

RWC CULINARY SERVICE PHONE NUMBERS

HOSTESS LINE #4516, for most reservations

BETTY POLK #4016, Office Manager, Holiday/Brunch reservations *Only*

GENITA MAIDEN-SHEARIN, #4091, Director of Culinary Services

DENISE COTTRELL # 4015, Assistant Direct of Culinary Services

DOT TAYLOR #4344, Production Manager

TARA MATHIS-DIETITIAN-#4019, (cell 804-832-6374)



Rappahannock
Westminister-Canterbury

WINTER 2019 / 2020 DINING MENU

132 LANCASTER DRIVE, IRVINGTON, VA 22480, 804-438-4000, WWW.RW-C.ORG



Rappahannock
Westminister-Canterbury



WINTER 2020 - 2021 DINING MENU

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GRILLE HOURS

Breakfast 7:30-9:00 a.m., Lunch 10:30-1:30 p.m., Dinner 4:00-7:00 p.m.

GUEST MEAL PRICES

Breakfast -\$6.00, Lunch -(Mon-Sat) \$10.50

Dinner(Mon-Sat) \$15.50, Sunday Lunch \$15.50

Sunday Dinner, \$10.50

SPECIAL MEAL PRICES FOR GUESTS

Holiday Brunch includes wine, \$28.50

Sunday Brunch includes wine, \$28.50

Picnic Lunch (Summer Holidays)

\$17.50 includes beer

FOOD ALLERGIES

Dining Service Staff is well aware that many of our residents have food allergies. We ask that you let us know of any allergies to food you may have, this allows us to accommodate your needs. It is our number one desire to keep our residents safe and healthy.



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PICK UP ONLY

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CULINARY SERVICES RELATED PHONE NUMBERS

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CHEF TV # 4019

GREEN TO GO BOXES (save a tree!)

Your meal will be placed in a green to go box per your request. When done, return the green box back to **"The Grille"** on your next visit. You will receive a new one each time you take out a meal



SUNDAY DINING DEC. 20; JAN. 17; FEB. 14; MAR. 14 WK 1

LUNCH

Toss Salad
Cajun Corn & Crab Bisque

Entrée Choices

Roasted Turkey w / Giblet Gravy & Dressing
Beligum Waffle w/ Fruit Compote & Applewood Bacon

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments,

Green Beans
Candied Yams

DINNER

Cole Slaw
Roasted Cauliflower & Leek Soup

Entrée Choices

Chicken Parmesan
Carolina Style Pulled Pork w / Slaw on a Bun

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Sugar Snap Peas
Baked Beans; Wheat Pasta

Desserts

Red Velvet

Ranch– fried Chicken Wings-Joint wings floured w/ ranch dressing mix, chicken breader, flour and deep fried
Senate Bean Soup-Navy beans, pork hock, celery, onions, oregano, bay leaves, fresh parsley, thickened w/ potato pearls.
Seafood & Andouille Gumbo-Andouille sausage, crayfish tail meat, shrimp, fish, seafood stock, red and green peppers, onion, celery, dice tomatoes, okra, Cajun seasoning, Worcestershire sauce and rice
Scallops St. Jacques - Sea Scallops in a cream sauce with mushrooms, onions, shallots, garlic, sherry baked in oven topped with parmesan cheese and panko crumbs
Szechwan Shrimp-Shrimp toss in sauce ginger, honey, crush red pepper, soy sauce, garlic and slice green onions
Tilapia Veracruz– Tilapia, adobo seasoning, orange and lemon juice, red and green peppers, onions, diced tomatoes, dried thyme, dried oregano, cinnamon and olives baked in oven.
Tomato Florentine Soup - Tomato soup with spinach
Wisconsin Beer Cheese Soup - Cheddar Cheese with Beer, onions, celery, chipotle powder, served with Cheddar Coins on top
Zuppa Toscana Soup- Diced sweet Italian sausage, potatoes, onions, bacon, spinach garlic , thyme and heavy cream in a chicken stock.

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MENU ITEM DESCRIPTIONS

Baked Ziti– Ziti pasta, ground beef, mozzarella and parmesan cheese baked in a marinara sauce

Baja Fish Tacos - corn tortillas fill with a white fish, shredded cabbage, an a sauce served with sour cream, black olives and lime wedge for garnish

Basque Chicken– Baked Chicken breast seasoned with flour and bacon fat and cooked with red wine, sherry, onions, garlic green peppers, roasted tomatoes, chicken stock, basil, and bay leaves.

