

# LAKE SIDE WEEKLY FARE

February 10<sup>th</sup> – February 16<sup>th</sup>

## MONDAY 2/11

### SOUP DU JOUR

French Onion Soup

### LUNCH & DINNER

Herbed Beef Tips w. Egg  
Noodles HH/GF

Green Peas HH/GF  
Spinach HH/GF  
Gingered Carrots HH/GF  
Mashed Potatoes GF  
Cabernet Blend Grains  
HH/GF

## THURSDAY 2/14

### SOUP DU JOUR

Broccoli & Cheese Soup

### LUNCH

Fried & Roasted Chicken  
HH/GF

Yellow Squash w. Onions  
HH/GF

Okra & Tomatoes HH/GF  
Mixed Greens HH/GF

Pinto Beans w. Chow-Chow  
HH/GF

Potato Wedges HH/GF

### DINNER

**\*\* PLEASE SEE BELOW \*\***

## LAKE SIDE SUNDAY

### LUNCH BUFFET 2/10

11:30 AM – 1:30 PM

Fried & Roasted Chicken HH/GF  
Beef Tenderloin w. Mushroom Demi-  
Glaze HH/GF  
Asparagus HH/GF  
Stewed Tomatoes HH/GF  
Corn on the Cob GF  
Twice-Baked Potatoes  
Tuxedo Barley Blend Grains HH/GF

## SUNDAY EVENING

Amish Meatloaf  
Peas & Carrots HH/GF

### BOXED MEAL:

Greek Salad  
w. Chips, Muffin & Cookie

## TUESDAY 2/12

### SOUP DU JOUR

Tomato Basil Bisque

### LUNCH & DINNER

Arbor Smoked Chicken w.  
BBQ Sauce HH/GF

Swiss-Chard HH/GF  
Broccoli HH/GF  
Baby Lima Beans HH/GF  
Macaroni & Cheese  
Mountain Red Blend Grains  
HH/GF

## FRIDAY 2/15

### SOUP DU JOUR

NE Clam Chowder

### LUNCH & DINNER

Baked & Fried Catfish  
HH/GF

Green Beans w. Almonds  
HH/GF

Zucchini HH/GF  
Parmesan Tomatoes HH/GF  
Brown Basmati Rice HH/GF  
Red Bliss Potatoes HH/GF

### FRIDAY NIGHT

### FEATURED ENTRÉE

Veal Picatta

## WEDNESDAY 2/13

### SOUP DU JOUR

Split Pea Soup

### LUNCH & DINNER

Breaded Pork Chops w.  
Stewed Apples

Collard Greens HH/GF  
Cauliflower HH/GF  
Creamed Corn GF  
Black-Eyed Peas HH/GF  
Whole Grain 5 Blend HH/GF

## SATURDAY 2/16

### SOUP DU JOUR

Taco Soup

### LUNCH & DINNER

Baked Potato Bar  
Homemade Chili HH/GF  
Broccoli HH/GF  
Carrots HH/GF  
Corn on the Cob GF  
Garlic Breadsticks

### SATURDAY NIGHT FEATURED ENTRÉE

Baked Shrimp Alfredo w.  
Penne Pasta

## ♥ Valentine's Day Dinner ♥

Thursday, February 14 | 5:00-7:30  
Lakeside Dining Room | \$10 per person

Cupid is setting the table with an evening of love-filled food, fun, & fellowship! Join us for a meal prepared with love! We will be offering Harvest Blend Salad, Carved Beef Tenderloin, Grilled Salmon with Lemon Butter, Roasted Beets, Asparagus, Stewed Tomatoes, Parmesan Potatoes, Assorted Desserts and more..