

MENU - JUNE 2025

Please call by 9:30 am to make your reservation for all meals

Mon	Tue	Wed	Thu	Fri
2	3	4	5	6
Philly Cheesesteak Sandwich with Mushrooms, Peppers and Onions on a Whole Wheat Hoagie Roll, Coleslaw, Fresh Fruit	Chicken Tikka Masala, Coconut Basmati Rice, Sautéed Squash with Peppers and Onions, Fresh Fruit, Ice Cream, Dinner Roll	Eggplant Parmesan with Marinara Sauce, Parmesan and Mozzarella Cheese, Basil Pesto, Mixed Greens with Chicken and Garden Vegetables, Fresh Fruit	Sweet & Sour Chicken with Pineapple, Sweet Peppers and Red Onion, Steamed Brown Jasmine Rice, Green Salad with Carrots, Radish and Cucumber with Sesame Dressing	Chef's Salad with Ham, Turkey, Cucumber, Croutons, Tomatoes, Sweet Peppers, Cheese and Carrots with Creamy Country Herb Dressing, Dinner Roll, Ice Cream Sundae with Fresh Strawberries and Maple Syrup
9	10	11	12	13
Grilled Herb Chicken, Roasted Potatoes, Local Vegetables, Whole Wheat Dinner Roll, Brownie , Fresh Fruit	Banh Mi Sandwich, Grilled Vietnamese BBQ Style Pork with Roasted Garlic Spread, Pickled Vegetables and Cilantro Rice Noodle Salad with Fresh Mint and Lime, Chef's Choice Dessert	Salisbury Steak and Onion Gravy, Mashed Potatoes, Local Vegetables, Garden Salad, Dinner Roll, Pumpkin Pie	White Lasagna with Spinach, Mushrooms, Oven Dried Tomatoes, Butternut Squash, Mozzarella Cheese and Basil, Garden Salad, Fresh Fruit	Turkey Salad Sandwich with Cheddar Cheese, lettuce, Tomato, Cucumber and Lemon Herb Spread, Pasta Salad, Fresh Fruit, Cookie
16	17	18	19	20
Father's Day Lunch Baked BBQ Style Chicken Leg Quarters, Cole Slaw, Baked Potato Wedges, Baked Beans, Dinner Roll, Ice Cream Sundae	Cheese Ravioli with Pesto Sauce, Garden Vegetables, Mixed Green Salad with Balsamic Dressing, Garlic Bread, Fresh Fruit	Grilled Chicken Breast with Lemon and Fresh Herbs, Mashed Potatoes, Local Vegetables, Dinner Roll, Fresh Fruit, Coffee Cake with Whipped Cream	Juneteenth CLOSED	Cheeseburger on a Whole Whet Bun with Lettuce, Tomato, Red Onion, Pickles and House Spread, Potato Salad, Tomato, Cucumber & Red Onion Salad, Mixed Fruit Cobbler
23	24	25	26	27
Vegetable Chili (mild) with Red Beans, Corn and Sweet Peppers, Buttermilk Biscuit, Mixed Green Salad, Fresh Fruit, Brownie	Quiche with Broccoli, Bacon, Cheese and Roasted Peppers, Mixed Green Salad with Garden Vegetables, Dinner Roll, Fresh Fruit, Cookie	Chefs Choice Fish of the Day with Lemon Herb Sauce, Brown Rice Pilaf, Sautéed Green Beans, Dinner Roll, Garden Salad, Fresh Fruit	Birthday Day Roasted Turkey with Gravy, Cranberry Sauce, Baked Potato, Green Beans, Chop Salad with Carrots, Tomato, Croutons, Fruit, Cake/Ice Cream	Penne Pasta with Beef Bolognese Sauce using Cloudland Farms Beef, Local Vegetables, Tossed Mixed Green Salad with Garden Vegetables, Fresh Fruit and a Cookie
30				
Baked Chicken Breast with Mild Middle Eastern Spices and Yogurt Dill Sauce, Rice Pilaf with Toasted Almonds, Lemon and Fresh Herbs, Local Vegetables, Mixed Fruit Cobbler			Suggested donation for guests ages 60 and over is \$7 For guests under age 60, the meal price is \$12 2% milk, juice, coffee, tea with meals	*menu subject to change based upon product availability* *Please make requests for substitutions 24 hours in advance