

MOUNT VERNON TOWERS

Where Friends and Neighbors Come Together

Dinner Menu

Served from 4:30pm-6:15pm, Monday-Friday

Delivery & carry-out orders must be placed by 2:00 pm for 4:15pm pickup & 4:30pm delivery

Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

GENERAL INFORMATION

FEES & CHARGES Residents will be charged \$11.00 for dinner – 4:30pm-6:15pm Monday-Friday Guests will be charged an additional \$2.00.

INCLUSIVE All of our Dinner menu items include soup or salad, main entrée/sandwich or salad, choice of two side items and a dessert option. Non-alcoholic beverages are included in all meals.

EXTRAS & ADDITIONAL CHARGES Extra items will be billed at an additional charge: \$3.00 per meat \$2.00 per side \$2.00 per additional dessert \$1.00 per two scoops of Ice cream Extra & additional items, guest charges and upcharges are not applied to resident meal allowances. Delivery is an additional \$3.00 service fee.

MISCELLANEOUS

Expect a wait during peak meal times.

We do not provide to-go boxes or carry out supplies unless ordering to-go or through delivery, however you are welcome to bring your own carry out box for leftovers during full-service meal periods. We do not allow to go food during buffet service meals.

SERVICE EXPECTATIONS

Everyone should have an enjoyable experience and in order for us to be able to maximize this potential our service standards and processes must be followed. To assist the community with understanding these expectations we have outlined some details below to help reduce any confusion. We require everyone to swipe their door cards to register for their meals. Residents will be expected to swipe, when they arrive to dine. The host will seat all residents and their guests during lunch & dinner service. Please do not seat yourself. Specific tables are not reserved due to the sequence & rotation of service. We will seat each party based on the next available table in the rotation. Food is made to order and can take time to cook. Please do not expect your orders to be ready in 5-minutes. Some orders will take longer and depending on volume of business can be delayed. The server will take the full order of each diner at the table, this includes dessert. Your leftovers, when providing full-service dining, can be taken home in your own carry out boxes. Food is not to leave the dining room on days that we provide brunch or buffet service.

Those that join a table that is already in the process of being served will be taken care of when the server has a moment. Understand that your order isn't likely to come out at the same time.

STARTERS

CAESAR SALAD D C Chopped romaine lettuce tossed with parmesan cheese, house croutons, and caesar dressing.

TOSSED SALAD G N *Fresh salad greens topped with tomatoes, cucumbers, and red onion.*

CUCUMBER & TOMATO SALAD G *Fresh cucumbers and tomatoes tossed in a seasoned vinaigrette*

COLESLAW

Shredded cabbage and carrots With a creamy house made dressing **SOUP**

MONDAY: BROCCOLI AND CHEESE 🔀 🚺

TUESDAY: TOMATO BISQUE

WEDNESDAY: BAKED POTATO 🔀 🚺

THURSDAY CARROT GINGER **()**

FRIDAY: WILD MUSHROOM 🔀 🚺

SOUP OF THE WEEK

Chef's Weekly Selection Please ask your server for this weeks selection.

ENTREE SALAD

GRILLED CHICKEN CAESAR **O O**

Our classic Caesar salad is topped with grilled chicken

COBB SALAD 🔀 🖸 🚺

Chopped salad topped with Bacon, Hard-boiled Egg, Avocado, Tomato and Blue Cheese

SHRIMP LOUIE SALAD 0 19 6

Mixed Greens Topped with shrimp, Egg, Avocado, and celery with Thousand Island Dressing

300 SALAD 🕒

Iceberg lettuce topped with fried chicken, Roma tomatoes, red onions, sweet bbq sauce, and buttermilk ranch



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SANDWICHES

SERVED WITH TWO SIDES

BURGER YOUR WAY

100% all beef patty with lettuce, tomato, and onions. Additional toppings cheese, bacon, mushrooms (Sodium-63mg Calories-322)

<u>ENTREES</u>

SERVED WITH TWO SIDES

BBQ BEEF BRISKET

Slow Roasted Beef Brisket with a Tangy BBQ sauce (Sodium-651mg, Calories-318)

PORK LOIN CHOP WITH MANGO CHIPOTLE GLAZE

Herbed Marinaded Pork Loin Grilled and Topped with Mango Chipotle Glaze (Sodium-279mg, Calories-224)

CITRUS MARINATED CHICKEN BREAST (b) (c) Herb and Citrus Marinated Chicken Breast (Sodium-525mg, Calories-475)

PESTO SHRIMP PASTA 🚺 🕏

Garlic Marinaded Shrimp with Penne Pasta and a Basil Pesto Sauce (Sodium-512mg, Calories-319)

TOFU STIR-FRY O *Teriyaki Glazed Tofu with Stir-fry Vegetable (Sodium-566mg, Calories-188)*

> **SPECIAL OF THE DAY** Chef's daily selection feature Ask your server what today's feature is

GRILLED MAHI- MAHI WITH TROPICAL SALSA mango, pineapple, red peppers, tomatoes, onions and fresh herbs (Sodium-115mg, Calories-149) (\$5.00 Upcharge)

MARINATED FLANK STEAK Worcestershire, Soy sauce, lemon, red wine vinegar, onion, garlic, cilantro (Sodium-468mg, Calories-320) <u>(\$5.00 Upcharge)</u>

> **VEGETABLE PLATE** *Choose any 4 side items*

<u>SIDES</u>

GREEN BEANS

BROCCOLI 🕑

SPINACH 🔀

FRENCH FRIES

BAKED POTATO 0

SWEET POTATO FRIES

BUTTER BEANS

DAILY VEGETABLE SPECIAL

RICE

BALSAMIC VEGETABLE MEDLEY

MASHED POTATO

MAC & CHEESE

BEVERAGES

COFFEE - HOT TEA - ICED TEA - FOUNTAIN SODA