

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
Sautéed 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 - Sautéed 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

Tuesday

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

Wednesday



Friday

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

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