

# Waterman Village

## THE LODGE – WEEK 3

TAKE OUT / PICK UP ORDER - CALL IN TIMES:

383-0051 ext. 258

LUNCH: 9:30AM–10:30AM DINNER: 2:30PM–3:30PM

LODGE DINING ROOM HOURS

**SUNDAY BRUNCH: 11AM–2PM & 3PM-5PM**

LUNCH: 11:30AM-1PM DINNER: 4:30PM-6:30PM MON-SAT

### SUNDAY, JUNE 16, 2024

## HAPPY FATHER'S DAY



**Reserved Seating's ~ 11:00 AM – 2:00 PM**

- Soup: Spring Vegetable Soup
- Steak and Potato Soup
- Bread: Pumpernickel/Assorted Dinner Rolls
- Salad: Deviled Eggs / Shrimp Cocktail
- Entree: Chicken Piccata  
Grilled Grouper  
Carved Beef Tenderloin
- Side Dish: Green Bean Casserole   
Peas with Pearl Onions   
Whipped Potatoes   
Yellow Rice
- Desserts: Lemon Meringue Pie  
Caramel Apple Pie
- NSA: Unfrosted Yellow Cake



- Brunch: Omelet Station & Waffle Bar / Oatmeal  
Sausage Gravy & Biscuits / French Toast  
Bacon & Sausage /  
1 Complimentary Mimosa  
Assorted Breakfast Pastries

**PROMPTLY CLOSED AT 3 PM**



### MONDAY, JUNE 17, 2024

- Soup: Vegetarian Vegetable Soup   
Chili Con Carne Soup
- Salad: Waldorf
- Bread: Corn Muffin & Assorted Dinner Rolls
- Entree: Sesame Pork Loin  
Stuffed Peppers
- Chef's Special: Mango Crusted Tilapia
- Side Dish: Steamed White Rice  
Potato Parsnip Gratin  
Lemon Asparagus  
French Fried Breaded Okra
- Dessert: Cinnamon Apple Trifle
- NSA: Cheesecake

### TUESDAY, JUNE 18, 2024

- Soup: Vegetarian Vegetable Soup   
Loaded Baked Potato Soup
- Salad: Asian Broccoli Salad
- Bread: Breadsticks & Assorted Dinner Rolls
- Entree: Home-style Sweet & Sour Meatballs  
Veal Parmesan Cutlet
- Chef's Special: Golden Fried Catfish
- Side Dish: Penne Pasta  
White Rice  
Glazed Fresh Carrots  
Harvest Golden Jewel Blend
- Dessert: Mint Chocolate Chip Whoopie Pie
- NSA: Chocolate Brownie Royal

06/13/24 – Any questions call 352-383-0051 x255 ©

**TURNOVER FOR THE CAFÉ MENU**

### WEDNESDAY, JUNE 19, 2024

- Soup: Vegetarian Vegetable Soup   
Bacon Corn Chowder
- Salad: Apple Sauce Gelatin
- Bread: Bran Muffin & Assorted Dinner Rolls
- Entree: Fried Pork Chops  
BBQ Chicken Breast
- Chef's Special: Braised Beef Short Ribs
- Side Dish: Baked Potatoes  
Golden Rice Pilaf  
Fresh Broccoli Florets  
Balsamic Herb Roasted Vegetable
- Dessert: Rice Krispy Treat
- NSA: Unfrosted Devil's Food Cake

### THURSDAY, JUNE 20, 2024

- Soup: Spring Vegetable Soup
- Beef Noodle Soup
- Salad: Creamy Coleslaw
- Bread: Garlic Bread & Assorted Dinner Rolls
- Entree: Roast Turkey w/Gravy & Sage Dressing  
Baked Tilapia Fillet
- Chef's Special: Korean Skirt Steak
- Side Dish: Whipped Fresh Potatoes  
Sweet Potatoes  
Green Beans  
Roasted Lemon Garlic Cauliflower
- Desserts: Fruit Tart
- NSA: Fresh Fruit Tart

### FRIDAY, JUNE 21, 2024

- Soup: Vegetarian Vegetable Soup   
New England Clam Chowder
- Salad: Spinach Salad
- Bread: Pumpernickel & Assorted Dinner Rolls
- Entree: Garlic Orange Chili Shrimp  
Almond Crusted Chicken
- Chef's Special: Pork Tenderloin Medallions w/Apple Demi
- Side Dish: Scalloped Potatoes  
Linguine  
Garlic & Lemon Spinach  
Succotash
- Dessert: Orange Chocolate Dessert Cup
- NSA: Unfrosted Spice Cake

### SATURDAY, JUNE 22, 2024

- Soup: Vegetarian Vegetable Soup
- Cuban Black Bean Soup
- Salad: Carrot Salad
- Bread: Buttered Corn Bread
- Entree: Chicken Fried Steak  
BBQ Pot Roast
- Chef's Special: Duck Confit
- Side Dish: Dirty Mash Potatoes  
Egg Noodles  
Broiled Herb Tomato  
Yellow Squash
- Dessert: Strawberry Shortcake
- NSA: Coconut Cream Pie