

Lunch Menu

Served Daily 11:30AM – 1:00PM



Homemade Cup of Soup \$5.00
Lunch Special \$12.00

Bowl \$6.75
Half Special \$8.25

Salads – Served with a Dinner Roll (G)

Caesar Salad (G D E Soy) ✓ \$10.00

Romaine Tossed with Parmesan, Croutons & Caesar Dressing

Add Chicken ✓ \$4.50 / Shrimp (SF) ✓ \$8.75

Cobb Salad (D E) ✓ \$14.00

Mixed Greens Topped with Chicken, Avocado, Hard-Boiled Egg, Bleu Cheese Crumbles, Tomatoes, & Bacon – Served with Choice of Dressing

Fruit & Nut Salad (D N) ✓ \$10.00

Mixed Greens, Red Onion, Candied Pecans, Dried Cranberries, Bleu Cheese Crumbles, & Strawberries – Served with Balsamic Vinaigrette

Add Chicken ✓ \$4.50 / Shrimp (SF) ✓ \$8.75

Entrees – Served with Chips and a Pickle

Grilled Reuben / Rachel (G D E Soy) ✓ \$14.00

Corned Beef / Turkey, Swiss Cheese, Sauerkraut, & 1,000 Island on Grilled Rye

Hot Dog (G) \$7.75

All Beef Hot Dog – Served on a Bun

Creamy Salad of the Week (G E Soy) \$12.00

Choice of Bread with Tomato & Lettuce / On Bed of Greens – Ask Your Server About This Week's Option

Deli Sandwich (G D) \$10.75

Choice of Ham, Turkey ✓, Pastrami, Corned Beef, Roast Beef, Cheddar, Swiss, Provolone, American Cheese, Served on White / Wheat ✓ / Rye (Soy) ✓ / Multi-Grain ✓ / Tortilla Wrap – Cold / Grilled

Grilled Burger (G D) \$13.75

Choose: Beef, Chicken Breast ✓, Salmon (F) ✓, Veggie (G Soy) ✓

Add Cheddar/ Swiss / Provolone / American

Add Mushrooms \$1.25 / Bacon \$1.75

Grilled Cheese on White (G D) \$9.50

BLT Sandwich \$12.00

Bacon, Lettuce, Tomato, & Mayonnaise – Served on White, Wheat ✓, Multi-Grain ✓, or Rye (Soy) ✓

Chicken Tenders (G) \$10.75

Served with Ranch (D E Soy) / BBQ Sauce

Classic Breakfast Sandwich (G D E Soy) \$10.00

Fried Egg, American Cheese, & Sausage Patty on an English Muffin. Served with a Hash Brown Patty. (No Sides Included)

Two Egg Cheese Omelet (D E) ✓ \$10.75

Served with Toast (No Sides Included)

Add Fillings \$1.25 each Ham, Bacon, Turkey ✓, Sausage, Onions ✓, Mushrooms, Tomato ✓, Bell Pepper ✓

Sides – Served a la Carte \$3.50

Sub Chips on Any Entrée \$2.00

Potato Chips

Cottage Cheese (D) ✓

French Fries (G Soy)

Onion Rings (G)

Fresh Fruit ✓

Fresh Veggies & Ranch (D E Soy) ✓

Desserts (Allergens May Vary Based on Variety)

Cookie (G D E) \$1.75

Jello (No Added Sugar) \$2.50

Pudding (No Added Sugar) (D) \$2.50

Ice Cream (D) \$3.25

Vanilla, Flavored, No Sugar Added

✓ = Healthier Choices

Noted items contain these allergens: (Allergens May Vary Based on Variety)

G – Gluten / D - Dairy / E – Egg / N-Tree Nut / S-Sesame / F-Fish / SF-Shellfish / Soy-Soy / P-Peanuts

Most bakery items contain Gluten & Eggs. Please let your server know of any known food allergy.

Residents on a meal plan & their guests will receive discounted pricing.

