

Entrée Descriptions

Sole stuffed with Crab & Scallops – Sole fillet stuffed with crabmeat & chopped scallops baked & served with lemon dill sauce
Teriyaki Chicken Wings - Chicken wings marinated in teriyaki sauce
Chicken Chimichanga - Shredded chicken, jack & cheddar cheese rolled in a flour tortilla, fried & topped with enchilada sauce, cheese & green onions, served with salsa & sour cream
Sauteed Basa Provençale - Sauteed Basa finished with tomato, onion, garlic, white wine & olives
Orange Chicken - Tempura chicken tossed in Asian orange sauce, served with jasmine rice & eggroll
Swedish Meatballs - Seasoned meatballs braised in a sour cream & mushroom sauce, served over buttered noodles
Meatloaf - Seasoned ground beef seasoned, formed, and baked, served with mushroom gravy
Grilled Ham Steak & Rum Raisin Sauce - Ham steak grilled & served with rum raisin sauce
Fish & Chips - Battered cod fried & served with coleslaw, fries & tartar sauce
Smoked Pulled Pork - Slow-smoked pork served with house BBQ sauce
Spaghetti Meatballs - Spaghetti topped with meat sauce & meatballs served with garlic bread
Chicken Piccata – Chicken breast sauteed with onions, garlic, white wine, and capers

Side Descriptions

Jasmine Rice
Fried Mushrooms - Battered mushrooms, deep fried
Peas & Pearl Onions - Steamed and seasoned
Vegetable White Rice - Spanish rice with corn & peas
Green Bean & Sautéed Red Peppers - Green beans tossed with sauteed mushrooms
Corn - Corn kernels tossed with butter
Buttered Noodles- seasoned & buttered
Cauliflower - Steamed and served with cheese sauce
Steamed Cabbage - Steamed & seasoned cabbage
Lyonnais Potatoes - Sliced fried potatoes with sauteed onions
Vegetable Medley - Carrots, red peppers, pearl onions, and green beans
Sauteed Zucchini - Seasoned & sauteed
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
Green Beans - Green beans, buttered and steamed



Week of December 15th – December 21st

Soup of the Week
Split Pea & Ham

Side Salad of the Week
Cottage Cheese & Pear

Starter Salad of the Week
Baby Greens & Feta Salad
Baby greens, cranberries, almonds & feta

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

Catch of the Week
Grilled Rainbow Trout with Herbed Butter Compound

Vegetarian Entrée
Eggplant Parmesan

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

Red Potatoes, Peppers, Onions, Poached Egg & Chipotle Hollandaise

Monday – Moroccan Lentil – Turkey Racheal

Sliced turkey, Swiss cheese, coleslaw & 1000 Island dressing on grilled rye bread

Tuesday – Chicken Enchilada – Cheese Quesadilla

Shredded cheese, green onions, and tomato melted into a flour tortilla

Wednesday – Chicken & Rice – Chicken Caesar Panini Wrap

Chopped Romaine lettuce, chicken, Caesar dressing, parmesan cheese in a spinach wrap & panini style

Thursday – Bean & Bacon – BBQ Beef on a Bun

Shredded beef, BBQ sauce, sliced pickles & red onion on a grilled bun

Friday - Clam Chowder – Open-Faced Tuna Melt

Tuna salad on an English muffin with grilled tomato & American cheese

Saturday – Pasta Fagioli – Sauerkraut Dog

Grilled hot dog topped with sauerkraut & mustard

Weekly Desserts

- Regular- Fruits of the Forest Pie, Layered Lemon Cake, Chocolate Chip Cookies, Coffee or Vanilla Ice Cream
- NSA - Apple Pie & Vanilla Ice Cream
- Fat Free - Greek Yogurt w/ Granola & Berries

Monday

Soup – Moroccan Lentil
Teriyaki Chicken Wings
Sole Stuffed w/ Crab & Scallops
Jasmine Rice
Fried Mushrooms
Peas & Pearl Onions

Wednesday

Soup – Chicken & Rice
Orange Chicken
Swedish Meatballs
Buttered Noodles
Cauliflower
Steamed Cabbage

Friday

Soup - Clam Chowder
Fish & Chips
Smoked Pull Pork
Roasted Red Potatoes
Sautéed Spinach
Glazed Honey Carrots

Tuesday

Soup – Chicken Enchilada
Chicken Chimichanga
Sautéed Basa Provençale
Vegetable White Rice
Green Beans & Sautéed Red Peppers
Corn

Thursday

Soup – Bean & Bacon
Meatloaf
Grilled Ham Steak & Rum Raisin Sauce
Lyonnais Potatoes
Vegetable Medley
Sautéed Zucchini

Saturday

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

Vegetable of the Week – Steamed Broccoli

Sunday

Omelet of the Day - Bay Shrimp Omelet – Bay shrimp, green onions, dill, and mozzarella cheese served with hash browns

Brunch Special – Sausage, Bacon, Egg & Potato Burrito – diced bacon & sausage, onions, peppers, eggs, tater tots & cheese wrapped in a tortilla, served with salsa

Lunch Entrée – BBQ Baby Back Ribs – baked beans & steamed vegetables, served with soup & House salad