

## SEASONS



## MONDAY, SEPTEMBER 24TH

Soup... Navy Bean & Ham

**Beef Brisket** 

Beer marinated beef brisket, slow roasted to perfection.

Pineapple BBQ Chicken

Roasted chicken leg & thigh quarters glazed w/a pineapple BBQ sauce.

Pimento Mac & Cheese, Truffled Cream Corn

Strawberry Shortcake Biscuit

**Cheese & Fruit** 

TUESDAY, SEPTEMBER 25TH

Soup... Sausage Lentil

Salad... Pickled Beet

Roasted Pork Chop w/ Mushroom Cream Sauce Roasted 5 oz pork chops smothered w/ mushroom cream sauce

Four Cheese Lasagna

Lasagna noodles layered w/ marinara, mozzarella, ricotta, parmesan & provolone cheese, served with garlic bread

Roasted Shallot Mashed Potatoes, Green Beans

Blueberry Pie

**Cheese & Fruit** 

WEDNESDAY, SEPTEMBER 26TH

Soup... Potato Bacon

**Turkey Pot Pie** 

Braised turkey & vegetables served w/ pie crust topping

Catch Of The Day

Lemon Rice Pilaf, Patty Pan Squash

Pumpkin Bread Pudding

**Cheese & Fruit** 

THURSDAY, SEPTEMBER 27TH

Soup...Vegetable Chickpea

Salad... Watermelon, Feta & Basil

Chicken Fried Chicken

Cornflake crusted chicken breast graced w/ a white pepper gravy

**Swedish Meatballs** 

Beef & pork meatballs served over wide egg noodles w/a creamy mushroom sauce

Buttermilk & Nutmeg Mashed Potatoes, Peas & Carrots

Peach Pie

Cheese & fruit

FRIDAY, SEPTEMBER 28TH

Soup... Cream of Broccoli

**Quiche Lorraine** 

Quiche filled w/ onions, bacon, Swiss cheese and spinach

Catch Of The Day

Roasted Rosemary Red Potatoes, Grilled Asparagus

Chocolate Éclairs

**Cheese & Fruit** 

SATURDAY, SEPTEMBER 29TH

Soup... Yellow Split Pea w/ Ham

Salad... Field Greens, Strawberries & Feta

Prime Rib

Slow roasted prime rib of beef, served with au jus.

Chicken Kiev

Tenderized chicken breast rolled w/ lemon garlic butter, then breaded & baked to perfection.

Cheese Manicotti

Ricotta filled manicotti noodles finshed with marinara

Twice Baked Potato, Chefs Mixed Vegetables

Banana Cream Pie

Fruit & Cheese

SUNDAY, SEPTEMBER 30TH

Soup... Carrot Curry

Braised Short Ribs Red wine braised short ribs

Catch of the day

Creamy Polenta, Roasted Brussel Sprouts

**Apple Crustada** 

Fruit & Cheese

DINNER SERVICE IS FROM 4:00PM 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\*