

Monday 10/11

- **Chicken Marsala Stew 9.50** Chicken Thigh Simmered in a Marsala Demi-Glace with Onions & Mushrooms Served over Orzo
- **Dijon Crusted Cod 8.00** Fresh Baked Cod Topped with a Dijon Bread Crumb Topping
- **Potato Lyonnaise 1.50 GF** Sliced Potatoes, Sauteed Onions, Paprika, Salt & Pepper
- **Lemon Orzo 1.50** Orzo Pasta Simmered with Vegetable Stock and Lemon Juice
- **Creamed Spinach 1.50 GF** Spinach
- **Mediterranean Roasted Vegetables GF 1.50** **Lemon Meringue Pie 2.50**

Tuesday 10/12

- **Kielbasa Sausage 7.00** Kielbasa Sausage Grilled and Topped with a House-made Apple Sauerkraut.
- **Chicken Cordon Blue 8.00 GF** Chicken Breast Stuffed with Ham, Swiss and Dijon Cream
- **Warm German Potato Salad 1.50** Diced Potatoes in a Sweet and Savory Warm Bacon Dressing
- **Israeli Couscous 1.50** ❤️ Couscous, Vegetable Stock, Roasted Tomato, Garlic, Onions & Peppers.
- **Sauerkraut & Apples 1.50 GF** Sauerkraut House-made with Apples and Brown Sugar
- **Glazed Beets 1.50 GF** **Cheesecake with Cherry Topping 2.50**

Wednesday 10/13

- **Hungarian Goulash 9.50** Tender Beef, Onions & Tomatoes Simmered in a Savory Brown Sauce with Garlic, Sour Cream & Hungarian Paprika Served over Spätzle
- **Shrimp Louie Salad 12.00** ❤️ Shrimp, Avocado, Hard Boiled Eggs, Hearts of Palm & Cherry Tomatoes Served on Top of Crisp Greens with House-made Louie Dressing.
- **Basmati Rice 1.50** Basmati Rice Simmered in a Vegetable Stock with Onions, Saffron and Basil
- **Buttered Spätzle 1.50**
- **Red Cabbage 1.50** Red Cabbage Braised in Vegetable Stock, Red Wine, Red Wine Vinegar, & Sugar
- **Asparagus 1.50** ❤️ Topped with Lemon Zest and Macadamia Nuts **Carrot Cake 2.50**

Thursday 10/14

- **Traditional Turkey Meatloaf 8.50** House-made Turkey Meatloaf Served with a Mushroom Gravy
- **Spaghetti & Meatballs 8.50** Spaghetti Topped with Marinara Sauce, Meatballs & Parmesan Cheese
- **Parmesan Mashed Potatoes 1.50 GF** Potatoes, Butter, Milk, Parmesan Cheese, Salt and Pepper
- **Spaghetti Pasta 1.50 GF** Buttered Spaghetti Noodles
- **Caramelized Carrots 1.50 GF** Roasted Baby Carrots in a Sweet Glaze
- **Roasted Brussel Sprouts 1.50 GF** Tossed in Balsamic Glaze and Bacon **Boston Cream Pie 2.50**

Friday 10/15

- **Rotisserie Chicken 7.00** Roasted Chicken Pieces
- **Sauteed Lake Perch 10.00 GF** Lightly Floured and Sauteed in Butter Served with Tartar Sauce
- **Au Gratin Potatoes 1.50 GF** Shredded Potatoes in a Cheese Sauce
- **Brown Rice Pilaf 1.50** ❤️ Brown Rice Simmered in Vegetable Stock with Onions
- **Broccoli with Cranberries 1.50 GF** Steamed Broccoli Tossed with Garlic, Onions, Cranberries
- **Roasted Mushrooms 1.50 GF** ❤️ **German Chocolate Cake 2.50**

Saturday 10/16

- **BBQ Boneless Pork Chop 7.00** Boneless Pork Chop Simmered in a BBQ Sauce
- **Roast Turkey 7.00** Roast Turkey Breast Sliced and Served with Turkey Gravy & Cranberry Sauce
- **Traditional Corn Bread Stuffing 1.50** Corn Bread, Onions Celery and Poultry Stock & Seasonings
- **Buttermilk & Chive Mashed 1.50 GF** Fresh Potatoes with Buttermilk, Butter and Chives
- **Creamed Corn with Pimentos 1.50 GF** Creamed Corn with Pimentos
- **Green Peas & Mushrooms 1.50 GF** ❤️ **Chocolate Cream Pie 2.50**