

Entrée Descriptions

- Grilled Ham Steak & Rum Raisin Sauce** - Ham steak grilled & served with rum raisin sauce
- Beer-Soaked Chicken Leg** - Chicken leg soaked in beer and grilled
- Shredded Chicken Hard shell Tacos** –Shredded chicken in 2 corn tortillas with let-tuce, tomato & cheese. Served with refried beans
- Sauteed Basa Provençale** - Sautéed Basa finished with tomato, onion, garlic, white wine & olives
- Seafood Macaroni & Cheese** - Macaroni tossed with shrimp, lobster, scallops and house made cheese sauce.
- Meatloaf** - Seasoned ground beef seasoned, formed and baked, served with mushroom gravy
- Orange Chicken** –Tempura chicken tossed in Asian orange sauce, served with jasmine rice & eggroll
- Spinach, Mushroom & Swiss Cheese Quiche** - Egg custard with sauteed spinach, mushrooms, onion with Swiss cheese and baked
- Crab Cakes** – Cab cakes served with Dijon hollandaise
- Smoked Baby Back Ribs** – Slow smoked ribs served with house BBQ sauce
- Spaghetti Meatballs** – Spaghetti topped with Meat sauce & Meatballs served with garlic bread
- Chicken Piccata** - Chicken breast sautéed with onions, garlic, white wine & capers

Side Descriptions

- O’Brien Potatoes** - Diced potatoes sautéed with onions, red and green peppers
- Cream Corn** - Seasoned in a cream sauce
- Peas & Pearl Onions** - Steamed and seasoned
- Vegetable White Rice** - Spanish rice with corn & peas
- Green Bean & Sautéed Red Peppers** - Green beans tossed with sautéed mushrooms
- Corn** – Corn kernels tossed with butter
- Lyonnais Potatoes** - Sliced fried potatoes with sautéed onions
- Cauliflower** – Steamed and served with cheese sauce
- Steamed Cabbage** – Steamed & seasoned cabbage
- Herbed Brown Rice** – Brown rice seasoned with herbs
- Vegetable Medley** – Carrots, red peppers, pearl onions and green beans
- Sauteed Zucchini** – Seasoned & sautéed
- Roasted Red Potatoes** - Red potatoes tossed in butter, salt, pepper & dill and roasted
- Sauteed Spinach** – Seasoned and sautéed
- Glazed Honey Carrots** - Sautéed with honey, salt, and pepper
- Olive Oil & Parsley Angel Hair Pasta** - Angel hair tossed with olive oil, parsley and seasoned
- Zucchini & Yellow Squash** – Steamed & seasoned



Week of October 6th—October 12th

Soup of the Week
Vegetable Barley

Side Salad of the Week
Cottage Cheese & Pear

Starter Salad of the Week
Wedge Salad
Chopped Iceberg lettuce, bleu cheese, bacon, diced tomato & hardboiled egg

Entrée Salad of the Week
Trio Salad
Chopped Iceberg lettuce with a scoop of tuna, egg and chicken salad, garnished with fruit & vegetables

Catch of the Week
Grilled Rainbow Trout with Herbed Compound Butter

Vegetarian Entrée
Cheese Ravioli & Marinara

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

Corned Beef Hash & Eggs

Monday– Moroccan Lentil – Turkey & Brie Panini
Turkey, brie, tomato, lettuce on a ciabatta roll and panini

Tuesday– Sweet Potato Bisque – Cheese Quesadilla
Shredded cheese, green onions & tomato melted in a flour tortilla

Wednesday– Chicken & Rice – French Dip
Thin sliced beef, grilled onions, Swiss cheese on a French roll served au jus

Thursday– Ham & Lima Bean – BLAT Sandwich
Bacon, lettuce, avocado & tomato on toasted bread

Friday– Clam Chowder – Bay Shrimp Croissant
Bay shrimp salad served on a croissant

Saturday– Pasta Fagioli – Sauerkraut Dog
Grilled hot dog topped with sauerkraut & mustard

Weekly Desserts

- Regular- Fruits of the Forest Pie, Red Velvet Cake, Oatmeal Cookies, Coffee or Vanilla Ice Cream
- NSA- Apple Pie & Vanilla Ice Cream
- Fat Free- Greek Yogurt with Granola & Berries

Monday

Soup - Moroccan Lentil
Grilled Ham Steak w/Rum Raisin Sauce
Beer-Soaked Chicken Leg
O'Brien Potatoes
Cream Corn
Peas & Pearl Onions

Wednesday

Soup - Chicken & Rice
Seafood Macaroni & Cheese
Meatloaf
Lyonnais Potatoes
Cauliflower
Steamed Cabbage

Friday

Soup - Clam Chowder
Crab Cakes
Smoked Baby Back Ribs
Roasted Red Potatoes
Sautéed Spinach
Glazed Honey Carrots

Tuesday

Soup - Sweet Potato Bisque
Shredded Chicken hard Shell Tacos
Sautéed Basa Provençale
Vegetable White Rice
Green Beans & Sautéed Peppers
Corn

Thursday

Soup - Ham & Lima Bean
Orange Chicken
Spinach, Mushroom & Swiss Cheese Quiche
Herbed Brown Rice
Vegetable Medley
Sautéed Zucchini

Saturday

Soup - Pasta Fagioli
Spaghetti & Meatballs
Chicken Piccata
Olive Oil & Parsley Angel Hair Pasta
Zucchini & Yellow Squash
Green Beans

Vegetable of the Week – Steamed Broccoli

Sunday

Omelet of the Day - Chicken, spinach, sautéed mushrooms & Swiss cheese, served with hash browns

Brunch Special - Steak, Egg & Potato Burrito– Shaved steak ,eggs, tater tots & cheese, wrapped in a tortilla and served with salsa

Lunch Entrée - Liver & Onions, mixed vegetables & baked potato, served with soup & House salad