4/26/2025 SATURDAY	4/27/2025 SUNDAY	4/28/2025 MONDAY	4/29/2025 TUESDAY	4/30/2025 WEDNESDAY	5/1/2025 THURSDAY	5/2/2025 FRIDAY	(Not Available on Sunday ALWAYS AVAILABLE
Soup of the day	SUNDAT	MONDAT	TUESDAT	WEDNESDAY	THURSDAT	FRIDAT	
Sweet Corn, Potato & Pepper Soup	SUNDAY BRUNCH	Chunky Minestrone Soup	Hearty Lentil & Tomato	Creamy Mushroom Bisque	Hearty Shrimp Chowder	Chilled Gazpacho Soup	Chicken Bouillion
Salad of the Day	1						Salad of the Week
Marinated Artichoke Heart, Sun Dried Tomato, Red Pepper & Olives	Sliced Fruit & Berries with Cottage Cheese or Smoked Salmon Plate	Very Berry Salad with Raspberry Dressing	Apple & Raisin Waldorf Salad	Greens Salad with Fresh Cucumber Dill Dressing	Hearts of Palm, Kalamita Olives & Roasted Sweet Pepper	Haas Avocado w Fresh Tomato Salsa	Chopped Iceberg Garden Salad
Today's Entrees							Pasta
Maine Lobster Ravioli with Chardonay Cream Sauce	Farmers Breakfast	New Zealand Rack of Lamb	Pork Schnitzel (Breaded Pork Cutlet)	Petite Grilled Sirloin of Beef with Tarragon Bearnaise Sauce	Veal Cordon Bleu	Grilled Pork Chop with Black Bean Pepper Relish	Bow Tie Pasta
with a garlic knot	with farmers scrambled egg, peppers, onions & mushroom topped with melted cheddar & jack cheese with turkey	roasted cauliflower with golden rice pilaf	roasted broccoflower with spaetzle & chives	seasonal vegetable Medley & garlic with scalloped potato w fresh chives	sauteed spinach with parmesan potatoes	sweet corn & lime scnetd rice	Chicken
Honey Roasted Turkey Breast	Cinnamon Raisin French Toast	Forest Mushroom Ravioli with Sherry Garlic Sauce	Pecan Crusted Trout Filet	Applewood Smoked Ham	Sauteed Chicken Breast in a Madeira Wine Demi	Grilled Chicken & Cheddar Quesadilla	Herbed Boneless Chicker Breast
steamed green beans & golden vegetable couscous	pork breakfast sausage & sliced canteloupe	roasted broccoflower & garlic knot	seasoned butternut squash with spaetzle & chives	buttered green beans & garlic with scalloped potato & fresh chives	steamed carrots with parmesan potatoes	chili & cumin zucchinni & lime scented rice	mashed potato and steamed carrots
Homestyle				•	•		Fish
Classic Beef & Mushroom Stroganoff	Classic Eggs Benedict	Sauteed Calves Liver	Homemade Meatball & Angel Hair Pasta	Baked Cod w Sun Roasted Tomato, Caper & Olives	Slow Cooked Lamb Stew	Roasted Shrimp in Cilantro Cream Sauce	Roasted Sole Filet
steamed green bean & Egg Noodles	poached eggs, Canandian bacon on an English muffin with home fries	roasted cauliflower with golden rice pilaf	basil marinara sauce garlic knot	seasonal vegetable medley	over egg noodles with sauteed spinach	chili & cumin zucchinni & lime scented rice	lemon white wine with sweet potato and steame green beans
Healthy Choice							Burger
heddar & Barbeque Beef Burger	4 04	Lime Cilantro Grilled Chicken Sandwich	Curried Garbanzo & Potato Stew	Teriyaki Tofu & Vegetable Fried Rice	Maple Roasted Turkey Breast	Grilled Citrus Flank Steak	Angus Swiss Mushroom Burger
whole wheat bun with lettuce, tomato & baked sweet potato	and the second s	whole wheat bun with lettuce, tomato & onion rings	over basmati rice with vegetable samosa	served with edamame dumplings	savory yellow squash & parmesan potatoes	lime scented rice & sweet corn	crisp lettuce, red onion ar fries
Desserts							Desserts
Italian Tiramisu	Maine Blueberry Scone	Maine Blueberry Pie	Fresh Pineapple & Raspberries	Maine Blueberry Buckle	Cinnamon Walnut Coffee Cake	Fresh Pineapple & Blueberries	Banana / Orange / Apple
Lemon Meringue Pie	Butter Croissant	Raspberry Cream Cake	Raspberry Turnover	Chocolate Chunk Cookie	Cookie Dough Cheesecake	Key Lime Pie	Fresh Cut Fruit
Fresh Strawberries	Apple Cinnamon Coffee Cake	Oatmeal Raisin Cookie	Chocolate Mousse Cake	Strawberry Cream Cake	Peanut Butter & Jelly Cookie	Caramel Flan	Coffee / Decaf / Tea

RESERVATIONS ARE REQUIRED for Brunch, Lunch and Dinner

For RESERVATIONS see the Hostess in person, call 203-595-2304, or use the Open Table App RESERVATIONS may be made up to 3 days in advance and until 3:00pm on the same day RESERVATIONS may be made for parties of up to 8 people

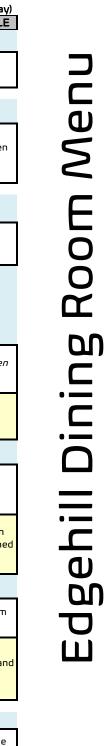
Attire in the Main Dining Room is "Country Club Casual": collared shirt, long pants, no jeans

To place an order for Brown Bag Dinner, refer to the menu above

Place Brown Bag order by calling 203-595-2304

Place Dinner orders by 2:00pm, Brunch orders by 9:00am

Pick-up outside Activities Room- 4:30pm for Dinner, 11:30am for Brunch There are no substitutions or special orders at this time



o the menu above ng 203-595-2304 orders by 9:00am :30am for Brunch orders at this time