## Dinner Menu

September 8th-September 13th

# Soups

Soup of the Day: Announced Daily

Soup of the Week: Split Pea GF V

Low Sodium: Chicken Noodle, Vegetable GF or Tomato GF v

# **Appetizers**

- ❖ Fried Mozzarella Cheese ~ w/ Marinara Sauce
  - Curry Chicken Salad on Endive GF
    - ❖ BBQ Chipotle Meatball GF

# <u>Salads</u>

#### Salad of the Week

## Citrus Mixed Greens GF V V

w/ Cranberries, Oranges, Blueberries & Strawberries

#### Caesar Salad •

Crisp Romaine Hearts ~ Tossed with Parmesan Cheese, Herb Croutons & Caesar Dressing

#### Raw Vegetable Plate • GF

Seasonal Selection of Fresh Veggies ~ Served with Ranch Dipping Sauce

### Garden Salad GF GF

Mixed Field Greens with Tomatoes & Cucumbers ~ Served with Choice of Dressing

#### Seasonal Fruit Plate GF GF

Chef's Selection of Seasonal Fruit ~ Served with Low Fat Cottage Cheese (Upon Request)

#### Jack Salad ♥ GF W

Cucumber, Tomato, Avocado, Onion, Green & Black Olives ~ Served with Choice of Dressing

Choice of Dressings (GF): Ranch, Blue Cheese, Thousand Island, French, Honey Mustard & Spicy Ranch

Vegan Dressings (GF): Balsamic Vinaigrette (low-fat), Sesame Ginger, Raspberry Vinaigrette (Low-Fat), Italian, Olive Oil & Red Wine Vinegar

## Entrées

## Cajun Jambalaya GF

W/ Shrimp, Andouille Sausage & Rice

### Tortilla Crusted Tilapia GF

Served w/Basil Cream Sauce

#### Pot Roast GF

w/ Carrots, Potatoes & Onions in a Red Wine Demi Glaze

### Orange Chicken

Lightly Breaded Chicken Breast Chunks Tossed w/ Orange Sauce & Scallions

### Baked Chili & Macaroni & Cheese

w/ Green Onions

### Heart Healthy GF

Choice of Tilapia\*, Salmon\*, Steak\*, or Chicken\* (White or Dark Meat) Can be Prepared either Grilled, Baked, Broiled, Blackened or Sautéed

# Vegetarian





Served w/Sweet Tomato Sauce

Vege ~ Walnuts Meatball \*\*\*



w/ Basil Tomato Sauce

Vegan Portobello Quesadilla 🖤



w/ Onions

Vegan Walnuts Meatball \*\*\*



Served Over Brown Rice

#### Regular & Vegetarian Hamburgers, Hot Dogs & Sandwiches are Available Upon Request

\*This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

\*\*\* -- This Item Contains Nuts

GF - This Item is Gluten Free

-- This Item is Vegan -- This Item is Vegetarian

## 

Bean Sprouts ♥GF

Mashed Carrots ♥GF

Spinach ♥GF

Green Beans w/Shallots ♥ GF

Steamed Five Way Mixed Veggies ♥GF

Homemade Apple Slices ♥GF

Homemade Apple Sauce ♥GF

Steamed Broccoli, Carrots, Cauliflower, & Succotash are

Available ♥GF

\*Steamed Vegetables contain no Butter or Oil

## Starches •

Lentils GF

Jasmine Rice GF

Pesto Chickpeas GF

Cavatappi Noodles

Sauce Choices: Marinara, Pesto, Alfredo, Olive Oil, Garlic Butter

Mashed Potatoes GF V

Baked Potato ♥GF

Baked Sweet Potato ♥GF

Brown Rice♥GF

Fettuccine Brown Rice Pasta GF Spaghetti Whole Wheat Pasta

## **Beverages**

Coke ~ Diet Coke

Sprite - Root Beer - Pink Lemonade - Arnold Palmer

Ginger Ale - Iced Tea - Orange Juice\*\*

Apple Juice - Cranberry Juice - Pineapple Juice\*\*

Prune Juice\*\* ~ V-8 Juice\*\* ~ Tomato Juice\*\*

Coffee ~ Regular or Decaf

Selection of Assorted Hot Tea

\*\* 100% Juice, No Added Sugar

## **DESSERTS**

- \* Bourbon Pecan Pie
  - \* Banana Split
- Golden Chocolate Cake
  - Orange Jell-O

#### Sugar-Free

- Chocolate Cake
  - \* Apple Pie
- Strawberry Jell-O

#### Gourmet Ice Cream GF

Vanilla – Chocolate – Cappuccino Crunch Butter Pecan\*\*\* – Coffee – Strawberry Raspberry Sorbet

#### The Flavor of the Week

Cookies & Cream

#### No Sugar Added

Vanilla — Butter Pecan\*\*\*
Low Fat Blueberry Cheesecake Yogurt

#### Vegan Ice Cream 🔽

Ask your Server

# We Have Regular & Gluten-Free Cups, Waffle or Sugar Cones Available

#### Seasonal Fruit Plate of GF

Served with Low Fat Cottage Cheese Upon Request (Cottage Cheese is not Vegan)

\*\*\*Contains Nuts