Chicken Piccata- Boneless Chicken breast pounded, lightly floured, sautéed & baked with a lemon caper sauce.

Chicken Saltimbocca- Chicken breast sautéed with Adobo seasoning, flour, Olive oil, cooked on the grille top and served with prosciutto, parmesan cheese, and Sage butter on top.

Chimichanga– thinly slice steak or chicken; onions taco seasoning, cheddar cheese in a tortilla shell

Cider Stew - beef stew, potatoes, carrots onions, celery cooked in apple cider

Cincinatti Chili –ground beef with tomato sauce, dice tomatoes, chili powder, cayenne pepper, cumin, white vinegar, beef broth, cumin, allspice, garlic and cooked elbow noodles serve with a sprinkle of cheddar cheese on top.

Coq au Vin- Chicken Thigh braised with red wine and sauteed with Olive Oil and Bacon grease with added vegetables, mushrooms, onions, celery, carrots

Crabmeat Souffle –Lump and claw crabmeat in s cream sauce with Monteray Jack, Parmesan cheese and Mushrooms baked

Fish Bienville –flounder or cod filet fold in half top with shrimp with sauce that includes (green and red peppers, mushrooms, green onions, onions white wine, Tabasco sauce, Worcestershire sauce finish off with cheddar, parmesan cheese and panko bread crumbs butter sauce.

Flounder Franchise– Flounder dip in egg batter with old bay, parmesan cheese and grilled on flat top served with White Sauce Caper Butter

Melba Sauce-a sauce made from pureed raspberries thickened with powdered sugar.

Monte Cristo Sandwich-Ham, Turkey, Swiss cheese on white bread then dipped in a French toast mixture and grilled.

Minestrone Soup-Orzo with diced tomato, & potatoes, chopped onions, celery carrots, cabbage & zucchini, corn, kidney beans and Italian seasoning

Mulligatawny Soup– Diced chicken, curry powder, apples, heavy cream, Mulligatawny” means “pepper water”

Northern Neck Chicken Salad – Chunky Chicken Salad w/ Red and Green grapes, Pecans, Celery, Mayo, Sour Cream and fresh Parsley

Pork Schnitzel– Pork Cutlet dredge in flour then egg wash and coat with bread-crumbs sauteed on grilled top

Quinoa– similar to regular white rice, brown rice and other grains such as wheat and barley. It is actually a seed but can be prepared like whole grains such as rice or barley.

Rachael Sandwich– Turkey, Sauerkraut, Swiss Cheese on Rye Bread cook on grill until brown on both side.

MONDAY DINING DEC. 21; JAN. 18; FEB. 15; MAR. 15 WK 1

LUNCH

Black Bean Salad

Tomato Soup

Entrée Choices

Grilled Cheddar Cheese Sandwich

Southwestern Chili with Corn Muffin

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Zucchini Squash



DINNER

Black Bean Salad

Cream of Celery Soup

Entrée Choices

Stuffed Green Peppers

Fish Bienville

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Asparagus

Corn O' Brien

Desserts

Cherry Cobbler

TUESDAY DINING DEC. 22; JAN. 19; FEB. 16; MAR. 16 WK 1

LUNCH

Caesar Salad
Sweet Pea Soup

Entrée Choices

Cider Beef Stew w / Potatoes
Eggplant Parmesan / Garlic Knot Roll

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Brussel Sprouts



DINNER

Cole Slaw
Black-Eye Pea Soup

Entrée Choices

Fried Chicken
Pork Chops w/ Gravy

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order

Accompaniments

Collard Greens
Mac & Cheese

Desserts

Homemade Italian Crème Cake

SATURDAY DINING JAN. 16; FEB. 13; MARCH 13 WK 4

LUNCH

Cole Slaw
Chicken Noodle Soup

Entrée Choices

Filet of Fish Sandwich
Vegetarian Lasagna

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Sugar Snap Peas
Sweet Potato Wedge



DINNER

Caesar Salad
Split Pea & Ham Soup

Entrée Choices

Fried Oysters w / Slaw on the side
Roast Beef Tenderloin

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Tomato & Artichoke Casserole
Tri Color Potatoes

