

WILLOWS DINING ROOM

MAY 26TH – JUN 1ST

DINNER



SUNDAY LITE DINNER

- BEEF VEGETABLE SOUP
- GARDEN SALAD
- BBQ TURKEY BURGER
- CHEESE QUESADILLA
- CLASSIC BLT SANDWICH
- WEDGE POTATOES
- SPANISH RICE
- PICKLED BEETS
- WAX BEANS
- APPLE PIE

MONDAY

- CHICKEN NOODLE SOUP
- BEET SALAD
- BEER BATTERED FRIED COD
- MUSHROOM RAGOUT WITH PENNE PASTA
- FRENCH FRIES
- BROCCOLI SLAW
- CREAMED SPINACH
- CHEF'S PIE OF THE DAY

TUESDAY

- GREEK CHICKEN SOUP
- CARROT GINGER BISQUE
- FETA & LEMON COUSCOUS SALAD
- FRIED JUMBO SHRIMP
- ASIAN BEEF STIR FRY
- HAWAIIAN FRIED RICE
- GRATIN POTATOES
- STIR FRIED SNOW PEAS
- STEAMED CARROTS
- CHERRY PIE

WEDNESDAY

- CREAM OF MUSHROOM SOUP
- WONTON SOUP
- RADISH CUCUMBER SALAD
- CALF'S LIVER & ONIONS
- SHRIMP LOUIE ENTRÉE SALAD
- BAKED SWEET POTATO
- GARLIC ORZO
- CHEF'S VEGETABLE MEDLEY
- FRESH ASPARAGUS
- WARM PEAR COBBLER

THURSDAY

- ITALIAN WEDDING SOUP
- LOBSTER CORN BISQUE
- RADISH CUCUMBER SALAD
- SHRIMP SCAMPI OVER LINGUINE
- EGGPLANT NAPOLEON
- ROSEMARY ROASTED POTATOES
- LINGUINE
- GARLIC GREEN BEANS
- ROASTED GOLDEN BEETS
- TIRAMISU CAKE

FRIDAY

- CLAM CHOWDER
- POTATO KALE SOUP
- CREAMY GRAPE SALAD
- BEEF STROGANOFF
- SAUTÉED LAKE PERCH
- BUTTERY EGG NOODLES
- LOADED BAKED POTATO
- GREEN PEAS
- STEAMED CORN KERNELS
- STRAWBERRY CHEESECAKE

SATURDAY

- MINISTRONE SOUP
- CREAM OF ASPARAGUS SOUP
- CREAMY GRAPE SALAD
- BBQ CHICKEN QUARTER
- HERB ROASTED PORK LOIN
- BUTTERMILK POTATO SALAD
- BAKED BEANS
- BRAISED CABBAGE
- ROASTED CAULIFLOWER
- RICE PUDDING