NOVEMBER MENU 2026

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 **Lunch Special**: Egg Benedict w/Hollandaise & Salsa served w/Hashbrowns, Cut Fruits or a Banana **Supper: Pot Roast w/Gravy & Horseradish** Garlic Mash Green Beans Strawberry & Kiwi or Chocolate Cream Pie w/Ice Cream or Cream	2 **Lunch Special**: Chicken Salad Sandwich **Supper: Steelhead Trout w/Sundried Tomato Creamy Sauce** Parsley Buttered Baby Potatoes Roasted Zucchini Fresh Fruit Salad or Mascarpone Cheesecake w/Strawberry Compote	3 **Lunch Special**: Beef Burger **Supper: Maple Glazed Pork Chops** Sweet Potato & Bacon Hash Broccoli Fresh Pineapples or Banana Raisen Oatmeal Muffins w/Whipped Cream Cheese Icing	4 **Lunch Special**: Mac & Cheese w/Bacon on the Side **Supper: Pan Fried Pollock w/Creamy Garlic Tarragon Sauce or Lemony Grilled Chicken w/Peppers & Olives** Roast Potatoes Cauliflower Au Gratin Chef's Choice of Canned Fruit or Butterscotch Confetti	5 **Lunch Special**: Egg Salad on a Fresh Bun **Supper: Pork & Beans Stew** Fresh Buns Glazed Baby Carrots Tropical Salad or Black Forest Cake	6 **Lunch Special**: Fish & Chips **Supper: Sauteed Chicken w/Tomatoes, Feta & Olives** Rosemary Roasted Potatoes Mixed Veggies Melon Medley or Strawberry & Rhubarb Crisp w/Ice Cream	7 **Lunch Special**: Turkey Sandwich w/Cranberry Mayo **Supper: Pepper Steak** Buttered Noodles Green Peas Banana or Très Leche Cake
8 **Lunch Special**: Scrambled Eggs w/Bacon, Sausage, Hashbrowns & Fruit **Supper: Roast Chicken Leg w/Gravy & Cranberry Sauce** Garlic Whipped Mash Asparagus Fresh Fruit Salad or Assorted Pies w/Ice Cream or Whipped Cream	9 **Lunch Special**: Chicken Caesar Wrap **Supper: Potato Crusted Cod w/Mexican Salsa & Tartar Sauce** Parsley Baby Potatoes Cauliflower in Cheese Sauce Chef's Choice of Canned Fruit or Lemon Layer Cake w/Icing	10 **Lunch Special**: Turkey Burger **Supper: Creole Pork Chops** Mash Potatoes Roasted Veggies Fresh Pineapples or Strawberry Mousse w/Strawberry Rhubarb Sauce	11 **Remembrance Day** **Lunch Special**: Creamy Chipped Beef on Muffin Toast **Supper: Glazed Meat Loaf w/Corn Bread** Mash Potatoes Honey Glazed Carrots Strawberries or Bread Pudding w/Brown Sugar Sauce	12 **Lunch Special:** Grilled BLT **Supper: Chicken Stew w/Biscuits** Caesar Salad Melon Medley or Hawaiian Cake	13 **Lunch Special:** Patty Melt **Supper: Halibut w/Lemon Caper Sauce** Roasted Potatoes Green Beans Canned Mandarins or Tiramisu	14 **Lunch Special:** Chicken Salad on a Fresh Bun **Supper: Pancake Night** Tropical Fruit or Crepes w/Strawberry Compote
15 **Lunch Special**: French Toast w/Bacon, Strawberry Compote & Whipped Cream **Supper**: **Greek Baby Back Ribs w/Ranch Dip** Lemon Roasted Potatoes Candid Carrots & Beets Strawberry & Kiwi or Cherry Pie w/Ice Cream or Whipped Cream	16 **Lunch Special**: Grilled Ham & Cheese Sandwich **Supper**: **Beef Pot Pie** House Salad Chef's Choice of Canned Fruit or Sour Cream Pecan Coffee Cake	17 **Lunch Special**: Chicken Burger **Supper: Buffet Night**	18 **Lunch Special**: Turkey & Cheese on a Sub **Supper: Pike Perch w/Herb Rice or Butter Chicken w/Plain Rice** Mixed Veggies Honey Dew or Carrot Cake w/Cream Cheese Icing	19 **Lunch Special**: Reuben Sandwich **Supper: Salmon w/Chickpea Salad** Sweet Potato Mash Cantaloupe or Apple Crisp w/Maple Walnut Ice Cream	20 **Lunch Special**: Denver Sandwich **Supper: Beef Bourguignon** Mash Potatoes Roasted Butternut Squash Fruit Salad or Cherry Tarts	21 **Lunch Special**: Hot Dog w/Brown Beans **Supper: Creamy Tuscan Chicken** Creamy Whole Wheat Pasta Green Beans Fresh Pineapples or Fruit Trifle

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22 **Lunch Special**: Pancakes w/Sausage, Whipped Cream & Strawberry Compote **Supper: Roast Beef, Gravy and Horseradish** Baked Potatoes Green Beans Strawberry & Kiwi or Pumpkin Pie	23 **Lunch Special**: Chicken Fingers w/Caesar Salad **Supper: Quiche Lorraine** Caesar Salad Pineapples or Mixed Berry Cheesecake	24 **Lunch Special**: Salmon Salad on Fresh Buns **Supper: Beef Stroganoff** Mash Potatoes Green Peas Fresh Fruit Salad or Chocolate Pudding w/Snicker Doodle Cookies	25 **Lunch:** Mac & Cheese w/Bacon **Supper: Mediterranean Chicken or Grilled Mahi Mahi w/Pineapple Salsa** Roasted Potatoes Cauliflower Chef's Choice of Canned Fruit or Assorted Ice Cream	26 **Lunch:** Roast Beef Sandwich **Supper: Pan Seared Pork Cutlet w/Lemon Caper** Mash Potatoes w/Gravy & Apple Sauce Horseradish-Green Beans Mangoes or Cream Puffs	27 **Lunch:** Chicken Wings **Supper: S & S Meatballs** Basmati Rice Stir-Fried Broccoli & Baby Corn Melon Medley or Blueberry Crisp w/Ice Cream	28 **Lunch Special**: Pulled Pork w/Apple Slaw **Supper: Grilled Chicken w/Mushroom Sauce** Garlic Tossed Tortellini Pasta Glazed Honey Dill Baby Carrots Banana or Hawaiian Fruit Tarts
29 **Lunch Special:** Egg Benedict w/Hollandaise served w/Hashbrowns, Cut Fruits or a Banana **Supper: Pot Roast w/Gravy & Horseradish** Ranch Mash Potatoes Roasted Root Veggies Fruit Salad or Boston Cream Pie	30 **Lunch Special:** Ham Salad Sandwich **Supper: Grilled Salmon w/Bearnaise** Potato Gnocchi Honey Dill Glazed Carrots Grapes or Apple Crisp w/Vanilla Ice Cream					

<u>All lunch specials are served with your choice of Soup, Daily Salad, French Fries, or Warm Kettle Chips</u>

- Guest reservations for dinner require 24-hour notice. Please contact the kitchen.
- Lunch serving time 11:30 – 1:15pm
- Dinner serving time: 1st serving 4:35 pm, 2nd serving 5:50 pm
- For pickups & deliveries, please contact kitchen by 3:00 pm (Pickup charges $1.50 plus taxes, Delivery charges $3.00 plus taxes)
- 25 dinner meals included each month (meals over 25 is a charge of $18.50 each plus taxes)

ALL FOOD ITEMS ARE SUBJECT TO AVAILABILITY OF PRODUCT