



Lunch Menu

Served Saturday & Sunday 11:30 A.M.-1:00 P.M.

Homemade Soup of the Day Cup \$5 Bowl \$6.75

Lunch Special \$12 Half Special \$8.25

Salads—Served with a Dinner Roll (G)

Cobb Salad \$14 (D E)


Mixed Greens Topped with Chicken, Tomatoes, Avocado, Hard-Boiled Egg, Bleu Cheese Crumbles, Bacon, & Choice of Dressing.

Fruit & Nut Salad \$10 (D N)

Mixed Greens, Red Onion, Candied Pecans, Dried Cranberries, Bleu Cheese Crumbles, Strawberries, & Balsamic Vinaigrette.
Add Chicken **\$4.50**. Add Salmon (F) **\$7.50**.

Entrees—Served with Chips & a Pickle

Deluxe Grilled Cheese \$12 (G D)

Cheddar Cheese, Bacon, & Sliced Tomatoes on Choice of  Wheat or White.


BLT \$12 (G E Soy)

Bacon, Lettuce, Tomato, & Mayonnaise on Choice of  Wheat or White.

Creamy Salad Sandwich of the Week \$12 (G E Soy)

On  Wheat or White Bread with Lettuce & Tomato. Ask Your Server for This Week's Option.

Grilled Cheeseburger \$14 (G D)

Includes Lettuce, Tomato, Pickle, & American, Cheddar, or Swiss.
Choice of Beef or  Veggie Patty (G).

Chicken Tenders \$10.75 (G)

Served with Ranch (D E Soy) or BBQ Dipping Sauce.

50th Style Macaroni & Cheese \$11.25 (G D)

A Hearty Serving of Elbow Mac Pasta Smothered in a Homemade Cheese Sauce Topped with Bacon & Scallions. (Chips Not Included)

Soup or Salad & Half Sandwich \$11.25

Choose between Cup of Soup or Side Salad and Half Sandwich. Sandwich Choices: Deluxe Grilled Cheese (G D), BLT (G E Soy), or Creamy Salad of the Week (G E Soy). (Chips Not Included)

Sides —A la Carte \$3.50, Substitute Chips on Any Entrée \$2

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| Potato Chips | ☀️ Fresh Veggies & Ranch (D E Soy) |
| Onion Rings (G) | French Fries (G Soy) |
| ☀️ Fresh Fruit | Cup of Soup |
| Sweet Potato Fries | Potato Cakes (Soy) |

Desserts (Allergens May Vary Based on Variety)

Cookie \$1.75 (G D E)

Bar \$3 (G D E)

Cake or Pie \$4.50 (G E)

Ice Cream \$3.25(D)/Sundae \$5 (D N)

Vanilla, Flavored, Sorbet, or Sugar Free (\$1.75).

Residents on a meal plan & their guests will receive discounted pricing.

*Menus are Subject to Change Based on Availability.

Noted items contain these allergens: G-Gluten/Wheat D-Dairy E-Egg N-Tree Nuts
S-Sesame F-Fish SF-Shellfish Soy-Soy P-Peanuts

Most bakery items contain Gluten/Wheat & Egg. Please let your server know of known food allergies.

☀️ = Healthier Choices

*Consuming raw or undercooked meats, poultry, fish, seafood, shellfish, or eggs increases the risk of foodborne illnesses.



Dinner Menu

Served Daily 5:00-6:30 P.M.

Homemade Soup of the Day Cup \$5 Bowl \$6.75

☀️ House Salad with Choice of Dressing \$5.25

Walleye Fingers with Lemon & Tartar \$8.25 (G E F)

Dinner Special \$17 Half Special \$11.75

Salads—Served with a Dinner Roll (G)

Cobb Salad \$14 (D E) — Mixed Greens Topped with Chicken, Tomatoes, Avocado, Hard-Boiled Egg, Bleu Cheese Crumbles, Bacon, & Choice of Dressing.

☀️ **Fruit & Nut Salad \$10 (D N)** — Mixed Greens, Red Onion, Candied Pecans, Dried Cranberries, Bleu Cheese Crumbles, Strawberries, & Balsamic Vinaigrette. Add Chicken **\$4.50**. Add Salmon (F) **\$7.50**.

Entrees—Served with Choice of Two Sides

Beer Battered (G Soy F) or ☀️ Broiled Cod \$19.50 (F) — 6-ounce Crispy Fried Beer Battered Cod or Lightly Seasoned & Broiled Cod Fillet. Served with Tartar Sauce (E Soy), & Lemon.

☀️ **Grilled Salmon \$22.50 (F D E)** — 6-ounce Portion Served with Hollandaise Sauce & Lemon.

☀️ **Grilled Chicken Breast \$17** — Lightly Seasoned & Grilled Chicken Breast.

Grilled Cheeseburger \$17 (G D) — Includes Lettuce, Tomato, Pickle, & American, Cheddar, or Swiss. Choice of Beef or ☀️ Veggie Patty (G).

☀️ **Grilled Portabella Mushroom Burger \$16** (G D E Soy) —Marinated Portabella Mushroom, Swiss Cheese, Wilted Spinach, Tomato, Red Onion, Avocado, & Basil Aioli on a Brioche Bun.

☀️ **Herb Roasted Vegetables & Pasta \$12.25** (G D) — Bell Peppers, Zucchini, Onion, Mushroom, Tomato, & Eggplant, Tossed in Roes' Sauce over a Bed of Pasta. Add Chicken **\$4.50**. Add Salmon (F) **\$7.50**. (No Sides Included)

Sides —A la Carte **\$3.50**

Mashed Potatoes & Gravy (D Soy)

French Fries (G Soy)

☀️ Fresh Veggies & Ranch (D E Soy)

Cup of Soup

☀️ Baked Potato with Sour Cream (D)

☀️ Fresh Fruit

☀️ Dinner Roll (**\$1.75**) (G)

Sweet Potato Fries

☀️ Chef Choice Vegetable

Potato Cakes (Soy)

☀️ House Salad (Substitute Side for **\$2**)

Desserts (Allergens May Vary Based on Variety)

Cookie \$1.75 (G D E)

Bar \$3 (G D E)

Cake or Pie \$4.50 (G E)

Ice Cream \$3.25(D)/Sundae \$5 (D N)

Vanilla, Flavored, Sorbet, or Sugar Free (**\$1.75**).

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