



Where friends and neighbors come together

LUNCH & DINNER MENU

LUNCH – 11:30am-3:00pm, Monday-Saturday

Last seating taken at 2:15pm

Dine-In for coffee & dessert taken until 2:30pm

Delivery orders taken until 11:30am, pickup orders until 2:45pm

DINNER - 4:00pm-7:00pm, Monday-Saturday

Last seating taken at 6:15pm

Delivery & Pick-up orders taken until 4:30pm

Dine-In for coffee & dessert taken until 6:30pm

SUNDAY BRUNCH BUFFET – 11:30am-2:00pm *no menu service available*

GENERAL INFORMATION

FEES & CHARGES

All meals are charged based on the times listed above.

Prices charged to residents will be based on the most current pricing structure in place, guests an additional \$2.

INCLUSIVE

All meals include a soup, a salad, an entrée, two side items, a dessert and beverage, unless otherwise noted.

Specials will be available daily for both lunch & dinner

Complimentary refills provided for coffee, iced or hot tea and fountain drinks only.

EXTRAS & ADDITIONAL CHARGES

Some menu options and specials are premium items and will be charged an additional amount when ordered.

Additional side items will be charged at \$1.00

Alcohol will be charged based on the price listed on the beverage menu.

Dessert items are included when a meal is ordered. If a meal is not ordered it will be charged separately.

Extra & additional items, alcohol, guest charges and upcharges are not applied to resident meal allowances.

MISCELLANEOUS

Reservations are preferred but not required. Expect a wait during peak meal times.

We do not provide to-go boxes or carry-out supplies. The supplies are only provided with delivery or to-go orders, however, you are welcome to bring your own carry-out boxes for any left-overs that you may have.

***Items that express no substitution or changes come as is and cannot be altered.**

ALL-DAY DINING

(served 11:30am until 7:00pm)

HOUSE MADE SOUP - cup or bowl

Vegetable ◦ Tomato Basil ◦ Chicken Orzo ◦ Beef & Bean Chili ◦ Soup of the week

SOUP COMBO

Choose a bowl of soup from above with a side salad or choice of half of a cold sandwich and one side item

SALADS: starter or entree

No substitutions to starter salads

Cranberry & Goat Cheese

Mixed greens with dried cranberries, goat cheese, chopped walnuts, diced tomato, croutons and raspberry vinaigrette dressing

Caesar

Chopped romaine, croutons, parmesan cheese and classic Caesar dressing

Chopped Wedge

Chopped iceberg lettuce with bleu cheese dressing, diced tomatoes, crumbled bacon and crumbled bleu cheese

Greek

Mixed greens with black olives, feta cheese, red onions, diced tomatoes, sliced cucumber, oregano and balsamic dressing

300 MVT Cobb

Chopped iceberg lettuce with diced tomato, hard boiled egg, bacon crumbles, bleu cheese crumbles and choice of dressing

**Add diced chicken to any entrée salad only*

Dressings

1000 Island ◦ Ranch ◦ Italian ◦ Bleu Cheese ◦ Caesar ◦ Raspberry Vinaigrette
Balsamic Vinaigrette ◦ Oil & Vinegar

COLD SANDWICHES

MVT Triple Club Sandwich

Three layers of toasted bread with mayo
The first layer begins with sliced roast turkey with bacon, tomato & American cheese
The second layer being slice ham, Swiss cheese & lettuce

Chicken Salad Club

Our house made chicken salad on a large croissant with lettuce & tomato

Pesto Caprese Sandwich

Sliced fresh pesto sauce, tomatoes, fresh mozzarella, basil leaves, drizzled with balsamic glaze on sun dried tomato focaccia roll

Turkey & Cranberry Sandwich

Roast, sliced turkey on a choice of bread with lettuce, red onion, tomato with cranberry mayo spread

Create Your Own Deli Sandwich

Choose from sliced turkey, ham, tuna salad or chicken salad, American, Swiss, Provolone or Cheddar Cheese, lettuce, tomato & onions on white, wheat, marble rye, hoagie flour wrap

Bacon, Lettuce & Tomato (BLT)

Bacon, lettuce & sliced tomato and mayo on your choice of white, wheat or marble rye bread

HOT SANDWICHES

Philly Steak Sandwich

Grilled & chopped steak, served on a hoagie roll with mayo, sautéed onion, peppers & mushrooms with melted provolone cheese

Hamburger or Cheeseburger

Includes lettuce, tomato, onion, pickle & condiment, served on flour or wheat bun.

