

May 18th-24th



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



Reception 306-585-7100

**WORLD BEE DAY**



Week 6	Monday 18	Tuesday 19	Wednesday 20	Thursday 21	Friday 22	Saturday 23	Sunday 24
Soup	Italian Wedding	Cabbage Roll	New England Clam Chowder	Coconut Chicken & Chickpea	Borscht with Sour Cream	Cream of Turkey	Pizza
Entrée 1	* Turkey Almond Salad Sandwich	Grilled Ham & Cheese with Pickles	 * Egg Salad Sandwich	Iceberg Wedge Cobb Salad with Bacon, Blue Cheese, Avocado & Tomato	* Tuna Salad on Whole Wheat	Corned Beef on Rye with Dijonaise & Sliced Pickle	Fresh Fruit Plate with Cottage Cheese with a Cinnamon Roll
Side	Carrot Pineapple Raisin Salad	Homemade Potato Chips	Celery Sticks with Cheeze Whiz	Multigrain Toast	Fresh Seasonal Fruit	* Beet & Onion Salad	-
Entrée 2	Crispy Cod Nuggets with Tartar Sauce & Lemon Wedges	Beef Cannelloni with Vodka Sauce	Sloppy Joe with Ricotta	Brccoli & Cheese Quiche	Ham, Brie and Asparagus Crepe with Hollandaise Sauce	Open Faced, Hot Turkey Sandwich with Gravy	Toasted Denver Sandwich with Cheese
Side	French Fries	Garlic Bread	Onion Rings	 Herb & Strawberry Salad	Tossed Salad	Sweet Potato Fries with Maple Aioli	Homefried Potatoes
Dessert	Birthday Cake Ice Cream	Tripleberry Bar	Butterscotch Pudding with a Wafer Cookie	Carrot Cake	Heavenly Hash Ice Cream	Chocolate Mousse with Fresh Berries	Assorted Desserts



**Chef Amy's Birthday!**



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

Appetizer	Garden Salad	Pot Stickers	Apricot, Brie & Honey Toast	Vinaigrette Apple Coleslaw	Spring Rolls with Plum Sauce	* Broccoli Salad	Creamy Cucumber Salad
Entrée 1	Greek Style Dry Ribs with Caesar Salad & Garlic Toast	Steelhead Trout Filet with Brown Butter Caper Sauce	Slow Roast Flank Steak with a Shallot & Balsamic Demi	Maple Rhubarb Glazed Cod Fillet	Pork Souvlaki Skewers	Braised Beef Short Ribs au jus	Pork Tenderloin Mushroom Marsala Sauce
Side	Steamed Rice	Roasted Potatoes	 Chive Mashed Potatoes	Mini Roasted Red Potatoes	Wild Rice Pilaf	Mashed Potatoes	Greek Lemon Potato
Entrée 2	Chicken Cordon Bleu with Gravy	Liver & Onions with Bacon & Gravy	Braised Apples & Cider Chicken Thighs	Beef Lasagna	Sweet & Sour Chicken Balls	Potato & Chive Crusted Cod Remoulade Sauce	Garlic Rosemary Chicken Breast
Side	Steamed Rice	Roasted Potatoes	Chive Mashed Potatoes	Italian Bread	Wild Rice Pilaf	Mashed Potatoes	Greek Lemon Potato
Vegetable	Buttered Corn	Diced Carrots	* Broccoli	Roasted Cauliflower	Stir Fry Vegetables	* Stuffed Tomato	Carrot Coins
Vegetable	Sugar Snap Peas	* Green Beans Almondine	* Roasted Beets	Basil Roasted Zucchini & Tomatoes	-	Seasoned Peas	Mashed Turnips
Dessert	Nanaimo Bar	Pumpkin Latte Layer Cake	Assorted Pies	 Rice Pudding	Red Velvet Cake	Tiramisu	Saskatoon Pie

\* 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