



SEASONS



MONDAY, APRIL 16TH

Soup... Cream of Chicken & Rice

Honey Mustard Chicken

Seared Chicken Breast w/ Honey Mustard Cream Sauce

Tortellini & Broccoli Alfredo

Tortellini & Broccoli Tossed In Alfredo Sauce

Wild Rice Pilaf, California Blend

Blueberry Pie a la Mode

Cheese & Fruit

TUESDAY, APRIL 17TH

Soup... Pumpkin

Cashew Chicken

Sesame Marinated Chicken w/ Asian Vegetables & Roasted Cashews

Cheese Manicotti w/ Tomato Cream Sauce

Ricotta Stuffed Noodle Served w/ Tomato Cream Sauce

Vegetable Fried Rice, Asparagus

Apple Cobbler

Cheese & Fruit

WEDNESDAY, APRIL 18TH

Soup... Cream of Tomato w/ Parmesan Crostini

Pistachio Crusted Pork Loin

Carved Dijon marinated Pork Loin w/ Pistachio Crust

Catch Of The Day

Garlic Mashed Potatoes, Balsamic Roasted Mushrooms

Chocolate Lava Cake w/ Strawberry Sauce

Cheese & Fruit

THURSDAY, APRIL 19TH

Soup... Butternut Squash Florentine

BBQ Ribs

Half Slab of BBQ Ribs

Cavatappi Primavera

Cavatappi Pasta w/ Mixed Veg & Creamy Pesto Sauce

Roasted Red Potatoes, Corn On the Cobb

Lemon Meringue Pie

Cheese & Fruit

FRIDAY, APRIL 20TH

Soup... 3 Bean Vegetable

Honey Garlic Pork Chops

Pan fried Pork Chops glazed with Honey Garlic Sauce

Catch of The Day

Sweet Potato Mash, BBQ Baked Beans

Chocolate Mousse

Cheese & Fruit

SATURDAY, APRIL 21ST

Soup... Chicken & Wild Rice

Crab Cakes w/ Sun Dried Tomato Remoulade

Whole Crab Meat & Tomato Remoulade

Blackened Chicken

Roasted Airline Chicken Breast Marinated In Cajun Seasoning

Potato Au Gratin Potatoes, Baked Parmesan Zucchini

Chocolate Cream Pie

Cheese & Fruit

SUNDAY, APRIL 22ND

Soup... Beef Barley

New York Strip Loin

Roasted Beef Served w/ Horseradish Cream & Demi-Glace

Catch Of The Day

Vesuvio Potatoes, Roasted Garlic Cauliflower

Creme Brulee Cheesecake

Cheese & Fruit

DINNER SERVICE IS FROM 4:00PM 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