

June 16th - June 22nd

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

Reception 306-585-7100

Week 6	Monday 16	Tuesday 17	Wednesday 18	Thursday 19	Friday 20	Saturday 21	Sunday 22
Soup	* Greek Tomato & Orzo Soup	* Apple Leek Butternut	Minestrone with Pasta	French Canadian Pea	Ham and Potato	Creamy Chicken and Wild Rice	Cream of Celery
Entrée 1	Smoked Gouda, B.L.T. on a Toasted Bagel	* Chicken, Mango, Oranges, & Pecans Salad Plate	Black Forest Ham Dijonnaise Sandwich	* Egg Salad on Croissant	Fresh Fruit Plate with Cottage Cheese with a Cinnamon Roll	Turkey Cranberry Aioli Wrap	Creamy Porridge with Brown Sugar, Fruit & Cinnamon Raisin Toast
Side	* Cranberry Spinach Salad	Morning Glory Muffin	* Beet & Onion Salad	Carrot & Celery Sticks with Dip	—	Fresh Seasonal Fruit	—
Entrée 2	Greek Dry Ribs	Waffles with Syrup, Sausage & Scrambled Eggs	Hawaiian Burger: Beef Burger with Terriyaki Glaze, Grilled Pineapple, Lettuce & Garlic Aoli	Reuben Sandwich on Rye	Honey Garlic Chicken Wings	BBQ Beef on a Bun with Crispy Onions	* Eggs Benedict
Side	Greek Salad with Pita Bread	Fresh Seasonal Fruit	Onion Rings	French Fries	Garden Salad	Creamy Coleslaw	* Hashbrowns & Tomato Slices
Dessert	Tripleberry Bar	Black Cherry Ice Cream	Assorted Pies	Whipped Lime Jello with Toasted Coconut	Carrot Cake	Ice Cream Drumsticks	Lemon Meringue Pie
Dinner 4:30 P.M. - 6:15 P.M.							
Appetizer	Spring Roll with Plum Sauce	Ham & Brie Crostini	* Spanakopita with Tzatziki Sauce	Caesar Salad	Waldorf Salad	Spinach Salad with Boiled Egg, Bacon & Red Onion	House Salad
Entrée 1	Beef Stir Fry	Maple Orange Glazed Salmon Loin	Spaghetti & Meat Sauce	Pork Schnitzel with Gravy	Beef Meatloaf with Gravy	English Bangers Fried Onions & Gravy	Coconut Crusted Shrimp with Pina Colada Dip
Side	Steamed Rice	Roasted Potatoes	Garlic Bread	Loaded Baked Potato with Bacon, Onion & Sour Cream	Sweet Potato Mash	Roasted Potatoes	Mini Roasted Red Potatoes
Entrée 2	Sweet & Sour Chicken Balls	Pork Tenderloin Dijonnaise	Roast Leg of Lamb with Cranberry Demi Glace	* Hunter's Chicken Thigh (Tomato Mushroom Onion)	Miso Soy Glazed Cod Loin	Chicken Cordon Bleu with Spiced Blueberry Chutney	French Onion Beef Brisket
Side	Steamed Rice	Roasted Potatoes	Oregano Whipped Potatoes	Loaded Baked Potato with Bacon, Onion & Sour Cream	Sweet Potato Mash	Roasted Potatoes	Mini Roasted Red Potatoes
Vegetable	* Seasoned Broccoli	Braised Red Cabbage	Roasted Baby Tomatoes	Roasted Vegetable Medley	Yellow Waxed Beans	Roasted Cauliflower	Carrot Coins
Vegetable	Sweet Corn	Roasted Carrots	* Broccolini	—	Maple Roasted Butternut Squash	Seasoned Peas	Asparagus
Dessert	Tiramisu with Blackberries	* Apple Pie	Butter Tarts	Rice Pudding with Saskatoon Sauce	Blueberry Cream Cheese Danish with Grapes	Chocolate Cake	* Pumpkin Pie

* Menu item contains a Superfood.



Choose Superfoods more often for optimal health



Living Loving Local - Strawberry

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