Black Bean Burger

Grilled bean patty, served with avocado cream spread on a wheat bun with sliced cucumbers, lettuce, tomato & red onions

Chicken Quesadilla

Grilled tortilla with shredded cheddar cheese, peppers, onions & chicken, served with pico de gallo, sliced avocado, salsa & sour cream.

Mediterranean Chicken Sandwich

Grilled chicken breast, served on tomato focaccia roll with fresh mozzarella, tomato, lettuce, red onion and pesto mayo

Classic Grilled Cheese or Pimiento Grilled Cheese

Choice of American, Swiss, provolone, pimiento or mozzarella cheese on your choice of white, wheat or marble rye grilled bread

Add: bacon, ham, avocado or tomato

Classic Tuna Melt

Tuna salad on grilled marble rye with American cheese

Fried BBQ Chicken Sandwich

Deep fried chicken tenders on a hoagie roll with mayo, lettuce, tomato & red onions, topped with melted cheddar cheese and BBQ sauce

BBQ Pork Sliders

Three buttery biscuits with pulled BBQ pork, topped with slaw & sweet pickle chips

Warm Roasted Beet & Goat Cheese

Roasted beets on a wheat roll, topped with Goat Cheese, mixed greens, red onion & sliced cucumber with a lemon, ginger & honey spread

Dog-On-It

Classic all-beef, Kosher hot dog in a hot dog bun

Add: chili, slaw, cheddar cheese

Patty Melt

Grilled beef patty on grilled marble rye bread with melted Swiss Cheese, 1000 Island Dressing & caramelized onion

Grilled Pesto Turkey Burger

Lean turkey patty, served on a wheat bun with pesto sauce, fresh mozzarella and field greens



ALL-DAY DINING ENTRÉES

(served from 11:30am until 7:00pm)

VEGETARIAN ENTRÉE'S

**No substitutions or no additional side items included*

Vegetable Stir Fry

Brown rice topped with soy & ginger wok fried vegetables & sesame seeds

Pasta Primavera

Tri-colored cheese filled tortellini with broccoli, cauliflower, zucchini, squash, carrots, mushrooms and asparagus in a pesto sauce

Eggplant & Mushrooms Baked in Marinara Sauce

Breaded eggplant & mushrooms baked in marinara sauce and topped with fresh mozzarella, served over spaghetti with garlic toast

Roasted Brussel Sprouts & Sweet Potato Bowl

Served over wilted spinach with a Honey Dijon & Sesame

Vegetable Plate

Choose (3) vegetable side items & (1) starch item

Add Chicken to any of the above

BASIC ENTRÉE'S

Included in resident's meal plan

Chicken Finger Basket

Fried chicken tenders, served with coleslaw & bbq sauce

Create Your Own Pasta

Choose your pasta, sauce and protein:

Pasta – Spaghetti ◦ Fettuccini ◦ Tri-colored Tortellini

Sauce – Marinara ◦ Bolognese ◦ Alfredo

Protein – Chicken ◦ Sweet Italian Sausage ◦ Meatballs ◦ Eggplant

Lasagna

Layers of ground beef & pork sausage, layered between lasagna noodles with ricotta, parmesan & marinara sauce; served with garlic toast

Shepherd's Pie

Seasoned ground beef with peas, carrots, celery, topped with mashed potatoes and melted cheddar cheese

