



SEASONS



MONDAY, FEBRUARY 26TH

SOUP... CARROT GINGER

ASIAN BRAISED SHORT RIBS

Short Ribs Braised in Sesame, Soy & Ginger

CHEESE RAVIOLI w/ TOMATO CREAM SAUCE

Butternut Squash Stuffed Noodles w/ Hazelnut, Sage & Brown Butter

FRENCH GREEN BEANS, GARLIC MASHED POTATOES

FRIED ICE CREAM

CHEESE & FRUIT

TUESDAY, FEBRUARY 27TH

SOUP... SPLIT PEA

BUTTERMILK FRIED CHICKEN

Buttermilk Marinated Chicken Hand Fried

SPAGHETTI & MEATBALLS

Spaghetti & Homemade Meatballs served w/ Marinara

CORNBREAD MUFFINS, CREAMED SPINACH

APPLE PIE A LA MODE

CHEESE & FRUIT

WEDNESDAY, FEBRUARY 28TH

SOUP... TOMATO BISQUE

NEW YORK STRIP LOIN

Carved NY Strip served w/ Bearnaise Sauce

CATCH OF THE DAY

SQUASH MEDLEY, SCALLOPED POTATOES

CARROT CAKE

CHEESE & FRUIT

THURSDAY, MARCH 1ST

SOUP... AVGOLEMONO

STUFFED CABBAGE ROLLS

Pork, Beef & Rice Stuffed Cabbage w/ Tomato Sauce

SWEET & SOUR CHICKEN

Tempura Battered Chicken, Pineapple, Bell Peppers w/ Sweet & Sour Sauce

COUNTRY POTATOES, SUGAR SNAP PEAS

DEVIL'S FOOD CHOCOLATE CAKE w/ RUM
CHOCOLATE FROSTING

CHEESE & FRUIT

FRIDAY, MARCH 2ND

SOUP... HEARTY VEGETABLE

PENNE A LA VODKA

Penne w/ Vodka Sauce & Garlic Bread

CATCH OF THE DAY

AU GRATIN POTATOES, ROASTED BEETS

TIRAMISU

CHEESE & FRUIT

SATURDAY, MARCH 3RD

SOUP... PASTA FAGIOLI

PISTACHIO CRUSTED PORK LOIN

Pistachio Crusted Pork Served w/ White Wine Dijon Sauce

VEAL PICCATA

Breaded Chicken Breast with a Lemon Caper Sauce

CALIFORNIA VEGETABLES, ROASTED GARLIC
MASHED POTATOES

PEACH UPSIDE DOWN CAKE

CHEESE & FRUIT

SUNDAY, MARCH 4TH

SOUP... MATZO BALL

GREEK CHICKEN

Leg & Thigh Quarter w/ Yogurt, Oregano & Feta Cheese

CATCH OF THE DAY

CAULIFLOWER MASH, ROASTED ASPARAGUS

MARBLE CAKE TOPPED w/ VANILLA ICING

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