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May 5th – May 11th, 2025

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

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

Weekly Menu

May 5th – May 11th, 2025

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

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