dessert

Feature Potato: Lyonnaise Potatoes

Menu Subject to Change

## ALLERGENS



Egg



Fish



Dairy



Mustard



Peanut



Sesame



Soy



Tree Nuts



Wheat



Crustaceans