

Entrée Descriptions

**Country Fried Steak** - Breaded & Fried steak, topped with country gravy  
**Apricot Glazed Game Hen** - Game hen seasoned and basted in apricot glaze  
**Chicken & Cheese Enchiladas** - Chicken & cheese rolled in corn tortilla, topped with enchilada sauce, cheese & green onions  
**Sauteed Chicken al Fresco** – Sautéed chicken topped with diced tomato, basil, garlic & olive oil  
**Grilled Chicken Fettuccine Alfredo** - Grilled chicken on a bed of fettuccine tossed with alfredo sauce  
**Sautéed Tilapia Oscar** - Sauteed tilapia topped with crab, asparagus & hollandaise  
**Chicken Chow Mein** - Chicken, Crispy noodles, vegetables & eggroll  
**Sautéed Trout Amandine** – Sautéed trout fillet topped with butter, parsley, lemon and toasted almonds

Side Descriptions

**Mashed Red Potatoes** - Steamed & tossed in butter, seasoning & parsley  
**Steamed Cauliflower** - Seasoned & steamed  
**Peas** - Seasoned and steamed  
**Spanish Rice** - Spanish style rice  
**Steamed Broccoli** - Steamed and tossed in sesame oil, salt, and pepper  
**Steamed Baby Carrots** - Steamed and seasoned  
**Wild Rice Pilaf** - Herbs, onions & chicken stock  
**Steamed Cauliflower** - Seasoned & steamed  
**Creamed Peas** - Peas in cream sauce & dill  
**Roasted Potato Wedges** - Roasted & seasoned wedges of potatoes  
**Green Beans - Tossed** with butter & seasoning  
**Broccoli, Cauliflower & Cheese Sauce**



Week of December 22nd – December 28th

**Soup of the Week**  
Tomato Bisque

**Side Salad of the Week**  
Strawberry Fluff

**Starter Salad of the Week**  
Garden Salad  
Mushrooms, cucumbers, shredded red cabbage, carrots, Roma tomatoes & beets

**Entrée Salad of the Week**  
Chef Salad  
Julienne ham, turkey, Swiss cheese, American cheese, tomato & hard-boiled egg

**Catch of the Week**  
Sautéed Walleye Pike

**Vegetarian Entrée**  
Portobella Mushroom Burger  
Grilled mushroom, lettuce, tomato, and onion on a grilled wheat bun

**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 – Cream of Ginger Carrot – Fried Chicken Sandwich**

Marinated chicken breast fried, provolone cheese, bacon, lettuce, tomato, pickles on a grilled bun

### **Tuesday – Beer Cheese – Carne Asada Nachos**

Chips, diced tomato, green onions, jalapenos, carne asada, and nacho cheese sauce

### **Wednesday – Lentil & Sausage – Christmas Eve 11:00am – 2:00pm**

### **Thursday – Merry Christmas – 11:00am – 2:00pm Reservations Required**

### **Friday - Clam Chowder – Tuna Stuffed Tomato Salad**

Tuna in ½ tomato with fruit & vegetable garnish

### **Saturday – Tomato Bisque – Chicken Tender Wrap**

Chicken tender, chopped bacon, green onion, tomato, ranch dressing & cheese in a spinach wrap

## Weekly Desserts

Regular-	Brownies, Tiramisu, Sugar Cookies, Vanilla Ice Cream or Peppermint Ice Cream
NSA/Fat Free-	Banana Pudding or Vanilla Ice Cream

### Monday

Soup – Cream of Ginger Carrot  
Apricot Glazed Game Hen  
Country Fried Steak  
Mashed Red Potatoes  
Steamed Cauliflower  
Peas

### Wednesday



### Friday

Soup - Clam Chowder  
Grilled Chicken Fettuccine Alfredo  
Sautéed Tilapia Oscar  
Wild Rice Pilaf  
Steamed Cauliflower  
Creamed Peas

### Tuesday

Soup – Beer Cheese Soup  
Chicken & Cheese Enchiladas  
Sautéed Chicken al Fresco  
Spanish Rice  
Steamed Broccoli  
Steamed Baby Carrots

### Thursday



### Saturday

Soup – Chicken Noodle  
Chicken Chow Mein  
Sautéed Trout Amandine  
Roasted Potato Wedges  
Green Beans  
Broccoli, Cauliflower & Cheese Sauce

**Vegetable of the Week – Steamed Spinach**

### Sunday

**Omelet of the Day** – Mushroom, peppers, onion & tomatoes with cheddar cheese

**Brunch Special** – Chipped Beef on Toast – chipped beef served over toast points, served with 2 scrambled eggs & hash browns

**Lunch Entrée** – Spaghetti & Meat Sauce, garlic bread, and steamed vegetables, served with soup & House salad