

Weekly Menu

June 15th – June 21st, 2026

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<p>SOUPS Italian Vegetable <i>50cal 2g</i></p> <p>Beef & Navy Bean Soup <i>140cal 2g sugar</i></p>	<p>SOUPS Italian Vegetable <i>50cal 2g</i></p> <p>Beef Barley Soup <i>120cal 4g sugar</i></p>	<p>SOUPS Italian Vegetable <i>50cal 2g</i></p> <p>Cabbage Roll Soup <i>150cal 7g sugar</i></p>	<p>SOUPS Italian Vegetable <i>50cal 2g</i></p> <p>Split Pea & Bacon Soup <i>70cal 1g sugar</i></p>	<p>SOUPS Italian Vegetable <i>50cal 2g</i></p> <p>Corn Chowder <i>110cal 6g sugar</i></p>	<p>SOUPS Italian Vegetable <i>50cal 2g</i></p> <p>Spinach Orzo Soup <i>60cal 2g sugar</i></p>	<p>SOUPS Italian Vegetable Carrot Ginger Soup</p>
<p>LUNCH Buffalo Chicken Wrap, Fries <i>610cal 3g sugar</i></p> <p>OR</p> <p>Philly Cheesesteak Sandwich, Fries <i>530cal 5g sugar</i></p>	<p>LUNCH Italian Sausage Sandwich, Potato Wedges <i>580cal 3g sugar</i></p> <p>OR</p> <p>Spinach, Tomato & Feta Omelet Dill & Green Onion Romaine Salad <i>230cal 3g sugar</i></p>	<p>LUNCH Beef Pot Pie <i>410cal 7g sugar</i></p> <p>OR</p> <p>Halibut BLT, Fries <i>550cal 3g sugar</i></p>	<p>LUNCH Salmon Cobb Salad <i>410cal 2g sugar</i></p> <p>OR</p> <p>Creamy Pesto Chicken Rigatoni <i>850cal 3g sugar</i></p>	<p>LUNCH Ginger Beef & Vegetable Rice Bowl <i>410cal 7g sugar</i></p> <p>OR</p> <p>Triple Grilled Cheese Sandwich, Tomato Soup <i>500cal 8g sugar</i></p>	<p>LUNCH Crispy Chicken Sandwich, Onion Rings <i>520cal 2g sugar</i></p> <p>OR</p> <p>Seafood Cakes on Seasonal Greens Salad <i>370cal 3g sugar</i></p>	<p>LUNCH Classic Eggs Benedict (Ham & Hollandaise)</p> <p>OR</p> <p>Steak & Eggs, Toast, Fruit & Hash</p> <p>OR</p> <p>Chicken, Waffles & Gravy</p> <p>OR</p> <p>Loaded Bacon Cheeseburger</p>
<p>DESSERT Maple Pudding Cake <i>520cal 45g sugar</i></p>	<p>DESSERT Banana Cream Pie <i>170cal 25g sugar</i></p>	<p>DESSERT Apple Betty <i>150cal 23g sugar</i></p>	<p>DESSERT Peach Melba <i>180cal 29g sugar</i></p>	<p>DESSERT Oatmeal White Chocolate Blueberry Bar <i>180cal 16g sugar</i></p>	<p>DESSERT Nanaimo Bar <i>310cal 24g sugar</i></p>	<p>DESSERT Salted Caramel Apple Crisp</p>

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



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MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<p><u>DINNER</u> Roasted Chicken Thighs, Chicken Gravy <i>110cal 0g sugar</i></p> <p>OR</p> <p>Grilled Pork Chop, Apple Sauce <i>160cal 3g sugar</i></p>	<p><u>DINNER</u> Seared Salmon, Garlic Cream Sauce <i>390cal 1g sugar</i></p> <p>OR</p> <p>Beef Paprikash <i>180cal 4g sugar</i></p>	<p><u>DINNER</u> Grilled Lemon Herb Swordfish <i>220cal 2g sugar</i></p> <p>OR</p> <p>Pork Tenderloin Oscar <i>390cal 3g sugar</i></p>	<p><u>DINNER</u> Chicken Florentine, Rose Sauce <i>330cal 7g sugar</i></p> <p>OR</p> <p>Corned Beef & Braised Cabbage <i>150cal 4g sugar</i></p>	<p><u>DINNER</u> Grilled Herbed Snapper, Lemon Oil & Capers <i>80cal 0g sugar</i></p> <p>OR</p> <p>Beef Liver Bacon, Onions & Gravy <i>310cal 2g sugar</i></p>	<p><u>DINNER</u> Butter Chicken <i>250cal 3g sugar</i></p> <p>OR</p> <p>Grilled Bacon Wrapped Pork Medallion <i>180cal 1g sugar</i></p>	<p><u>DINNER</u> Turkey Meatloaf, Sage Gravy <i>170cal 1g sugar</i></p> <p>OR</p> <p>Slow Roasted Pork Butt, Apple Gravy <i>200cal 1g sugar</i></p>
<p><u>DESSERT</u> Sticky Toffee Pudding <i>180cal 32g sugar</i></p>	<p><u>DESSERT</u> Coconut Flan <i>330cal 6g sugar</i></p>	<p><u>DESSERT</u> Chocolate Éclair Cake <i>240cal 22g sugar</i></p>	<p><u>DESSERT</u> Lemon Mousse <i>320cal 9g sugar</i></p>	<p><u>DESSERT</u> Dark & White Chocolate Cheesecake <i>300cal 21g sugar</i></p>	<p><u>DESSERT</u> Apple Pie <i>180cal 16g sugar</i></p>	<p><u>DESSERT</u> Black Forest Cake <i>220cal 25g sugar</i></p>

Feature Potato: Braised Potatoes
Menu Subject to Change

ALLERGENS

