

August 31st- September 6th

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

Reception: 306-585-7100

Week 3	Monday 31	Tuesday 1	Wednesday 2	Thursday 3	Friday 4	Saturday 5	Sunday 6
Soup	Classic Chicken Noodle Soup	Creamy Italian White Bean	* Tomato Basil	* Cream of Broccoli	Butternut Squash	* Red Lentil	Pizza
Entrée 1	Beef Taco Salad Plate with Salsa & Sour Cream	Turkey, Lettuce & Cranberry Mayo Sandwich	Grilled Ham & Cheese with Pickles	* Egg Salad on Croissant	Iceberg Wedge Cobb Salad with Bacon, Blue Cheese, Avocado & Tomato	Tuna Melt	Creamy Porridge with Brown Sugar, Fruit & Cinnamon Raisin Toast
Side	Taco Chips	Watermelon Wedges	Homemade Potato Chips	Veggie Sticks	Dinner Roll	French Fries	—
Entrée 2	Crispy Cod Nuggets with Tartar Sauce & Lemon Wedges	Greek Burger with Red Pepper Aoli, Feta, Lettuce & Tomato	Chicken Fingers & Plum Sauce	Beef Pot Pie with Gravy & Hot Veggies	Strawberries & Cream Waffles with Sausage	Four Cheese, Tomato & Basil Pizza NATIONAL CHEESE PIZZA DAY	* Eggs Benedict
Side	French Fries	Potato Salad	Caesar Salad	—	—	Tossed Salad	Homefried Potatoes
Dessert	Banana Pudding with a Wafer Cookie	Butter Pecan Ice Cream	Peach Jello	Peanut Butter Confetti Bars	Coconut Pineapple Smoothies	Assorted Desserts	Cookies & Cream Ice Cream
Dinner 4:30 P.M. - 6:15 P.M. LLL PEAR THEME DINNER							
Appetizer	Mixed Greens with Apricots, Candy Nuts & Carrot	Vinaigrette Apple Coleslaw	* Smoked Salmon Mousse	Spinach Dip with Crackers	Brie Pear and Honey Crostini	Greek Bowtie Pasta Salad	House Salad
Entrée 1	Sweet & Sour Meatballs	Crispy Sole Fillet with Thai Coconut Curry Shrimp	Butternut Squash Ravioli with Sage Brown Butter & Sautéed Asparagus & Tomatoes	Summer Herb Crusted Hake with Tartar & Lemon	Slow Beef Striploin with Pear Demi Sauce	Turkey Shepherd's Pie with Gravy	Beef Bulgogi (Sweet Korean BBQ Braised Short Ribs)
Side	Steamed Rice	Creamy Dill Smashed Baby Potatoes	Garlic Bread	Mashed Potatoes	Roasted Potatoes	—	Whipped Potatoes
Entrée 2	Porkchops in Creamy Mushroom Gravy	Marry Me Chicken	Breaded Veal Cutlets with Gravy & Apple Sauce	Red Wine & Cranberry Braised Pork Shanks	Chicken Cordon Bleu with Gravy	Maple Mustard Baked Bone in Ham	Shrimp Skewers with Garlic Butter, Lemon & Cocktail Sauce
Side	Steamed Rice	Creamy Dill Smashed Baby Potatoes	Glazed Sweet Potato	Mashed Potatoes	Roasted Potatoes	Hashbrown Casserole	Whipped Potatoes
Vegetable	Sweet Corn	—	* Edamame	Buttered Parsnips	Roasted Sesame Cauliflower	* Stuffed Tomato	Seasoned Peas
Vegetable	Sautéed Green Cabbage & Mushrooms	Vegetable Medley	Asparagus	Creamed Corn	French Green Beans	Honey Dill Carrots	* Broccoli
Dessert	Assorted Pies	Chocolate Cake	Lemon Tarts with Whipped Cream	Red Velvet Cake	Pear Crisp with Ice Cream	Cheese Cake Caramel	Mixed Berry Cake with Whipped Cream

* Menu item contains a Superfood.



Choose Superfoods more often for optimal health



Living Loving Local - Pear

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