

LUNCH (MAIN MEAL) - \$12.40 + TAX

Call the Kitchen at 306-242-2353 to reserve at least 24 hours in advance

Monday, November 1

Greek Salad
Chicken Fettuccini Alfredo
Peas
Ice Cream

Tuesday, November 2

Butter Soup
BBQ Beef on a Bun
Fried Potatoes & Vegetables
Lemon Pie

Wednesday, November 3

Tomato Orzo Soup
Meatloaf
Mashed Potatoes & Gravy
Creamed Corn
Tropical Fruit

Thursday, November 4

Sauerkraut Soup
Manitoba Chicken
Potatoes with Cream Gravy
Ginger Garlic Carrots
Pumpkin Custard

Friday, November 5

Apple Coleslaw
Salmon & Oven Roast Potatoes
California Vegetables
Chocolate Cake with Whipped Cream

Saturday, November 6

Suey Choy Salad
Oriental Vegetables
Chinese Food Plate
Donuts

Sunday, November 7

Pea Salad
Roast Chicken with Bubbat
Mashed Potatoes with Gravy
Vegetables
Carrot Cake

Monday, November 8

Tossed Salad
Sweet & Sour Meatballs
Rice & Vegetables
Cherry Delight

Tuesday, November 9

Chicken Noodle Soup
Pork Mushroom Sauce & Rice
Dilled Carrots & Bun
Pineapple Squares

Wednesday, November 10

Cabbage Borscht
Chicken Fingers with Dip
Hash Browns & Vegetables
Butter Tarts

Thursday, November 11

Corn Chowder Soup
Hot Hamburger Sandwich
Pick of the day Vegetables & Mashed Potatoes
Dessert

Friday, November 12

Coleslaw
Cod Nuggets & Lemon Roast Potatoes
Carrots
Pears

Saturday, November 13

Tossed Salad
Pepper Steak & Mashed Potatoes with Gravy
Broccoli
Date Oatmeal Cookies

Sunday, November 14

Bean Salad & Bun
Roast Beef with Horseradish
Mashed Potatoes with Gravy
Harvard Beets
Fruit Platz

Monday, November 15

Carrot Raisin Salad
Liver & Onions **OR** Chicken Fingers
Mashed Potatoes & Gravy
Vegetables
Bread Pudding



*Although we strive to serve meals as listed, menu items are subject to change if unforeseen circumstances occur.

LUNCH (MAIN MEAL) - \$12.40 + TAX

Call the Kitchen at 306-242-2353 to reserve at least 24 hours in advance

Tuesday, November 16 Theme Meal

Mexican Meal (not spicy)

Enjoy a taste of Mexico without the traveling!

Wednesday, November 17

Creamy Green Salad
Spaghetti with Meat Sauce
Vegetables
Lazy Daisy Cake

Thursday, November 18

Baked Potato Soup
Garlic Chicken in Parmesan Sauce
Potatoes & Italian Vegetables
Angel Food Cake with Sauce

Friday, November 19

Coleslaw
Perch Fish with Dill Sauce
Oven Roast Potatoes & Mixed Vegetables
Cinnamon Buns

Saturday, November 20

Tossed Salad
Pork Tenderloin in French Onion Gravy
Mashed Potatoes & Dilled Carrots
Lemon Poppy Seed Cake

Sunday, November 21

Cranberry Salad
Chicken Hurry with Stuffing & Green Peas
Mashed Potatoes & Gravy
Peach-a-Berry Cobbler

Monday, November 22

Green Bean Soup
Kielke with Farmer Sausage
Onions, Cream Gravy & Corn
Cherry Tarts

Tuesday, November 23

Summa Borscht
German Pancakes & Fruit Sauce,
Sausage
Mandarin Oranges

Wednesday, November 24

Cream of Vegetable Soup
Ham Steak with Pineapple
Fried Potatoes & Seasoned Broccoli
Cookies

Thursday, November 25

Chicken Noodle Soup
Honey Garlic Meatballs
Rice Pilaf & Peas
Brownies

Friday, November 26

Coleslaw
Cod Nuggets
Oven Roast Potatoes & Carrots
Rice Pudding

Saturday, November 27

Butter Soup
Veal Cutlets & Vegetables
Mashed Potatoes & Gravy
Lemon Squares

Sunday, November 28

Tossed Salad
Farmer Sausage
Verenicke with Cream Gravy & Onions
Fruit Sauce
Squares

