



SAVANNA DINING ROOM

OCTOBER 12TH-OCTOBER 17TH DINNER

MONDAY 10/12

- CHICKEN NOODLE SOUP 2.25 GF
- STUFFED PEPPER SOUP 2.25 GF
- TANDOORI CHICKEN THIGH 6.00
- BAKED FISH WITH CRUMB TOPPING 8.00
- TRUFFLE MASHED SWEET POTATOES 1.50
- BASMATI RICE WITH APRICOTS AND ALMONDS 1.50
- MEDITERRANEAN ROASTED VEGETABLES 1.50
- COLE SLAW 1.50
- WARM PEAR AND CHERRY COBBLER 2.50

TUESDAY 10/13

- NAVY BEAN SOUP 2.25 GF
- FRENCH ONION SOUP 2.25 GF
- SHRIMP LOUIE SALAD 12.00
- POT ROAST WITH SOUR CREAM GRAVY 6OZ 7.00
- FINGERLING POTATOES 1.50 GF
- BUTTERED EGG NOODLES 1.50 GF
- GLAZED BEETS 1.50 GF
- BUTTERED CORN 1.50 GF
- PUMPKIN CHEESECAKE PIE 2.50

WEDNESDAY 10/14

- WHITE BEAN AND SAUSAGE SOUP 2.25
- TUSCAN TOMATO BISQUE 2.25
- CABBAGE ROLL 6.00
- APPLE BUTTER GLAZED DUCK BREAST 8.00
- WILD RICE WITH MUSHROOMS 1.50 GF
- MASHED POTATOES 1.50 GF
- GLAZED CARROTS AND PARSNIPS 1.50 GF
- CAULIFLOWER AU GRATIN 1.50 GF
- LEMON MERINGUE PIE 2.50

THURSDAY 10/15

- CHICKEN GUMBO 2.25 GF
- BUTTERNUT APPLE SOUP 2.25 GF
- ROASTED PORK WITH DRIED CHERRY SAUCE 7.00 GF
- TERIYAKI CHICKEN 7.00
- TRUFFLE MASHED SWEET POTATOES 1.50
- PINEAPPLE COCONUT JASMINE RICE 1.50 GF
- GREEN BEANS 1.50 GF
- STIR FRY VEGETABLES 1.50 GF
- TAPIOCA PUDDING 2.50

FRIDAY 10/16

- SEAFOOD CHOWDER 2.25 GF
- EGG DROP SOUP 2.25 GF
- CRUSTED PRIME RIB WITH AU JU 10.00
- MANICOTTI WITH MEAT SAUCE 6.00
- DELMONICO POTATOES 1.50 GF
- VEGETABLE COUS COUS 1.50 GF
- ROASTED MUSHROOMS 1.50 GF
- STEAMED ASPARAGUS 1.50 GF
- KEY LIME PIE 2.50

SATURDAY 10/17

- BEEF CHILI BOWL 2.25
- VEGETABLE SOUP 2.25
- ROAST TURKEY BREAST WITH STUFFING 5OZ...8.00
- SHRIMP PASTA IN A RED PEPPER CREAM SAUCE 8.00
- GEMELLI PASTA WITH BASIL BUTTER 1.50
- MASHED POTATOES 1.50 GF
- CREAMED CORN WITH BACON AND RED PEPPER 1.50
- FRESH GREEN PEAS 1.50 GF
- STRAWBERRIES ROMANOFF 2.50

HEART Indicates DASH Diet Friendly