Desserts

Peanut Butter Pie

FRIDAY DINING JAN. 15; FEB. 12; MARCH 12 WK 4

LUNCH

Italian White Bean Salad

*Wisconsin Beer Cheese Soup

Entrée Choices

Reuben Sandwich

Sweet & Sour Pork w / Rice

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Capri Vegetables

White Rice



DINNER

Italian White Bean Salad

Carrot & Orange Soup

Entrée Choices

Beef Stroganoff & Noodles

Baked Salmon w / Fresh Dill

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Sautéed Broccolini

Roasted Yukon Potatoes

Desserts

Bailey's Chocolate Cake

WEDNESDAY DINING DEC. 23; JAN. 20; FEB. 17; MAR. 17 WK 1

LUNCH

Broccoli Salad

Navy Bean Soup

Entrée Choices

Monte Cristo w / Melba Sauce

Salmon Cakes

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Spaghetti Squash

Herb Rice Pilaf



DINNER

Broccoli Salad

New England Fish Chowder

Entrée Choices

Fried Scallops w / Homemade Remoulade

New York Strip Steak w / Onion Straws

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Roasted Cauliflower

Baked Potato w / Sour Cream

Desserts

Apple Caramel Crisp

THURSDAY DINING DEC. 24; JAN. 21; FEB. 18; MAR. 18 WK 1

LUNCH

Greek Pasta Salad
Beef Vegetable Soup

Entrée Choices

Chicken Salad BLT Wrap
Lamb Gyro

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Bermuda Blend (Broccoli; Carrots; Green Beans & Peppers)
Sweet Potato Fries



DINNER

Greek Pasta Salad
Broccoli & Cheddar Soup

Entrée Choices

Baked Meatloaf w / Gravy
Fried Catfish w / Hushpuppies

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Ratatouille
Mashed Potatoes w / Sour Cream & Chives

Desserts

Carrot Cake

THURSDAY DINING JAN. 14; FEB. 11; MAR. 11 WK 4

LUNCH

Tossed Salad
*Tomato Florentine Soup

Entrée Choices

Baked Red Snapper
Cheeseburger on a Potato Bun

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Zucchini, Peas, Carrots Medley
Side Winder Fries



DINNER

Tropical Fruit
Cream of Leek & Orzo Soup

Entrée Choices

Chicken Cordon Bleu
Szechwan Shrimp over Rice

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Spinach
Wild Rice

Desserts

Fruit of the Forrest Pie

WEDNESDAY DINING JAN. 13.; FEB. 10; MAR. 10 WK 4

LUNCH

Pickled Beet & Onion Salad
Corn Beef & Cabbage Soup

Entrée Choices

Baked Meatloaf w / Veggie Gravy
Turkey, Brie, Granny Apple Panini

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Green Beans
Tatar Tots



DINNER

Pickled Beet & Onion Salad
Chicken & Vegetable Soup

Entrée Choices

Mini Pork Osso Bucco
*Seafood Cioppino w / Crusty Baguette

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Ratatouille
Mashed Potatoes

Desserts

Crusted Pineapple Upside Down Cake

FRIDAY DINING DEC. 25; JAN. 22; FEB. 19; MAR. 19 WK 1

LUNCH

Copper Pennies Salad
Butternut Squash Soup

Entrée Choices

Soft Beef Taco
Ham & Cheese Omelet

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Peas
Blueberry Muffin



DINNER

Copper Pennies Salad
French Onion Soup

Entrée Choices

Baked Seafood Platter(Oysters, Shrimp, Scallops, Fish)
Chicken Picatta

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Sautéed Spinach
Rice

Desserts

Homemade Sweet Potato Pie

SATURDAY DINING DEC. 26; JAN. 23; FEB. 20; MAR. 20 WK 1

LUNCH

Winter Fruit Salad

*Zuppa Toscana Soup

Entrée Choices

Buffalo Burger on Bun

Baked Chicken Enchilada Casserole

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Sautéed Parslied Yellow Squash

