

BREAKFAST: 6:30 – 10 a.m.
LUNCH: 11 a.m. – 2 p.m.
CLOSED: 2 – 3 p.m.

GRILL ONLY: 3 – 4 p.m.
DINNER: 4 – 7 p.m.
GRILL ONLY: 7 – 9 p.m.

(Items subject to change.)

Monday, November 11

Featured:

Roast Beef in Au Jus w/ Vegetables
Chicken & Dumplings
Popcorn Shrimp Basket
Chicken & Dumpling Soup

Sides:

Mashed Potatoes
Thickened Peas
Baby Carrots
Green Beans
Escaloped Apples
Apple Cobbler

Tuesday, November 12

Featured:

Fried Pork Chops
Stuffed Chicken Breast
Swiss Mushroom Burger
Chicken & Sausage Gumbo

Sides:

Butter Beans
Fried Okra
Green Beans
Scalloped Potatoes
Sicilian Blend
Bread Pudding

Wednesday, November 13

Featured:

Chicken Alfredo
"Oven Baked Crunchy Tilapia w/ Lemon Butter"
Beef & Cheddar
Tomato Basil Soup

Sides:

Green Beans
Pinto Beans
Cauliflower Bites
Cheese Sticks
Stewed Whole Potatoes
Roasted Corn on the Cob
Cherry Cobbler

Thursday, November 14

Featured:

Salmon Croquettes
Beef Tips w/ Rice
BBQ Nachos
Potato Soup

Sides:

Red Potatoes
Cut Corn
Broccoli Spears
Blackeye Peas
Green Beans
Peach Cobbler

Friday, November 15

Featured:

Chicken Parmesan
Cajun Catfish
Turkey Avocado Club Wrap
Chicken Tortilla Soup

Sides:

Bermuda Blend
Mashed Potatoes
Green Beans
Macaroni & Cheese
Fried Apple Crescents
Blackberry Cobbler

Saturday, November 16

Featured:

Stuffed Chicken w/ Broccoli
Stuffed Peppers
Cream of Broccoli Soup

Sides:

Loaded Potato Casserole
California Blend
Lima Beans
Wild Rice
Apple Cobbler

Sunday, November 17

Featured:

Sliced Ham w/ Pineapple
Fried Chicken
Vegetable Soup

Sides:

Candied Yams
Broccoli Rice Casserole
Cut Corn
Green Beans
Blackberry Cobbler

Served Every Day:

Breakfast Daily	Cold Ham or Turkey Sandwich
Hamburgers	Salad Bar
Cheeseburgers	Soup of the Day
Hot Ham & Cheese	Assorted Desserts
Hot Turkey Sandwich	Cobbler of the Day
Fish Sandwich	French Fries
Chicken Salad Sandwich	Onion Rings
Tuna Salad Sandwich	Chicken Fingers
Pimento Cheese	Yogurt Shooters
Bologna Sandwich	Baked Potato
Grilled Chicken	Baked Sweet Potato
Veggie Burgers	

Healthy Tips:

Items in red are healthier choices.

Build a Healthy Plate

½ the plate should be non-starchy vegetables
¼ the plate lean proteins
¼ the plate a starch
Fresh vegetables are best, ask for proteins without creamy sauces, and make half your grains whole.
Use the "to go" divided containers to help you choose correctly.

