

Entrée Descriptions

Chicken Caprese- Sautéed chicken breast, buffalo mozzarella, sliced tomato, fresh basil & balsamic vinegar reduction

Rigatoni & Sausage Alfredo- Italian sausage, mushrooms & peppers tossed in alfredo sauce with rigatoni pasta

Carne asada Street Tacos- 3 street tacos with grilled skirt steak, pico de gallo & guacamole, served with salsa

Blackened Catfish- Lightly seasoned catfish fillet seared and served with orange butter

Fried Chicken- Marinated & deep-fried chicken, choice of white or dark meat

Stuffed Cabbage Rolls- Seasoned ground beef, rice rolled in cabbage & baked in tomato sauce

Sweet & Sour Shrimp- Tempura shrimp tossed in sweet & sour sauce, served with eggroll & fried rice

Lemon Garlic Chicken Cutlet- Breaded sautéed cutlet topped with butter lemon sauce

Sautéed Tilapia Oscar- Sautéed Tilapia topped with crab, asparagus & hollandaise

Slow Roasted Prime Rib- Seasoned and roasted low & slow, served au jus with creamy horseradish

Roast Pork & Apple Dressing- Slow roasted pork, served on a bed of apple-infused stuffing & topped with natural gravy

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 Green Beans & Mushrooms- 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.

Lyonnais Potatoes- sautéed onions & sliced potatoes

Fried Green Beans- lightly breaded & fried

Mixed Vegetables- Chef's choice mixed vegetables

Jasmine Rice- steamed seasoned

Steamed butter corn- seasoned, buttered, and steamed

Vegetable Blend- steamed mixed vegetables

Baked Sweet Potatoes- whole baked sweet potatoes

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 May 11th - May 17th

Soup of the Week

Minestrone

Side Salad of the Week

Three-Bean Salad

Starter Salad of the Week

Garden Salad

Shredded red cabbage, mushrooms, carrots, Roma tomatoes & beets

Entrée Salad of the Week

Spring Chicken & Strawberry Salad

Mixed greens, sliced strawberries, mandarin oranges, toasted pecans, red peppers & sliced red onion

Catch of the Week

Sautéed Barramundi
w/ herb compound butter

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

Egg Muffin Sandwich

English muffin, sausage patty, over-hard egg, and cheese

Monday – Cream of Chicken – Sloppy Joes

Seasoned & mixed ground beef served on a grilled bun

Tuesday – Chicken Enchilada – Shredded Chicken Tostadas

Seasoned shredded chicken, refried beans on a fried corn tortilla with lettuce, tomato & cheese

Wednesday – Corn Chowder – Grilled Vegetable Pita Panini

Grilled squash, red peppers, red onion & tomato, folded into a pita bread with mozzarella cheese & cooked in a panini grill

Thursday – Beef Barley – Ham & Macaroni Cheese

Diced ham tossed in a House cheese sauce and macaroni

Friday – Clam Chowder – Shrimp Louis Salad

Jumbo poached shrimp on chopped Iceberg lettuce with tomato, egg & Louis dressing

Saturday – Cream of Carrot – Nashville Fried Chicken Sandwich

Breaded fried chicken breast, Nashville hot sauce, pickles, lettuce & tomato on a grilled bun

Weekly Desserts

Regular- Cherry Pie, Carrot Cake,
Double Chocolate Chip Cookies,
Mint or Vanilla Ice Cream

Fat Free/NSA- Cappuccino Mouse or Vanilla Ice Cream

Monday

Soup – Cream of Chicken
Chicken Caprese
Rigatoni & Sausage Alfredo
Mashed Red Potatoes
Peas
Steamed Green Beans & Mushrooms

Wednesday

Soup – Corn Chowder
Fried Chicken
Stuffed Cabbage Rolls
Lyonnais Potatoes
Fried Green Beans
Mixed Vegetables

Friday

Soup - Clam Chowder
Sautéed Tilapia Oscar
Slow Roasted Prime Rib
Baked Sweet Potatoes
Steamed Cauliflower
Creamed Peas

Tuesday

Soup – Chicken Enchilada
Carne Asada Street Tacos
Blackened Catfish
Spanish Rice
Steamed Broccoli
Steamed Baby Carrots

Thursday

Soup – Beef Barley
Sweet & Sour Shrimp
Lemon Garlic Chicken Cutlet
Jasmine Rice
Steamed Butter Corn
Vegetable Blend

Saturday

Soup – Cream of Carrot
Roast Pork & Apple Dressing
Sautéed Trout Amandine
Roasted Potato Wedges
Green Beans
Broccoli, Cauliflower & Cheese Sauce

Vegetable of the Week – Steamed Spinach

Sunday-

Omelet of the Day- Denver Omelet – ham, peppers, & cheese

Brunch Special- Country Benedict – potato pancakes, sausage patties, scrambled eggs topped with country gravy & served with a biscuit

Lunch Entrée- Baked Manicotti, garlic bread, steamed vegetables served with soup & House salad