



# SEASONS



## MONDAY, FEBRUARY 12TH

### SOUP... SEAFOOD CHOWDER

#### VEAL PARMESAN

Breaded Veal Cutlet w/ Marinara, Mozzarella & Parmesan Cheese Served Over Spaghetti

#### ROOT BEER GLAZED HAM

Slow Roast Ham Glazed in a Root Beer Sauce

#### RICE PILAF, CALIFORNIA BLEND

#### BLUEBERRY PIE A LA MODE

#### CHEESE & FRUIT

## TUESDAY, FEBRUARY 13TH

### SOUP... GUMBO

#### JAMBALAYA

Louisiana dish cooked w/ andouille sausage, shrimp, rice and vegetables

#### CHEESE MANICOTTI W/ BUTTERNUT SQUASH MARINARA

Ricotta Stuffed Noodle Served w/ Butternut Squash Marinara

#### CAJUN WILD RICE, COLLARD GREENS

#### KING CAKE

#### CHEESE & FRUIT

## WEDNESDAY, FEBRUARY 14TH

### SOUP... CREAM OF TOMATO W/ PARMESAN CROSTINI

#### CARVED BEEF TENDERLOIN

Roasted Beef Tenderloin w/ Garlic, Herbs, and Demi-Glace

#### CATCH OF THE DAY

#### GARLIC MASHED POTATOES, BALSAMIC ROASTED MUSHROOMS

#### CHOCOLATE LAVA CAKE W/ STRAWBERRY SAUCE

#### CHEESE & FRUIT

## THURSDAY, FEBRUARY 15TH

### SOUP... WINTER FLORENTINE

#### ROASTED LEMON PEPPER CHICKEN

Lemon Pepper seasoned Chicken Roasted to Perfection

#### CREAMY TORTELLINI PRIMAVERA

Tortellini Pasta w/ Mixed Veg & Creamy Pesto Sauce

#### BOILED RED POTATOES, ROASTED ASPARAGUS

#### LEMON MERINGUE PIE

#### CHEESE & FRUIT

## FRIDAY, FEBRUARY 16TH

### SOUP... CHINESE EGG DROP

#### BEEF CHOP SUEY

Beef stewed and cooked with bean sprouts, bamboo shoots, onions, waterchestnuts, and lo mein noodles

#### CATCH OF THE DAY

#### TOMATO EGG FRIED RICE, ASIAN BLEND TERIYAKI VEGETABLES

#### CHOCOLATE & CARAMEL BROWNIE SUNDAE

#### CHEESE & FRUIT

## SATURDAY, FEBRUARY 17TH

### SOUP... CHICKEN TORTELLINI

#### CRAB CAKES W/ SUN DRIED TOMATO REMOULADE

Whole Crab Meat & Tomato Remoulade

#### BRUSCHETTA CHICKEN

Airline Chicken Breast w/ Bruschetta and Balsamic Glaze

#### POTATO AU GRATIN POTATOES, BAKED PARMESAN ZUCCHINI

#### CHOCOLATE CREAM PIE

#### CHEESE & FRUIT

## SUNDAY, FEBRUARY 18TH

### SOUP... BEEF BARLEY

#### NEW YORK STRIP LOIN

Roasted Beef Served w/ Horesradish Cream & Demi-Glace

#### CATCH OF THE DAY

#### VESUVIO POTATOES, ROASTED GARLIC CAULIFLOWER

#### CREME BRULEE CHEESECAKE

#### CHEESE & FRUIT

DINNER SERVICE IS FROM 4:30PM TO 7:00PM

PLEASE CALL (847843-4260 OR EXT 4260

FOR RESERVATIONS FROM 10:30AM TO 3:00PM DAILY

FOR CANCELLATIONS EXT 3651

\*MENU SUBJECT TO CHANGE\*