



SEASONS



MONDAY, JANUARY 15TH

SOUP... FRENCH ONION

RED WINE BRAISED POT ROAST
Beef Braised with Seasonal Red Wine

GNOCCHI w/ SAGE BROWN BUTTER
Potato Pasta with Zucchini, Butternut & Yellow Squash

CARROT MEDLEY, GARLIC MASHED POTATOES

CANNOLI

CHEESE & FRUIT

TUESDAY, JANUARY 16TH

SOUP... BUTTERNUT SQUASH

BBQ MEATLOAF
Meatloaf served w/ BBQ Glaze & Fried Onions

WIENER SCHNITZEL
Pounded & Breaded Pork Cutlet served w/ Mushroom Cream Sauce

BROWN BUTTER SPATZEL , ROASTED BEETS

DUTCH APPLE PIE

CHEESE & FRUIT

WEDNESDAY, JANUARY 17TH

SOUP... SHRIMP BISQUE

CHAMPAGNE CHICKEN
Breaded Chicken Breast served w/ Champagne Cream Sauce & Linguini

CATCH OF THE DAY

SQUASH MEDLEY, ROASTED WEDGED POTATOES

EGG CUSTARD PIE

CHEESE & FRUIT

THURSDAY, JANUARY 18TH

SOUP... TOMATO BASIL

CHICKEN BREAST A LA KIEV
Breaded Chicken Breast Filled w/ Garlic & Herb Butter

VEGETABLE LO MEIN
Sautéed Asian Vegetables w/ Lo Mein Noodles & Stir Fry Sauce

MASHED POTATOES, SUGAR SNAP PEAS

BANANA CREAM PIE

CHEESE & FRUIT

FRIDAY, JANUARY 19TH

SOUP... LOADED BAKED POTATO

FETTUCCHINI WITH SAUSAGE & PEPPERS
Fettuccini Noodles w/ Italian Sausage, Bell Peppers & Onions in a Garlic Sauce

CATCH OF THE DAY

AU GRATIN POTATOES, CREAMED SPINACH

CARAMEL PECAN CHEESECAKE

CHEESE & FRUIT

SATURDAY, JANUARY 20TH

SOUP... CREAM OF CHICKEN & RICE

ROAST TURKEY & STUFFING
Roasted Turkey served w/ Dressing

CHICKEN PICCATA
Breaded Chicken Breast with a Lemon Caper Sauce

GREEN BEAN CASSEROLE, ROASTED GARLIC
MASHED POTATOES

FRENCH SILK PIE

CHEESE & FRUIT

SUNDAY, JANUARY 21ST

SOUP... CHICKEN & DUMPLING

STUFFED PORK CHOP w/ CRANBERRY GLAZE
Pork Chop Stuffed w/ Dressing, served w/ Cranberry Sauce

CATCH OF THE DAY

PARSNIP PUREE, ROASTED ASPARAGUS

APPLESAUCE CAKE

CHEESE & FRUIT

DINNER SERVICE IS FROM 4:30PM TO 7:00PM
PLEASE CALL (847) 843-4260 OR EXT 4260
FOR RESERVATIONS FROM 10:30AM TO 3:00PM DAILY
FOR CANCELLATIONS EXT 3651
MENU SUBJECT TO CHANGE