



IN THE DINING ROOM  
**2022 Sample Menu**

**Your meal includes:**

Choice of Soup of the Day or Salad / Dinner rolls available

Fruit cocktail or a sugar free dessert is available upon request / Half portions are available upon request

	MAIN ENTREE	ALTERNATE	VEGETABLE	DESSERT	
<b>SUNDAY</b>	Farmer's Sausage Patties with Steamed Butter and Herb Potatoes	Oriental Mandarin Salad with Sesame Dressing & Low-Fat Multigrain Chicken Fingers	Braised Cabbage	Carrot Cake	F V
<b>MONDAY</b>	Pork Cutlets, Mashed Potatoes and Mushroom Gravy	Maryland Style Crab Cakes with a Green Salad with Greek Dressing	Butternut Squash	Chef's Choice	F V
<b>TUESDAY</b>	Liver and Onions with a Baked Potato	Sweet n' Sour Chicken Wings with French Fries	Chef's Choice	Tangerine Mandarine Mousse	F V
<b>WEDNESDAY</b>	Baked Pecan Chicken with Scalloped Potatoes	Homestyle Macaroni and Cheese with a Side of Tomatoes	Chef's Choice	Chef's Choice	F V
<b>THURSDAY</b>	Shepherd's Pie	Mild Curry Chicken Bowl with Chickpeas and Basmati Rice	Included	Apple Crisp	F V
<b>FRIDAY</b>	Breaded Pickerel with Tartar Sauce; served with Rice Pilaf	Broiled Lamb Chops with Mint Jelly; served with Rice Pilaf	Creamed Corn	Chef's Choice	F V
<b>SATURDAY</b>	Roasted Chicken Quarters with Dressing, Mashed Potatoes and Gravy		Peas	Lemon Meringue Pie	F

**F** Fish Option Available

**V** Vegetarian Option Available

Reservations for dinner guests must be placed by noon the day prior / Menu is subject to change