

Entrée Descriptions

Brie & Prosciutto Stuffed Chicken - Chicken stuffed with prosciutto & brie cheese, breaded and baked, served with raspberry jus

Citrus Tilapia - Tilapia fillet baked in a peppercorn citrus sauce

Hard Shell Tacos - Corn shell, ground beef, lettuce, tomato, cheese and salsa. served with refried beans

Southwestern Smothered Chicken Breast - Chicken breast topped with green chilis, peppers, onions and topped with Pepperjack cheese

Tequilla Shrimp - Sautéed shrimp, tequila, garlic, butter and lime on angel hair pasta

Macadamia Nut Chicken - Marinated chicken breast breaded in panko and macadamia nuts, topped with butter sauce

Baked Cod Casino - Baked Cod topped with peppers, bacon, onions, garlic, vermouth and white wine

Marinated Smoked Tri Tip - Tri Tip seasoned & smoked, sliced and served with pico de gallo

Spaghetti & Clam Sauce - Clam sauce served on a bed of spaghetti, garnished with grilled sourdough

Chicken Parmesan - Breaded chicken breast topped with marinara and mozzarella, served on a bed of spaghetti

Stuffed Braised Pork Chop - Pork chop with dressing and braised in natural sauce

Australian BBQ Shrimp - Shrimp baked in a mildly spicy butter

Side Descriptions

Wild Rice - White and wild rice with herbs

Steamed Broccoli - Steamed and seasoned

Steamed Baby Carrots - Baby carrots steamed and seasoned

Papas Mexicano - Diced potatoes, peppers and cheese

Steamed Corn - Corn seasoned, steamed, and finished with butter

Broccoli, Green Beans, Red Peppers & Carrots

Roasted Red Potatoes - Seasoned and roasted

Steamed Peas - Corn seasoned, steamed, and finished with butter

Fried Okra - Breaded & deep-fried okra

Roasted Sweet Potatoes - Seasoned and roasted

Sauteed Snap Peas - Snap peas seasoned and sauteed in olive oil

Mixed Vegetables - Red peppers, carrots, cauliflower and zucchini

Olive Oil Spaghetti - Angel Hair Pasta tossed in olive oil, garlic & parsley

Peas & Carrots - Steamed and seasoned

Wilted Spinach - Seasoned and steamed

Steamed Potatoes - Steamed and seasoned

Broccoli & Cauliflower - Steamed cauliflower & broccoli

Corn & Carrots - Corn and Carrots steamed



Week of August 25th—August 31st

Soup of the Week

Chicken & Rice Soup

Side Salad of the Week

Strawberry Fluff

Starter Salad of the Week

Homestyle Salad

Salad mix, chopped egg, croutons, bacon bits, diced tomato & sliced mushrooms

Entrée Salad of the Week

Beef Taco Salad

Refried beans, taco meat, shredded lettuce, cheese, olives, diced tomatoes in a fried tortilla bowl, served with salsa & sour cream

Catch of the Week

Blackened Catfish

Vegetarian Entrée

Angel Hair Al Fresco

Roma tomatoes, basil, garlic and olive oil

Room Service Times to Call:
623-972-3000 ext. 239

9:00am to 10:00am for
10:45am or 2:00pm delivery

1:00pm to 3:00pm for
4:00pm or 6:30pm delivery

Dining Room Hours:

Breakfast: 7:00am to 10:00am

Lunch: 11:00am to 2:00pm

Dinner: 4:00pm to 6:30pm

Sunday Brunch: 10:00am to 2:00pm



Weekly Lunch Specials & Soup of the Day

Weekly Breakfast Special

Sausage, Bacon & Egg Breakfast Burrito

Monday- Minestrone – Macaroni & Cheese

House made mac & cheese

Tuesday- Cowboy Bean – Bean & Cheese Burrito Enchilada Style

Grilled flour tortilla with refried beans, shredded cheese, onions and smothered in enchilada sauce

Wednesday- Vegetable Beef – Grilled Vegetable Panini

Grilled vegetables on a French roll with provolone cheese and panini grilled

Thursday- Cream of Broccoli – Sloppy Joes

Seasoned ground beef with peppers served on a grilled bun

Friday- Clam Chowder – Trio Salad

Tuna, Egg & Chicken salad on a bed of lettuce garnished with fruit

Saturday- Chili – Chili Dog

Grilled hot dog topped with chili, cheese & onions

Weekly Desserts

Regular- Pecan Pie, Carrot Cake, Macadamia Nut Cookies,

Cookies & Cream Ice Cream or Vanilla Ice Cream

NSA- Peach Pie or Vanilla Ice Cream

Low Fat- Angel Food Cake & Berries

Monday

Soup - Minestrone

Brie & Prosciutto Stuffed Chicken

Citrus Tilapia

Wild Rice

Steamed Broccoli

Steamed Baby Carrots

Tuesday

Soup - Cowboy Bean

Hard Shell Tacos

Southwestern Smothered Chicken Breast

Papas Mexicano

Steamed Corn

Broccoli, Green Beans, Red Peppers

& Carrots

Wednesday

Soup - Vegetable Beef

Tequila Shrimp

Macadamia Nut Chicken

Roasted Red Potatoes

Steamed Peas

Fried Okra

Thursday

Soup - Cream of Broccoli

Baked Cod Casino

Marinated Smoked Tri Tip

Roasted Sweet Potatoes

Sautéed Snap Peas

Mixed Vegetables

Friday

Soup - Clam Chowder

Spaghetti & Clam Sauce

Chicken Parmesan

Olive Oil Spaghetti

Peas & Carrots

Wilted Spinach

Saturday

Soup - Chili

Stuffed Braised Pork Chop

Australian BBQ Shrimp

Steamed Potatoes

Broccoli & Cauliflower

Corn & Carrots

Vegetable of the Week – Steamed Cabbage

Sunday

Omelet of the Day– Italian Omelet– Italian sausage, tomato, basil, peppers, onions & mozzarella cheese

Brunch Special– Cheese Blintz served with fruit sauce, served with scrambled eggs

Lunch Entrée– Stuffed peppers, roasted potatoes and fresh vegetables, served with soup & House salad