Battered or Broiled Cod Basket

Battered or broiled cod fish with hush puppies, lemon & tartar sauce

Meatloaf

Made with ground beef & pork sausage, cream of mushroom soup, served with mushroom gravy on the side

Artichoke Crusted White Fish

Market white fish, baked with a mayo & artichoke crust

Pot Roast

Chunks of slowly cooked beef with carrots & potatoes

DINNER ENTRÉES

(served 4:00pm until 7:00pm)



BASIC ENTRÉE'S

Included in resident's meal plan

Frenched Chicken Breast

Roasted chicken comprised of the first joint of the drummette & breast with skin on, served with pan sauce

Country Fried Chicken

Choose white (breast) or dark meat (drums & thighs) only - (no wings), served with country gravy on the side

Baked Pork Chop

Seasoned, bone-in pork chop with mushroom gravy

Mojo Marinated Pork Loin

Roasted citrus & honey marinated pork loin

Chicken Cordon Bleu

Baked chicken breast stuffed with Swiss cheese & ham

PREMIUM ENTRÉE'S

\$3.00 upcharge, is not included in resident meal plan

Filet Mignon

6oz Tenderloin cooked to order with herb butter

Shrimp Scampi

Jumbo shrimp (tail on), sautéed in garlic, butter white wine & herbs and served over pasta

Honey BBQ Roast Salmon

6oz roasted salmon brushed with a honey BBQ sauce

NY Strip Steak

6oz NY Strip, pan seared in rosemary & herb butter

Fried Seafood Platter

A piece of fried cod, fried clam strips, (6) fried shrimp, hushpuppies, tartar & cocktail sauce



REGULAR SIDE ITEMS

French Fries ◦ Potato Chips ◦ Mashed Potatoes ◦ Baked Potato ◦ Baked Sweet Potato
Au Gratin Potatoes ◦ White Rice ◦ Brown Rice ◦ Mac-n-cheese

Green Beans ◦ Wax Beans ◦ Spinach ◦ Turnip Greens ◦ Creamed Corn
Roasted Brussel Sprouts w. Bacon ◦ Sautéed Asparagus ◦ Steamed Broccoli ◦ Roasted Carrots
Wax Beans ◦ Black Eyed Peas ◦ Roasted Beets ◦ Broccoli Casserole

Fruit Salad Cup ◦ Berry Bowl (seasonal)





JAVA



THE SWEET SPOT

(included with meals, free refills & complimentary all-day)

Espresso ◦ Cappuccino ◦ Latte ◦ Hot Tea

decaffeinated available

BEVERAGES

(included with meals with free refills)

Coffee ◦ Hot Tea ◦ Iced Tea (sweet or unsweet) ◦ Soda (coke, diet coke, sprite, lemonade)

(charged after first glass - \$1.00)

Juice (orange, cranberry, apple, V8 low sodium) ◦ Milk ◦ Hot Cocoa



2 cookies

Chocolate Chip ◦ Peanut Butter ◦ Macadamia ◦ Double Chocolate
Carnival M&M ◦ Oatmeal Raisin ◦ Chocolate Chunk Double Fudge Brownies



CONE OR BOWL

High Fat Content

Chocolate ◦ Vanilla ◦ Strawberry ◦ Rocky Road ◦ Black Cherry ◦ Butter Pecan ◦
Moose Tracks ◦ Salted Caramel Truffle

Sugar Free

Chocolate ◦ Vanilla ◦ Butter Pecan

Sherbet

Orange Sherbet ◦ Rainbow Sherbet

Banana Split

Chocolate, Vanilla & Strawberry with sliced bananas, chocolate syrup,
walnuts, cherry & whipped cream

Specialty Desserts

Double Fudge Cake ◦ Classic Apple Pie ◦ Sugar Free Apple Pie

Tiramisu ◦ Eclairs ◦ Cannoli

New York Style Cheesecake

add Strawberry or Blueberry topping



Ask about our dessert of the week