

August 10th-16th

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

Reception 306-585-7100

Week 6	Monday 10	Tuesday 11	Wednesday 12	Thursday 13	Friday 14	Saturday 15	Sunday 16
Soup	Italian Wedding	* Cream of Tomato	Beef Barley	Sausage, Potato & Kale Soup	Coconut Lime Chicken Soup	Ham & Potato Chowder	Butternut Squash
Entrée 1	Corned Beef on Rye	Grilled Cheese Sandwich	* Salmon Salad Sandwich	Greek Salad with Grilled Chicken Breast	Egg Salad on Rye	Beef, Cheddar & Honey Mustard Sandwich	Fresh Fruit Plate with Cottage Cheese with a Cinnamon Roll
Side	Pickles & Potato Chips	Onion Rings	Veggie Sticks	Pita	Fresh Seasonal Fruit	* Beet & Onion Salad	—
Entrée 2	* Baked Beans & Weiners	Tempura Shrimp on Warm Quinoa Salad	Mac' N Cheese with Stewed Tomatoes & Bacon Bits	BBQ Beef Swiss & Pickled Red Onions on a Bun	Hawaiian Pizza	Chicken Fingers & Plum Sauce	Pancakes with Peaches & Cream & Bacon
Side	Dinner Roll	5 Spiced Wonton Crisps	—	French Fries	Tossed Salad	Sweet Potato Fries & Honey Dill Dip	—
Dessert	Chocolate Mint Ice Cream	Carrot Cake	Banana Bread with Cinnamon Sugar Butter	Banana Cream Pie	Assorted Desserts	Chocolate Mousse with Fresh Berries	Ice Cream Sandwiches
Dinner 4:30 P.M. - 6:15 P.M.							
Appetizer	Egg Roll with Plum Sauce	House Salad	Waldorf Salad	Vinaigrette Apple Coleslaw	Spinach, Peaches, Red Onion	Caesar Salad	Brushetta with Garlic Wedges
Entrée 1	Maui Pork Drummies Pineapple	Sole Fillet with Olive Oil, Artichoke, Sundried Tomato & Herbs	Maple BBQ Short Ribs	Steelhead Trout with Sauteed Fennel & Orange Butter	BBQ'd Pork Chops with Roasted Bourbon Peaches	Beef Pot Roast with Pan Sauce	Pork Cutlets with Spiced Apple Sauce & Gravy
Side	Steamed Rice	Mashed Potatoes	Loaded Baked Potato with Bacon, Onion & Sour Cream	Mini Roasted Red Potatoes	Wild Rice Pilaf	Mashed Potatoes	Creamy Dill Smashed Baby Potatoes
Entrée 2	Turkey Stroganoff	Liver & Onions with Bacon & Gravy	Roasted Chicken Breast Pesto Cream	Beef Lasagna	Chicken Thighs Adobo	Mediterranean Stewed Cod Loin	Chicken Cordon Bleu with Spiced Blueberry Chutney
Side	Buttered Egg Noodles	Mashed Potatoes	Loaded Baked Potato with Bacon, Onion & Sour Cream	Garlic Bread	Wild Rice Pilaf	Mashed Potatoes	Creamy Dill Smashed Baby Potatoes
Vegetable	Buttered Corn	Diced Carrots	* Broccoli	Roasted Cauliflower	Vegetable Medley	* Stuffed Tomato	Carrot Coins
Vegetable	Sugar Snap Peas	* Green Beans Almondine	* Stuffed Tomato	Basil Roasted Zucchini & Tomatoes		Seasoned Peas	Mashed Turnips
Dessert	Nanaimo Bar	Butter Tarts	Cheesecake with Strawberry Sauce	Vanilla Swirl Cake	Peach Danish with Ice Cream	Red Velvet Cake	* Apple Pie

* Menu item contains a Superfood.



Choose Superfoods more often for optimal health



Living Loving Local - Peach

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