Monday, November 29

Cabbage Borscht
Cheese Burger & French Fries
Peas & Carrots
Flapper Pie

Tuesday, November 30

Cream of Mushroom Soup
Fried Chicken
Potatoes & Buttered Peas
Black Forest Pudding



BREAKFAST-\$7.25 + TAX
SUPPER (LIGHT MEAL) - \$9.25 + TAX

Call the Kitchen at 306-242-2353 to reserve at least 24 hours in advance

Monday, November 1

Soup
Beef Pinwheel with Cheese Sauce & Pickles
Tropical Fruit Salad

Tuesday, November 2

Salad
Omelet with Sausage & Toast
Butterscotch Pudding

Wednesday, November 3

French Canadian Pea Soup
Ham Salad Sandwich **OR**
Beef & Lettuce Sandwich
Fruit Cocktail Cake

Thursday, November 4

Wild Turkey and Rice Soup
Reuben Sandwich
Ice Cream

Friday, November 5

Romaine Lemon Thyme Salad
Creamy Italiano Chicken and Pasta & Bun
Dessert

Saturday, November 6

Taco Salad
Tator Tots
Pudding

Sunday, November 7

Soup
Toasted BLT with Cheese & Dill Pickles
Peanut Butter Cookies

Monday, November 8

Tomato Soup
Grilled Cheese Sandwich & Pickles
Apple Crisp with Ice Cream

Tuesday, November 9

Cream of Celery Soup
Sliced Beef & Cheese Bun plate
Beet Pickles
Orange Cranberry Muffins

Wednesday, November 10

Lentil Soup
Ham Salad on a Croissant
Pepper Slices & Ranch Dip
Apricots

Thursday, November 11

Tossed Salad
Chili & a bun
Chocolate Chip Cookies

Friday, November 12

Greek Salad
Cheddar Smokies
Homemade Pasta & Cheese
Ice Cream

Saturday, November 13

Apple Pineapple Salad
Breakfast Sausage & Poached Egg
Toast
Dessert

Sunday, November 14

Citrus Chicken Salad & Biscuit
Chocolate Zucchini Cake

Monday, November 15

Lemon Rice Soup
Egg Salad Sandwich & Pickles
Fruit

BREAKFAST—\$7.25 + TAX
SUPPER (LIGHT MEAL) - \$9.25 + TAX

Call the Kitchen at 306-242-2353 to reserve at least 24 hours in advance

Tuesday, November 16

Potato Bacon Soup
Baked French Toast & Fruit Sauce
Bacon
Ginger Sparkle Cookies

Wednesday, November 17

Tossed Salad
Hot Beef Sandwich & Fries
Tapioca Pudding

Thursday, November 18

Cucumber, Onion, & Tomato Salad
Submarine Sandwich with Pickles
Orange Sherbet

Friday, November 19

Caesar Salad
Dry Ribs
Ice Cream

Saturday, November 20

Lemon Rice Soup
Chicken Burger with Lettuce
Pickles
Banana Muffins

Sunday, November 21

Hamburger Soup
Fresh Bread, Cold Cuts and pickles
Pudding

Monday, November 22

Chicken Wild Rice Soup
Salmon Salad Sandwich & Pickles
Fruit Cocktail Cake

Tuesday, November 23

Cobb Salad & Garlic Toast
Pina Colada Muffins

Wednesday, November 24

Caesar Salad
BBQ Farmer Sausage
Potato Salad & a Bun
Vanilla Pudding

Thursday, November 25

Tomato Orzo Soup
Quiche & Toast
Strawberry Cream Danishes

Friday, November 26

Tomato Soup
Chicken Breast Burger on a Bun
Pickles
Cream Cookies

Saturday, November 27

Tossed Salad
Beef Stew with a Biscuit and Fruit Slice
Fruit Muffins

Sunday, November 29

Sunshine Salad
Scrambled Eggs & Bacon
Toast
Lemon Crumb Tarts

Monday, November 29

Salad
Hot Turkey Sandwich
Fried Potatoes
Chocolate Zucchini Cake

Tuesday, November 30

Hawaiian Salad
Pulled Pork with a Bun
Hash Browns
Coconut Pudding

