

April 27th- May 3rd



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



Reception: 306-585-7100

Week 3	Monday 27	Tuesday 28	Wednesday 29	Thursday 30	Friday 1	Saturday 2	Sunday 3
Soup	Creamy Cauliflower with Pesto	Beef Barley	Cream of Turkey	* Minestrone	Ham and Potato	French Onion	* Tomato Dill
Entrée 1	Grilled Ham Brie & Maple Mayonnaise Sandwich	Chicken & Feta Salad Sandwich	Shrimp & Crab Salad Croissant	* Chicken Bacon Avocado Tomato Salad	Ginger Beef Salad Plate with Lettuce, Aisan Veg & Miso Dressing	BBQ Pork Riblet Sandwich with Pickled Cabbage	Cottage Cheese & Melon & Banana Bread Plate
Side	Bread & Butter Pickles	Cucumber Dill Salad	Caesar Salad	Multigrain Toast	5 Spiced Wonton Crisps	French Fries	Fresh Seasonal Fruit
Entrée 2	Beef & Bean Chili	Cheese Ravioli with Tomato Sauce	Perogies with Bacon Fried Onion Sour Cream	Beef Dip Sandwich With Swiss Cheese & Au Jus Dip	* Egg Salad Sandwich	* Spinach Sundried Tomato and Goat Cheese Flatbread	Scrambeled Eggs with Corned Beef Hash
Side	Cornbread Muffin	Garlic Bread	-	Onion Rings	Fresh Seasonal Fruit	Garden Salad	Hashbrowns and Toast
Dessert	Oreo Pudding	Heavenly Hash Ice Cream	Coconut Mango Smoothie	Chocolate Brownies	Buttertart Bar	Cherry & Greek Yogurt Danish	Vanilla Pudding with a Wafer Cookie
<b>Dinner 4:30 P.M. - 6:15 P.M.</b>							
Appetizer	Bruschetta with Garlic Wedges	* Broccoli Salad	Tossed Salad	* Spanakopita with Tzatziki Sauce	LLL: Rhubarb Themed Dinner Rhubarb, Brie Toast	* Waldorf Salad	House Salad
Entrée 1	Beef Stroganoff on Egg Noodles	Basa Roasted Red Pepper & Corn Salsa	Vegetarian Lasagna	Salisbury Steak Mushroom Gravy	Roasted Pickerel Fillet with Dill Pickled Carrot Salad	Chicken Cordon Bleu with Spiced Blueberry Chutney	Beef Pot Roast with Pan Sauce
Side	-	Whipped Potatoes	Focaccia Toast	Steamed Rice	Baked Potato	Mashed Potatoes	Roasted Potatoes
Entrée 2	Hickory & Brown Sugar Roast Pork Loin with Gravy	Grilled Mediterranean Chicken Breast with Tomato & Olive Relish	French Onion Beef Brisket	Memphis BBQ Baby Back Ribs	Rhubarb Balsamic Glazed Chicken Thighs	Baked Ham with Pineapple Glaze	Haddock with Pimento Hollandaise Sauce
Side	Sweet Potato Mash	Whipped Potatoes	Creamy Dill Smashed Baby Potatoes	Steamed Rice	 Risotto	Mashed Potatoes	Roasted Potatoes
Vegetable	Sweet Corn	Maple Roasted Butternut Squash	Roasted Zucchini	Buttered Parnips & Carrots	Seasoned Peas	Roasted Brussel Sprouts	Roasted Candied Carrots
Vegetable	Roasted Beets	Seasoned Peas	Asparagus	-	* Broccoli	Creamed Corn	* Green Beans Almondine
Dessert	Assorted Pies	Vanilla Layer Cake	Rice Pudding with Cinnamon	Apple Crumble	* Strawberry Rhubarb Pie	Chocolate Cake	Passion Fruit Mousse

\* Menu item contains a Superfood.



Choose Superfoods more often for optimal health



Living Loving Local - Eggs/ Rhubarb

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