October Lunch Menu

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
1		1	2	Reservations open for October 13-17
International Aging Week is October 6–12. Enjoy dishes with global influence in celebration of International Active Aging Week. Each day the menu and dessert features dishes from a different region.		Roasted Turkey Dinner, Mashed Potatoes and Gravy, Cornbread Stuffing, Green Beans, Dessert	Fish & Chips, Tartar Sauce, Lemon Wedge, Soup of the Day, Dessert	Chicken Cordon Bleu, White Gravy, Wild Rice, Chuckwagon Corn, House Salad, Dessert
6	7 Mexico	8 Italy	9 Germany	Reservations open for October 20-24
NO LUNCH KITCHEN IN-SERVICE DAY	Beef Tacos, Flour Tortillas, (Lettuce, Tomato, Cheese), Southwest Rice and Black Bean Blend, Dessert	Chicken Fettuccine Alfredo, House-Made Alfredo Sauce, Fettuccine Pasta, Caesar Salad, Garlic Bread, Dessert	Smoked Beer Brats, Roasted Potatoes with Caramelized Onion & Bell Peppers, Rot Kohl, Honey Glazed Carrots, Soup of the Day, Dessert	India Butter Chicken, Steamed Rice, Roasted Sweet Potato, House Salad, Dessert
13	14	15	16	Reservations open for October 27-October 31
Beef Pot Roast, Garlic Mashed Potatoes, Herb Creamed Corn, House Salad, Dessert	Crispy Teriyaki Chicken, Egg Fried Rice, Stir-Fried Vegetables, Carrot and Pineapple Salad, Dessert	BBQ Pork Spare Ribs, Bacon Baked Beans, Home Fries, Coleslaw, Dessert	PD & FD APPRECIATION LUNCH Seared Atlantic Salmon with Lemon Sauce, Roasted Cauliflower Mash, Green Beans, House Salad, Dessert	House-Made Lasagna with Beef Bolognese, Garlic Bread, Buttered Broccoli, House Salad, Dessert
20	21	22	23	24 Reservations open for November 3-7
Seared Beef Tender, Red Wine and Herb Brown Gravy, Roasted Red Potatoes, Chuckwagon Corn, Dessert	Ham and Cheese Mini Quiche, Roasted Potatoes, Bacon Strips, Dessert	Chicken Parmesan, Fettuccine Pasta with Tomato Sauce, Mixed Vegetables, House Salad, Dessert	Reuben Sandwich, Assorted Chips, Pickle Spear, Soup of the Day, Dessert	Country Fried Steak, Mashed Potatoes and Gravy, Mixed Vegetables, House Salad, Dessert
27	28	29	30	Reservations open for November 10, 12–14
Classic Beef, Bacon and Bean Chili, Baked Potato with Cheese and Sour Cream, House Salad, Dessert	Seared Chicken Breast, White Wine and Herb Sauce, Mixed Vegetables, Steamed Rice, House Salad, Dessert	Mom's Spaghetti and Meatballs, Greek Salad, Garlic Bread, Dessert	Halloween Lunch: BBQ Pulled Pork Sand-"witch", House-Made Macaroni & Cheese, Roasted Beets & Sweets, Dessert	Shepherd's Pie (Beef, Gruyere Mashed Potatoes, Vegetables & Brown Gravy), Soup of the Day, Dessert