

May 4th - 10th



Weekly Menu Week 4  
Lunch 11:30 A.M. - 1:15 P.M.



Reception: 306-585-7100

Week 4	Monday 4	Tuesday 5	Wednesday 6	Thursday 7	Friday 8	Saturday 9	Sunday 10
Soup	Tamarind Pork & Vegetable	Carrot & Ginger	Wonton Soup	* Tomato	Chicken Noodle	* Tuscan Bean Soup with Squash and Kale	<p><b>Mother's Day Brunch Buffet 11:45am</b></p> <p><i>Featuring:</i></p> <ul style="list-style-type: none"> <li>-Breakfast Pastries</li> <li>-Fresh Fruit</li> <li>-Eggs Benedict with Hollandaise Sauce</li> <li>-Waffles with Syrup &amp; Whipped Cream</li> <li>-Breakfast Sausage</li> <li>-Strawberries &amp; Cream Crepes</li> <li>-Hashbrowns</li> <li>-Ambrosia Dessert</li> <li>-Assorted Desserts</li> <li>-Punch</li> </ul>
Entrée 1	* Baked Beans & Weiners	Roast Beef, Swiss, Lettuce & Tomato Sandwich	* Chicken, Mango, Oranges, & Pecans Salad Plate	* Smoked Salmon and Chive Cream Cheese on Croissant	Egg Salad on Rye	Grilled Chicken Breast on Greek Salad	
Side	Garlic Bread	Fresh Seasonal Fruit	Morning Glory Muffin	* Apple Pecan Salad	Vinaigrette Apple Coleslaw	Pita	
Entrée 2	Crispy Chicken Ranch Burger with Lettuce & Tomato	Ham Asparagus Brie Quiche	* BLT Sandwich	Pancakes with Peaches & Cream & Bacon	Mushroom Swiss Bison Burger	Tomato, Spinach & Pesto Cream Gnocchi	
Side	Sweet Potato Fries with Maple Aioli	House Salad	French Fries	Mixed Berries	French Fries	Garlic Bread & Caesar Salad	
Dessert	Date Square	Strawberry, Rhubarb Sundae	Assorted Desserts	* Banana Almond & Chocolate Crepe	Orange Jello with Whipped Cream	Nanaimo Bar	



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

Appetizer	Spring Roll with Plum Sauce	Salsa with Taco Chips	Veggie Sticks & Dip	Spinach Salad with Boiled Egg, Bacon & Red Onion	Pot Stickers	* Spring Greens with Strawberries and Goat Cheese	<p><b>***Light Supper***</b></p> <ul style="list-style-type: none"> <li>-Cream of Mushroom Soup</li> <li>-Ham, Swiss Cheese, Lettuce &amp; Pesto Mayo Sandwich</li> <li>with Macaroni Salad</li> <li>OR</li> <li>-Chef's Salad Cold Plate with Turkey, Bacon, Boiled Egg &amp; Shredded Cheese</li> <li>with a Fresh Baked Biscuit</li> <li>-Tripple Berry Bars</li> </ul>
Entrée 1	Beef Stir Fry	Pollo Asado ( Citrus Grilled Chicken)	Shepherds Pie with Gravy	Turkey Tetrazzini with Bowtie Pasta	Smoked Brisket Au Jus	Swedish Meatballs	
Side	Wild Rice Pilaf	Santa Fe Style Roasted Baby Potatoes	-	Garlic Bread	Chive Mashed Potatoes	Steamed Rice	
Entrée 2	Fish n' Chips with Tartar Sauce & Lemon	Mole Brasied Pork Shanks	Coconut Crusted Shrimp with Pina Colada Dip	Pork Schnitzle with Roasted Apples & Gravy	Summer Herb Crusted Hake with Tartar & Lemon	Honey Hoisin Pork Chops	
Side	-	Santa Fe Style Roasted Baby Potatoes	Loaded Baked Potato with Bacon, Onion & Sour Cream	Roasted Sweet Potatoes	Chive Mashed Potatoes	Steamed Rice	
Vegetable	Tossed Salad	Mexican Street Style Buttered Corn	Roasted Beets	Mashed Turnips	Stirfried Garlic Green Beans	Vegetable Medley	
Vegetable	NATIONAL HUMMINGBIRD DAY	* Green Beans Almondine	* Broccolinni	Braised Red Cabbage	Sweet Corn	-	
Dessert	Hummingbird Cake	Sopapilla Cheesecake Bars	* Pecan Pie	Peanut Butter Confetti Bars	Orange Cake with Frosting	Assorted Desserts	

\* Menu item contains a Superfood.

Choose Superfoods more often for optimal health

Living Loving Local - Rhubarb



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