



Where friends and neighbors come together

Dinner Menu

Served from 4:30 pm - 7:00 pm, Monday - Friday

Last seating taken at 6:15 pm

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

GENERAL INFORMATION

FEES & CHARGES

Residents will be charged \$11.00 for dinner
Guests will be charged an additional \$2.00.

INCLUSIVE

All our dinner menu items include your choice of a side salad or soup, main entrée/sandwich or salad, choice of two side items and a dessert option. Non-alcoholic beverages are included in all meals. Some beverages, such as milk & juice are not refillable.

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.

SERVICE EXPECTATIONS

We try our best to ensure that everyone dining with us has an enjoyable experience. To meet these goals, our processes must be followed.

- Residents will be expected to swipe their door cards or fobs when they arrive to dine. They will need to sign in their quests on the sign-in sheet.
- We do not reserve tables. Table seating is based on sequence and rotation of Servers.
- Food is made to order and will probably not be ready in 5 minutes.
- Your Server will take your drink order, soup or salad order, and then your entrée order.
- Those who join a table already in the process of ordering/being served will be waited on as soon as the Server has a moment. Understand that your order isn't likely to come out at the same time as the rest of those at your table.
- Food and leftovers are kept from leaving the dining room on days when a buffet is served. That doesn't include phoned-in to-go orders.
- On non-buffet days you are welcome to bring your own carry-out containers. We do not provide take-out containers.

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.


GLUTEN FREE 

SALT 

FISH 

SHELLFISH 

EGG 

NUT 

NUT FREE 

DAIRY FREE 

VEGAN 

TREE NUT 

STARTER SALADS

NO modifications can be made to starter salads.

Tossed Salad  

Fresh Salad Greens Topped with Tomatoes, Cucumbers, and Red Onions

Caesar Salad  

Chopped Romaine, Croutons, Diced Tomatoes & Parmesan Cheese with a Classic Caesar Dressing

SOUPS

MONDAY: BROCCOLI AND CHEESE

TUESDAY: TOMATO BISQUE 

WEDNESDAY: ITALIAN WEDDING

THURSDAY: ROASTED RED PEPPER GOUDA 

FRIDAY: LEMON CHICKEN ORZO  

SOUP OF THE WEEK: Chef's Weekly Selection, please ask your server for this week's selection.

ENTRÉE SALADS

Entrée salads are considered a main course

**ALL ENTREE SALADS CAN BE ORDERED WITHOUT PROTEIN OR WITH GRILLED OR FRIED CHICKEN.*

** MIXED GREENS AVAILABLE IF REQUESTED.*

MVT 300  

Iceberg Lettuce Topped with Fried Chicken, Roma Tomatoes, Red Onions and Sweet BBQ Sauce, and Buttermilk Ranch Dressing

GRILLED CHICKEN CAESAR  

Our Classic Caesar Salad is Topped with Grilled Chicken

STRAWBERRY FIELD SALAD WITH GRILLED CHICKEN 

Spinach Topped with fresh Strawberries, Candied Pecans, Feta Cheese and Grilled Chicken

COBB SALAD   

Chopped Salad Topped with Chicken, Bacon, Hard-Boiled Egg, Avocado, Tomato and Blue Cheese Crumbles

DRESSING SELECTIONS

Raspberry Vinaigrette ◦ Ranch ◦ Italian ◦ Bleu Cheese ◦ Caesar

Balsamic Vinaigrette ◦ Honey Mustard

ENTRÉES

SERVED WITH TWO SIDES

BURGER YOUR WAY

100% All Beef Patty with Lettuce, Tomato, and Onions. Additional Toppings include Cheese, Bacon, Mushrooms

FISH FILLET SANDWICH

Flounder Fried and Topped with Cheese and Tarter Sauce

SPAGHETTI WITH MEAT SAUCE

Our Traditional Slow Cooked Tomato and Meat Sauce

ST. LOUIS STYLE BBQ BABY BACK RIBS

Marinated Baby Back Ribs, Hickory Smoked, then Fire Grilled

GARLIC HERB GRILLED CHICKEN BREAST

Savory Garlic and Herb Chicken



CHICKEN OR SHRIMP FAJITA PASTA



Bowtie Pasta with Peppers and Onions, Topped with Chicken or Shrimp

GRILLED VEGETABLE KABOBS



Vegetable Kabobs with a Lemon Scallion Vinaigrette

VEGETABLE PLATE

Choose any 4 Side Items

Special of the Day: Ask your server for details

UPCHARGE ITEMS

Grilled 6oz Petite Sirloin - \$5.00 upcharge
choice of a soup or salad, and two sides.

Grilled Salmon - \$5.00 upcharge
choice of a soup or salad, and two sides.



SIDE ITEMS

Baked Potato



Baked Sweet Potato



Broccoli



Butter Beans

Coleslaw

French Fries



Green Beans

Mac & Cheese



Potato Salad

Rice

Spinach



Fruit Cup

Weekly Vegetable Special

BEVERAGES

(included with meals with free refills)

Coffee ◦ Hot Tea ◦ Iced Tea (Sweet or Unsweet) ◦ Lemonade ◦
Soda (Coke, Diet Coke, Sprite,)



Chocolate Chip ◦ White Chocolate Macadamia Nut
◦ Oatmeal Raisin ◦ Peanut Butter



BOWL – 2 Scoops

High Fat Content

Chocolate ◦ Vanilla ◦ Strawberry ◦ Coffee ◦ Grand Central ◦
Butter Pecan ◦
Moose Tracks ◦ Salted Caramel Truffle

Sugar Free

Chocolate ◦ Vanilla ◦ Butter Pecan ◦ Strawberry

Sherbet

Orange Sherbet

Specialty Desserts

Classic Apple Pie ◦ Sugar Free Apple Pie
Tiramisu ◦ Carrot Cake
New York Style Cheesecake

add Strawberry or Blueberry topping

****Ask about our dessert of the week****