

Weekly Menu

March 9th – March 15th, 2026

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<p><u>SOUPS</u> Italian Vegetable <i>50cal 2g sugar</i> Split Pea Soup <i>45cal 1g sugar</i></p>	<p><u>SOUPS</u> Italian Vegetable <i>50cal 2g sugar</i> Turkey and Wild Rice Soup <i>80cal 1 g sugar</i></p>	<p><u>SOUPS</u> Italian Vegetable <i>50cal 2g sugar</i> Cream of Celery Soup <i>60cal 5g sugar</i> </p>	<p><u>SOUPS</u> Italian Vegetable <i>50cal 2g sugar</i> Tomato Soup <i>50cal 3g sugar</i></p>	<p><u>SOUPS</u> Italian Vegetable <i>50cal 2g sugar</i> Seafood Chowder <i>190cal 6g sugar</i>   </p>	<p><u>SOUPS</u> Italian Vegetable <i>50cal 2g sugar</i> Borscht <i>90cal 2g sugar</i></p>	<p><u>SOUPS</u> Italian Vegetable <i>50cal 2g sugar</i> Corn Chowder <i>10cal 6g sugar</i> </p>
<p><u>LUNCH</u> Spinach & Mushroom Ravioli, Rose Bolognese <i>240cal 6g sugar</i>    OR Chicken Pot Pie <i>430cal 7g sugar</i>  </p>	<p><u>LUNCH</u> Shrimp Aglio Olio, Greens Salad <i>820cal 4g sugar</i>    OR Croque Madame Sandwich, Fries <i>710cal 5g sugar</i>  </p>	<p><u>LUNCH</u> Grilled Chicken Breast, Cottage Cheese, Mango & Pineapple Sticks <i>220cal 21g sugar</i>  OR Hearty Beef & Bean Chili, Soft Bun <i>160cal 3g sugar</i></p>	<p><u>LUNCH</u> Salmon Burger, Sweet Potato Fries <i>830cal 13g sugar</i>    OR Chicken, Shrimp & Sausage Jambalaya <i>390cal 6g sugar</i> </p>	<p><u>LUNCH</u> Chicken Caesar Wrap, Fries <i>740cal 0g sugar</i>      OR Seafood Cake, Greens Salad <i>370cal 3g sugar</i>    </p>	<p><u>LUNCH</u> Macaroni & Cheese <i>300cal 4g sugar</i>    OR Sloppy Joe Beef Sandwich, Potato Salad <i>460cal 6g sugar</i>  </p>	<p><u>LUNCH</u> Hawaiian Pita Pizza <i>320cal 9g sugar</i>   OR Smoked Salmon on Bagel with Cream Cheese, Potato Wedges <i>430cal 3g sugar</i>   </p>
<p><u>DESSERT</u> Apple Dumplings <i>320cal 34g sugar</i>  </p>	<p><u>DESSERT</u> Fresh Fruit with Almond Custard <i>200cal 31g sugar</i>    </p>	<p><u>DESSERT</u> Chocolate Mousse <i>420cal 30g sugar</i>  </p>	<p><u>DESSERT</u> Macaroon Bar <i>280cal 26g sugar</i>   </p>	<p><u>DESSERT</u> Mandarins and Whipped Cream <i>130cal 16g sugar</i> </p>	<p><u>DESSERT</u> Brie and Apricot Puff Pastry <i>350cal 8g sugar</i>    </p>	<p><u>DESSERT</u> Blueberry Buckle <i>280cal 26g sugar</i>   </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>DINNER Honey Mustard Pork Chops <i>190cal 7g sugar</i> </p> <p>OR</p> <p>Swiss Steak with Mushroom Sauce <i>240cal 1g sugar</i></p>	<p>DINNER Roasted Herbed Chicken Drumsticks <i>250cal 0g sugar</i></p> <p>OR</p> <p>Seared Salmon, Dill Sauce <i>170cal 2g sugar</i>  </p>	<p>DINNER Italian Beef & Lamb Polpettone <i>370cal 9g sugar</i>  </p> <p>OR</p> <p>Sole Meuniere <i>160cal 0g sugar</i> </p>	<p>DINNER Creamy Mushroom Garlic Chicken with Egg Noodles <i>190cal 1g sugar</i>   </p> <p>OR</p> <p>Veal Scaloppini, Marsala Sauce <i>350cal 35g sugar</i></p>	<p>DINNER BBQ Pork Ribs <i>400cal 36g sugar</i> </p> <p>OR</p> <p>Ginger Beef, Chow Mein Noodles <i>160cal 1g sugar</i>     </p>	<p>DINNER Chicken Lemon Piccata <i>510cal 3g sugar</i></p> <p>OR</p> <p>Parmesan Crusted Haddock <i>160cal 1g sugar</i>   </p>	<p>DINNER Roasted Herbed Pork Loin, Onion Gravy <i>120cal 0g sugar</i></p> <p>OR</p> <p>Braised Beef Brisket Tacos, Pico and Sour Cream <i>320cal 6g sugar</i>  </p>
<p>DESSERT Chocolate Bread Pudding <i>180cal 14g sugar</i>   </p>	<p>DESSERT Tiramisu <i>210cal 10g sugar</i>  </p>	<p>DESSERT Apple Brown Betty <i>150cal 23g sugar</i>  </p>	<p>DESSERT Red Velvet Cake <i>350cal 35g sugar</i>   </p>	<p>DESSERT Cheesecake with Caramel Sauce <i>400cal 36g sugar</i>   </p>	<p>DESSERT German Chocolate Cake <i>350cal 42g sugar</i>    </p>	<p>DESSERT Apple Pie <i>180cal 16g sugar</i>  </p>

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

Feature Potato: Roasted Sweet Potato
Menu Subject to Change

ALLERGENS

