SEASONS

MONDAY, JUNE 3RD

SOUP...CHICKEN TORTILLA 2.00

ROAST TURKEY

Slow roasted turkey breast, carved to order & topped w/ gravy 9.00

EGGPLANT PARMESAN

Sliced eggplant, breaded & deep fried then baked w/ marinara & cheese. Served w/ garlic bread 9.00

STUFFING 1.25

GLAZED CARROTS 1.25

RED VELVET CAKE 2.75

TUESDAY, JUNE 4TH

SOUP...LENTIL AND SAUSAGE 2.00

HOMEMADE MEATLOAF

Ground beef & pork mixed w/ fresh herbs & spices topped w/ a brown gravy **9.00**

TERIYAKI CHICKEN KABOB

Skewer of chicken, peppers & onions w/ a teriyaki glaze 9.00

CHEDDAR CHIVE MASHED POTATOES 1.25

ASPARAGUS 1.25

FRESH BERRY TART 2.75

WEDNESDAY, JUNE 5TH

SOUP....NAVY BEAN 2.00

CATCH OF THE DAY

Tilapia baked w/ lemon & butter topped w/ a cracker crumb 10.00

SWEET & SOUR PORK

Tender cubes of pork tossed together w/ pineapple, peppers & onions in a sweet & sour sauce 9.00

SAFFRON RICE PILAF 1.25

BROCCOLI & CAULIFLOWER 1.25

CHERRY PIE 2.75

THURSDAY, JUNE 6TH

SOUP...TOMATO ORZO 2.00

CHICKEN KIEV

Lightly breaded chicken breast filled w/ an herb butter **9.00**

VEAL PICCATA

Tender veal cutlet pounded thin \mathfrak{S} pan seared then topped $\mathfrak{W}/\mathfrak{a}$ white wine \mathfrak{S} caper sauce **13.00**

TWICE BAKED POTATO 1.25

CREAMED SPINACH 1.25

STRAWBERRY SHORTCAKE 2.75

FRIDAY, JUNE 7TH

SOUP... CREAM OF ASPARAGUS 2.00

CATCH OF THE DAY

Lake perch dredged in seasoned flour & fried 9.00

BBQ CHICKEN

Baked chicken leg & thigh quarter slathered w/a sweet & tangy bbq sauce 9.00

SEASONED FRIES 1.25

CORN ON THE COB 1.25

CARAMEL APPLE BLOSSOM 2.75

SATURDAY, JUNE 8TH

SOUP...POTATO BACON 2.00

SPINACH POTATO & ROSEMARY FRITATTA

Spinach & potatoes baked in a savory egg custard 9.00

CARVED STRIP LOIN

Herb roasted beef strip loin carved to order. Served w/horseradish cream 14.00

ROASTED POTATOES 1.25

SAUTEED ZUCCHINI 1.25

BOSTON CREAM PIE 2.75

SUNDAY, JUNE 9TH

SOUP...CARROT & FENNEL 2.00

CATCH OF THE DAY

Fresh baked cod w/ oven roasted grape tomatoes 9.00

MUSHROOM CHICKEN

Baked airline chicken topped w/ a creamy mushroom & brandy

BROWN RICE & QUINOA PILAF 1.25

RAINBOW CHARD 1.25

PEACH BERRY TRIFLE 2.75

DINNER SERVICE IS FROM 4:30PM TO 6:30PM
PLEASE CALL (847)843-4260 OR EXT 4260
FOR RESERVATIONS FROM 1:00PM TO 3:00PM DAILY
FOR CANCELLATIONS EXT 3651
MENU SUBJECT TO CHANGE

