

Weekly Menu

October 26th – November 1st, 2026

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY

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
<u>DINNER</u> Seared Pork Chop with Cranberry Sauce <i>150cal 2g sugar</i> OR Turkey Tetrazzini on Egg Noodles <i>550cal 7g sugar</i>   	<u>DINNER</u> Veal Scaloppini Dijonnaise <i>490cal 1g sugar</i>  OR Roasted Herbed Chicken Thighs <i>110cal 0g sugar</i>	<u>DINNER</u> Garlic & Onion Baked Tilapia, Herbed Butter Sauce <i>180cal 0g sugar</i>   OR Beef Bourguignon <i>440cal 3g sugar</i>	<u>DINNER</u> Chicken Parmesan <i>370cal 0g sugar</i>   OR Pork Tenderloin, Onion Gravy <i>130cal 0g sugar</i>	<u>DINNER</u> Beef Short Rib <i>240cal 8g sugar</i> OR Fish & Chips Coleslaw & Tartar Sauce <i>440cal 9g sugar</i>   	<u>DINNER</u> Poached Salmon Lemon Dill Sauce <i>310cal 0g sugar</i>   OR Linguine Chicken Alfredo <i>560cal 1g sugar</i>   	<u>DINNER</u> Beef Pot Roast <i>150cal 2g sugar</i> OR Glazed Maple Ham <i>100cal 1g sugar</i>
<u>DESSERT</u> Pumpkin Mousse <i>250cal 19g sugar</i> 	<u>DESSERT</u> Applesauce Spice Cake <i>290cal 26g sugar</i>  	<u>DESSERT</u> Cookies and Cream Cheesecake <i>300cal 21g sugar</i>   	<u>DESSERT</u> Peach and Blueberry Cobbler <i>200cal 27g sugar</i>  	<u>DESSERT</u> Maple Walnut Bread Pudding <i>200cal 12g sugar</i>   	<u>DESSERT</u> Chocolate Cherry Poke Cake <i>230cal 31g sugar</i>  	<u>DESSERT</u> Peach Pie <i>350cal 32g sugar</i>   

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Feature Potato: Roasted Garlic Herb Baby Potatoes

Menu Subject to Change

ALLERGENS



Egg



Fish



Dairy



Mustard



Peanut



Sesame



Soy



Tree Nuts



Wheat



Crustaceans