



## Menu for the Week of March 09 - March 15, 2026

Menu items are subject to change due to availability of product. \* Please check the Daily Menu Board\*

### Dinner

#### OMELET OF THE WEEK: BABY SHRIMP & DILL

	09-Mar-26	10-Mar-26	11-Mar-26	12-Mar-26	13-Mar-26	14-Mar-26	15-Mar-26
Week 7	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
<b>Appetizer: SOUP</b>	<b>BEEF &amp; RICE SOUP</b>	<b>CORN, BACON &amp; POTATO CHOWDER SOUP</b>	<b>HEARTY TOMATO &amp; VEGETABLE SOUP</b>	<b>FRENCH ONION SOUP</b>	<b>BEEF RICE SOUP</b>	<b>CHICKEN NOODLE SOUP</b>	<b>CREAM OF CAULIFLOWER SOUP</b>
	<b>DAILY CONGEE</b>	<b>DAILY CONGEE</b>	<b>DAILY CONGEE</b>	<b>DAILY CONGEE</b>	<b>DAILY CONGEE</b>	<b>DAILY CONGEE</b>	<b>DAILY CONGEE</b>
<b>Appetizer: SALAD</b>	<b>CRUMBLIED TUNA &amp; SLICED BOILED EGGS SALAD ON ICEBERG LETTUCE</b>	<b>PAPAYA &amp; PINEAPPLE ON ICEBERG LETTUCE</b>	<b>BEET SALAD WITH RED ONION, MANDARIN ORANGES</b>	<b>FRESH BERRIES ON ICEBERG LETTUCE</b>	<b>FESTIVE SALAD AVOCADO, CORN, CHERRY TOMATOES ON LETTUCE</b>	<b>CRISPY PANCETTA WITH CUCUMBER, RED PEPPERS</b>	<b>ICEBERG LETTUCE WITH BRIE CHEESE, GRAPES &amp; HONEYDEW</b>
<b>Entrée 1</b>	<b>BRAISED SWISS STEAK</b>	<b>OVERNIGHT ROASTED PORK BELLY</b>	<b>HOME MADE SHEPHERD'S PIE WITH GRAVY</b>	<b>GRILLED OKTOBERFEST SAUSAGES WITH POTATO &amp; CARAMELIZED ONION</b>	<b>BREADED VEAL CUTLETS WITH GRAVY</b>	<b>TACO SALAD (GROUND BEEF)</b>	<b>CARVED VEAL FLANK STEAK WITH AU JUS</b>
<b>Entrée 2</b>	<b>LINGUINE CHICKEN PRIMAVERA WITH PARMESAN &amp; GARLIC BREAD</b>	<b>HAWAIIAN STYLE ROASTED CHICKEN LEGS WITH GRILLED PINEAPPLE</b>	<b>ROASTED WHOLE CHICKEN WITH STUFFING &amp; GRAVY</b>	<b>ROASTED CHICKEN BREAST WITH GRAVY</b>	<b>TRIPLE CHEESE TORTELLINI WITH CHICKEN, SPINACH-ALFREDO SAUCE</b>	<b>ROAST CHICKEN THIGHS WITH GRAVY</b>	<b>SANTA FE ROASTED CHICKEN BREAST</b>
<b>Entrée 3</b>	<b>TORPEDO PRAWNS WITH FRENCH FRIES &amp; TARTAR SAUCE</b>	<b>SHRIMP SPRING ROLLS ON FRIED RICE</b>	<b>PAN FRIED CRAB CAKE WITH TARTAR SAUCE</b>	<b>FISH &amp; CHIPS WITH COLESLAW &amp; TARTAR SAUCE</b>	<b>POACHED SALMON FILET WITH HOLLANDAISE SAUCE</b>	<b>BAKED HALIBUT FILET WITH LEMON WEDGE</b>	<b>CREAMY GARLIC PRAWNS ON STEAMED RICE</b>
<b>Starch</b>	<b>POTATO PATTIES</b>	<b>BOILED POTATOES</b>	<b>ROASTED HERBED POTATOES</b>	<b>MASHED SWEET POTATOES WITH CHIVES</b>	<b>BAKED 1/2 POTATO WITH SOUR CREAM</b>	<b>WHIPPED POTATOES</b>	<b>POTATOES O'BRIEN</b>
	<b>STEAMED RICE</b>	<b>STEAMED RICE</b>	<b>STEAMED RICE</b>	<b>STEAMED RICE</b>	<b>STEAMED RICE</b>	<b>STEAMED RICE</b>	<b>STEAMED RICE</b>
<b>Vegetable</b>	<b>GREEN KALE</b>	<b>YELLOW ZUCCHINI</b>	<b>ACORN *SQUASH</b>	<b>RED SWISS CHARD</b>	<b>GREEN BEANS</b>	<b>BAKED *TOMATO</b>	<b>MIXED VEGETABLES</b>
<b>Vegetable</b>	<b>SLICED CARROTS</b>	<b>DICED BEETS</b>	<b>MASHED TURNIPS &amp; CARROTS</b>	<b>CORN NIBLETS</b>	<b>CAULIFLOWER</b>	<b>BRAISED GREEN CABBAGE</b>	
<b>FEATURED Dessert</b>	<b>NANAIMO BAR</b>	<b>COCONUT PUDDING</b>	<b>PUMPKIN PIE</b>	<b>BAKED EGG CUSTARD</b>	<b>WHIPPED PINEAPPLE JELLO</b>	<b>CARAMEL ALMOND DANISH WITH ICE CREAM</b>	<b>BUTTER TART BAR</b>

\* Menu item contains a Superfood.

Choose Superfoods more often for optimal health



APPLES  
AVOCADO  
BEANS & LENTILS

BLACKBERRIES  
BLUEBERRIES  
BRAN & OAT

CAULIFLOWER  
CHERRIES  
CRANBERRIES

FATTY FISH  
NUTS  
PEACHES

SPINACH  
STRAWBERRIES  
SQUASH  
TOMATO  
YOGURT

