



# SEASONS



## MONDAY, NOVEMBER 26TH

Soup... Tomato Orzo

**Pretzel Crusted Pork Loin**

*Stone ground mustard cream sauce*

**Penne Chicken Pasta**

*Sautéed chicken breast tossed w/ al dente penne pasta & a roasted red pepper cream sauce, finished w/ toasted parmesan bread crumbs.*

**Sweet Potato Mash, Green Beans**

**Tiramisu**

**Cheese & Fruit**

## TUESDAY, NOVEMBER 27TH

Soup... Navy Bean

Salad.. Cheddar & Bacon Macaroni Salad

**Burgundy Beef Tips**

*Slow braised beef tip with mushrooms, onions, thyme, & burgundy wine*

**Cajun Pineapple Chicken**

*Cajun seasoned chicken breast, grilled then braised & finished with a pineapple relish*

**Roasted Yukon Potatoes, Honey Glazed Carrots**

**Tres Leches Cake**

**Cheese & Fruit**

## WEDNESDAY, NOVEMBER 28TH

Soup... Beef Barley

**French Onion Pork Chops**

*Bone-in pork chops braised with sherry wine, beef stock, onions & garlic, finished with shredded Gruyere cheese.*

**Catch of the Day**

**Potato Pancakes, Roasted Acorn Squash**

**Chocolate Raspberry Mousse**

**Cheese & Fruit**

## THURSDAY, NOVEMBER 29TH

Soup... Lemon Chicken Rice

Salad... Tabbouleh

**Grilled Pork Tenderloin**

*Grilled pork tenderloin, sliced thin & topped w/ cranberry chutney.*

**Buttermilk Fried Chicken**

*Brined chicken leg quarters tossed in seasoned flour and fried golden brown.*

**Truffle Mashed Potatoes, Creamed Corn**

**Dutch Apple Pie**

**Cheese & Fruit**

## FRIDAY, NOVEMBER 30TH

Soup... Loaded Potato

**Turkey Tetrazzini**

*Pulled turkey breast sautéed with mushrooms, onions, and a sherry cream sauce served w/ spaghetti noodles & finished with toasted bread crumbs.*

**Catch of the Day**

**Wild Rice, Zucchini Medley**

**Cherry Crisp**

**Cheese & Fruit**

## SATURDAY, DECEMBER 1ST

Soup... Pesto Chicken

Salad... Ambrosia

**Parmesan Crusted Beef Tenderloin**

*Beef tenderloin crusted with parmesan cheese and panko bread crumbs, sliced thin & finished with a horseradish demi glace.*

**Chicken Saltimbocca**

*Pan seared chicken breast topped w/ shaved prosciutto, mozzarella cheese & finished w/ a sage infused glace de poulet.*

**Tri Colored Potatoes, Creamed Spinach**

**Chocolate Eclair**

**Cheese & Fruit**

## SUNDAY, DECEMBER 2ND

Soup... Cheddar Ale

**Chicken Cacciatore**

*Braised chicken breast with bell peppers, onions, garlic, tomatoes, white wine and Italian herbs.*

**Catch of the Day**

**Rice Pilaf, Asparagus**

**Pound Cake & Berries**

**Cheese & Fruit**

*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\**