

April 13th - 19th



**Lunch 11:30 A.M. - 1:15 P.M.**



Reception: 306-585-7100

Week 1	Monday 13	Tuesday 14	Wednesday 15	Thursday 16	Friday 17	Saturday 18	Sunday 19
Soup	Cream of Asparagus	Chicken and Dumpling Soup	French Canadian Pea	Butternut Squash, Bacon & Sage	Dutch Split Pea & Sausage	Coconut Curried Pumpkin & Squash	Baked Potato
Entrée 1	Toasted BLT Sandwich	* Turkey Almond Salad Sandwich	* Roast Beef Lettuce Tomato Horseradish Aioli Sandwich	* Egg Salad on Croissant	Papaya BBQ Glazed Pork Drummies	Jamaican Chicken Power Bowl with Rice, Beans, Veggies & Greens	Fresh Fruit Plate with Cottage Cheese & Baked Scone
Side	French Fries	Fresh Seasonal Fruit	Pickles & Potato Chips	* Marinated Cucumber & Tomato Salad	Potato Wedges		-
Entrée 2	* Tuna Melt on English Muffin	Strawberries & Cream Waffles with Sausage	Crispy Lemon Pepper Chicken Wings	Hot Dog on a Bun with Sauerkraut	Crispy Fish Burger with Lettuce, Tomato & Tartar Sauce	Shaved Steak Sandwich with Sautéed Veggies & Pineapple Relish	Toasted Denver Sandwich with Cheese
Side	Garden Salad	-	Tossed Salad	Onion Rings	Coleslaw	Sweet Potato Fries	Homefried Potatoes & Fresh Fruit
Dessert	Butterscotch Pudding with a Wafer Cookie	Bismark Donut	Ice Cream Sandwiches	Strawberry Colada Smoothie	Banana Cream Pie	Chef's Tropical Surprise!	Chocolate Pudding with a Wafer Cookie

**Dinner 4:30 P.M. - 6:15 P.M.**

Appetizer	* Broccoli Bacon & Cheddar Pasta Salad	Spring Greens Strawberry Goat Cheese Salad	Veggie Sticks & Dip	Mini Veggie Quesadillas with Salsa & Sour Cream	Potato Skins with Dill Sour Cream	Fresh Hummus & Crackers	* Melon Salad with Pumpkin Seed and Feta
Entrée 1	* Swiss Steak with Fire Roasted Tomato Sauce	Turkey Stroganoff	Beef Meatloaf with Gravy	Grilled Lime & Garlic Jumbo Shrimp with Cilantro Butter	Steelhead Trout with Maple Soy Butter	Crispy Fried Chicken with Gravy	Savoury Beef Pie with Puff Pastry & Herb Gravy
Side	Crispy Parmesan Potatoes	Buttered Egg Noodles	Whipped Potatoes	Spanish Rice	Loaded Baked Potato with Bacon, Onion & Sour Cream	Mashed Potatoes	Herb Butter Fried Potatoes
Entrée 2	Roasted Chicken Leg with Rotisserie Sauce	Sweet BBQ Glazed Ham Steak	Lightly Breaded Haddock with Southern Style Tartar Sauce	Mild Chili Spiced Chicken Breast with Chunky Guacamole	Breaded Veal Cutlets with Gravy & Apple Sauce	English Bangers Onion Gravy	Crab Cakes with Roasted Tomato Aioli
Side	Crispy Parmesan Potatoes	Hashbrown Casserole	Whipped Potatoes	Spanish Rice	Loaded Baked Potato with Bacon, Onion & Sour Cream	Mashed Potatoes	Herb Butter Fried Potatoes
Vegetable	Sugar Snap Peas	Roasted Vegetable Medley	Harvard Beets	Mexican Corn on the Cob	Asparagus	Buttered Parsnips	* Stuffed Tomato
Vegetable	Creamed Corn	-	* Broccolini	Fresh Green Beans	Seasoned Peas	* Broccoli	Carrot Coins
Dessert	Assorted Ice Creams	Cheesecake Cherry Compote	Pear Crisp with Ice Cream	Chocolate Cake with Mini Churros & Chocolate Drizzle	Maple Mousse	Chocolate Cake	Lemon Lime Sorbet

\* Menu item contains a Superfood.



Choose Superfoods more often for optimal health

**CRUISE WEEK BEGINS!**



Living Loving Local: Eggs

Breakfast - Daily menu choices - Eggs Various preparations, Cereal, Fresh Fruit, Yogurt, Granola, Juice, Milk, Coffee and Tea