Menus are subject to change based on availability.

*Consuming raw or undercooked meats, poultry, fish, seafood, shellfish, or eggs increases the risk of foodborne illnesses.

Revised Date 10/19/25



Dinner Menu

Served Daily 4:00PM – 6:00PM



Homemade Soup of the Day – Cup \$5.00

Bowl \$6.75

Dinner Special \$17.00

Half Special \$11.50

House Salad Choice of Dressing \$4.25

Salads – Served with a Dinner Roll (G)

Caesar Salad (G D E Soy) ✓ \$10.00

Romaine Tossed with Parmesan, Croutons & Caesar Dressing

Add Chicken ✓ \$4.50 / Shrimp (SF) ✓ \$8.75

Cobb Salad (D E) ✓ \$14.00

Mixed Greens Topped with Chicken, Avocado, Hard-Boiled Egg, Bleu Cheese Crumbles, Tomatoes, & Bacon – Served with Choice of Dressing

Fruit & Nut Salad (D N) ✓ \$10.00

Mixed Greens, Red Onion, Candied Pecans, Dried Cranberries, Bleu Cheese Crumbles, & Strawberries – Served with Balsamic Vinaigrette

Add Chicken ✓ \$4.50 / Shrimp (SF) ✓ \$8.75

Entrees – Served with Choice of Two Sides

Grilled Burger (G D) \$17.00

Beef / Chicken Breast ✓ / Salmon (F) ✓ / Veggie (G Soy) ✓

Add Cheddar/ Swiss / Provolone / American

Add Mushrooms \$1.25 / Bacon \$1.75

Grilled Salmon (F D) ✓ \$22.50

6-OZ Served with Dill Cream Sauce

Grilled Chicken Breast (G E Soy) ✓ \$17.00

Lightly Seasoned & Grilled. Smother with Mushrooms & Cheese \$3.00

Walleye Fingers (G E F Soy) \$17.00

Served with Lemon & Tartar Sauce

Shrimp Scampi (D SF) / Sauteed Shrimp (SF) ✓ \$20.50

Your Choice of Sautéed / Served in a Garlic Butter Sauce (D)

Beef Pot Roast (Soy)**\$14.25**

Braised Beef Served with Gravy

Chicken Wing Basket**\$16.00**

Choice of BBQ, Honey Mustard (E Soy), or Ranch (D E Soy)

Spaghetti & Meat Sauce (G D)**\$13.25**Spaghetti Tossed with Meat Sauce & Parmesan. Served with Garlic Toast
(No Sides Included)**Sides** – Served a la Carte **\$3.50**

Onion Rings (G)

Fresh Fruit ✓

French Fries (G Soy)

Fresh Veggies & Ranch (D E Soy) ✓

White Rice ✓

Chef Choice Vegetable ✓

Mashed Potatoes & Gravy (D Soy)

Cottage Cheese (D) ✓

Baked Potato & Sour Cream (D) ✓

Stir Fry Vegetables ✓

Desserts (Allergens May Vary Based on Variety)**Dessert of the Day \$5.75****Cookie (G D E) \$1.75****Jello (No Added Sugar) \$2.50****Pudding (No Added Sugar) (D) \$2.50****Ice Cream (D) \$3.25**

Vanilla, Flavored, No Sugar Added

✓ = Healthier Choices

Noted items contain these allergens: (Allergens May Vary Based on Variety)

G – Gluten / D - Dairy / E – Egg / N-Tree Nut / S-Sesame / F-Fish / SF-Shellfish / Soy-Soy / P-Peanuts

Most bakery items contain Gluten & Eggs. Please let your server know of any known food allergy.

Residents on a meal plan & their guests will receive discounted pricing.**Menus are subject to change based on availability.**

*Consuming raw or undercooked meats, poultry, fish, seafood, shellfish, or eggs increases the risk of foodborne illnesses.

Revised Date 10/19/25