Steak Fries



DINNER

Winter Fruit Salad

Manhattan Clam Chowder

Entrée Choices

Herb Roasted Pork Tenderloin

*Flounder Francaise

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Whole Green Beans

Candied Yams

Desserts

Cheesecake w / Strawberries

TUESDAY DINING JAN. 12.; FEB. 9; MARCH 9 WK 4

LUNCH

Cucumber & Tomato Salad

Beef Noodle Soup

Entrée Choices

Chicken Cacciatore

Fried Catfish

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Mustard Greens

Spoon Bread



DINNER

Sliced Peaches

Senate Bean Soup

Entrée Choices

Corn Beef Brisket w / Mustard

Spinach & Feta Cheese Omelet

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Cabbage

Parslied Red Potatoes

Desserts

Hummingbird Cake

MONDAY DINING JAN. 11; FEB. 8 ; MARCH 8 WK 4

LUNCH

Ambrosia Salad

*Mulligatawny Soup

Entrée Choices

Northern Neck Chicken Salad Platter

Baked Zita w / Meat Sauce & Garlic Bread

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Green Beans



DINNER

Ambrosia Salad

Cream of Wild Mushrooms Soup

Entrée Choices

*Chicken Saltimbocca

Beef Pot Pie

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Cauliflower

Tortellini Marinara

Desserts

Chocolate Éclairs

SUNDAY DINING DEC. 27; JAN. 24; FEB. 21; WK 2

LUNCH

Tossed Salad

Cream of Chicken & Wild Rice Soup

Entrée Choices

Andouille Sausage, Shrimp & Grits

Prime Rib of Beef w / Au Jus

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Asparagus

Baked Potato w /Sour Cream



DINNER

Cole Slaw

Carrot & Ginger Soup

Entrée Choices

Cheese Lovers Mac & Cheese

Beef Hot Dog on Bun

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Braised Cabbage

Baked Beans

Desserts

German Chocolate Cake

LUNCH

Marinated Squash Salad
*Minestrone Soup

Entrée Choices

Open Face Turkey Sandwich
Tuna Melt

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Spinach
Potato Wedge

DINNER

Marinated Squash Salad
Tortellini Soup

Entrée Choices

Grilled Liver & Onions
Pork Medallions w / Brandied Mushroom Sauce

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Sugar Snap Peas
Parmesan Risotto

Desserts

Hi-Piled Apple Pie



LUNCH

Tossed Salad
Butternut & Acorn Squash Soup

Entrée Choices

Crab Cakes w / Tartar Sauce
Barley French Toast w / Strawberries & 2 oz Sausage Link

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Steamed Brussels' Sprouts
Wild Rice Pilaf

DINNER

Tossed Salad
Cheeseburger Soup

Entrée Choices

Brunswick Stew
Philly Cheese Sub

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Zucchini
Orzo Pilaf

Desserts

French Silk Pie



SATURDAY DINING JAN. 9; FEB. 6; MARCH 6 W 3

LUNCH

Cole Slaw
Beef Barley Soup

Entrée Choices

Parmesan / Panko Crust Cod
Chicken Salad on a Croissant

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Roasted Potato Wedge
Broccoli & Cauliflower Blend



DINNER

Tossed Slaw
Shrimp Chowder

Entrée Choices

Burgundy Beef Tips w / Exotic Mushrooms
Mediterranean Grilled Tuna

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Swiss Chard
Buttered Egg Noodles

Desserts

Tiramisu

TUESDAY DINING DEC. 29; JAN. 26; FEB. 23 WK 2

LUNCH

Cucumber w / Sour Cream
Cheddar Broccoli Chowder

Entrée Choices

Ranch Fried Chicken Wings
Jr. Club Sandwich w / Chips

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Succotash
Home Fried Potatoes



DINNER

Cole Slaw
White Chili Soup

Entrée Choices

Curried Lamb Stew w / Toppings
Cod Fish Cake

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Squash Medley
Delmonico Potato

Desserts

Coffeehouse Chocolate Cheesecake made by Tiauna

WEDNESDAY DINING DEC. 30; JAN. 27; FEB. 24 WK 2

LUNCH

Corn & Tomato Salad
Black Bean Soup

Entrée Choices

Chicken Chimichangas
*Tilapia Veracruz

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Spinach Rice
Roasted Zucchini



DINNER

Corn & Tomato Salad
Mushroom & Barley Soup

Entrée Choices

Fried Rainbow Trout w / Slaw on the side
Braised Beef Short Ribs

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Steamed Broccoli; Buttered Orzo
Homemade Dinner Roll

Desserts

Homemade Coconut Cake

FRIDAY DINING JAN. 8; FEB. 5; MARCH 5 WK 3

LUNCH

Grape Salad
Cabbage & Mini Meatballs Soup

Entrée Choices

*Rachel Sandwich
Smothered Bake Chicken w / Onions

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Buttered Carrots
Tater Tots



DINNER

Grapefruit Sections
Lima Bean Soup

Entrée Choices

BBQ Flat Short Rib w / Corn Muffin
*Scallops St. Jacques

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Asparagus
Mashed Sweet Potato

Desserts

German Chocolate Pie

THURSDAY DINING JAN. 7; FEB. 4; MARCH 4

WK 3

LUNCH

Tossed Salad
Cream of Leek Soup

Entrée Choices

Shrimp Quiche
Italian Wrapped Sandwich

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Baked Artichokes
Steamed Brown Rice



DINNER

Tossed Salad
New England Clam Chowder

Entrée Choices

Fried Chicken
Lasagna Bolognese w / Garlic Toast

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Corn Pudding; Broccoli

Desserts

Homemade Lemon Pound Cake

THURSDAY DINING DEC 31; JAN. 28; FEB. 25; WK 2

LUNCH

Carrot Raisin Salad
Ham & Cabbage Soup

Entrée Choices

Fried Oysters
Chopped Steak, Onions & Gravy

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Italian Flat Greens Beans
Cheesy Whipped Potatoes



DINNER

Tossed Salad
Italian Wedding Soup

Entrée Choices

Spaghetti & Meat Sauce w / Garlic Toast
BBQ Baby Back Ribs

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Roasted Brussels' Sprouts
Roasted Red Potato

Desserts

Pumpkin Pie

FRIDAY DINING JAN.1 ; JAN. 29; FEB. 26 WK 2

LUNCH

Broccoli & Cauliflower Salad
Tomato Soup

Entrée Choices

Vegetable Linguine Bowl
Cheese Burger on a Potato Bun

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Green Peas
Onion Rings

DINNER

Broccoli & Cauliflower Salad
Vegetable Beef Soup

Entrée Choices

*Crabmeat Soufflé
Oven Baked Ham w / Marmalade Sauce

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Asparagus
Sweet Potato Casserole

Desserts

Bread Pudding w / Homemade Vanilla Sauce

WEDNESDAY DINING JAN. 6; FEB. 3; MARCH 3 WK 3

LUNCH

Caesar Salad
Red Curry Carrot Soup

Entrée Choices

Fried Chicken Breast Sandwich w / Sliced Ham & Swiss on Potato Roll
Slice Pork Shoulder or Butt w / Sauerkraut

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Ranch Potato Wedge
Fresh Fried Apples

DINNER

Caesar Salad
Chicken Rice Soup

Entrée Choices

Flank Steak w / Mango Salsa
Baked Salmon w / Lemon Butter

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Sugar Snap Peas
Couscous

Desserts

Pecan Pie

TUESDAY DINING JAN. 5; FEB. 2; MARCH 2 WK 3

LUNCH

Cucumber & Tomato Salad
Potato Chowder

Entrée Choices

Fried Oysters
Chicken or Tuna Salad on Sourdough w / Lettuce, Tomato on side & Chips
Select Grill
Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Sautéed Kale
Baked Sweet Potato

DINNER

Tossed Salad
Lentil Soup

Entrée Choices

*Coq au Vin
Slow Cooked Beef Brisket w / Gravy
Select Grill
Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Mashed Potatoes; Green Beans w / Caramelized Onions
Dinner Roll

Desserts

Peach Crumble



SATURDAY DINING JAN. 2; JAN. 30; FEB. 27; WK 2

LUNCH

Asian Slaw Salad
*Cincinnati Chili

Entrée Choices

Polish Sausage on Bun w / Grilled Onions & Cheddar Cheese
Baked Flounder
Select Grill
Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Carrots
Baked Beans

DINNER

Asian Slaw Salad
Oriental Pork & Noodle Soup

Entrée Choices

Szechwan Shrimp over Rice
*Basque Chicken
Select Grill
Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Snow Peas
Vegetable Eggroll

Desserts

Apple Cobbler



SUNDAY DINING JAN. 3; JAN. 31; FEB. 28

WK 3

LUNCH

Tossed Salad
Seafood & Andouille Gumbo

Entrée Choices

Herb Roast Beef Tenderloin w / au jus
Pancake Breakfast w / Bacon

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Mushrooms Casserole
Roasted Fingerling Potatoes



DINNER

Cole Slaw
Tomato Soup

Entrée Choices

Grilled Cheddar Cheese on Texas Toast
Baked Trout

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Fried Cauliflower
Rice Pilaf

Desserts

Cherry Pie

MONDAY DINING JAN. 4 ; FEB. 1; MARCH 1

WK 3

LUNCH

3-Bean Salad
Vegetable Soup

Entrée Choices

Baked Potato w / Toppings
*Baja Fish Taco w / Slaw

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Okra & Tomatoes
Seasoned Fries



DINNER

Chucky Apple Sauce
Creamed of Spinach Soup

Entrée Choices

Asparagus & Cheddar Quiche
*Pork Schnitzel w / Mustard Sauce

Select Grill

Your choice of chicken, fish, or chopped steak grilled to order.

Accompaniments

Braised Red Cabbage
Butter Noodles

Desserts

Double Layered Chocolate Cake