

## THE LODGE – WEEK 4

TAKE OUT / PICK UP ORDER - CALL IN TIMES:

383-0051 ext. 258

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

LODGE DINING ROOM HOURS

**SUNDAY BRUNCH: 11 AM–2 PM & 3 PM–5 PM**

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

### SUNDAY, JUNE 23, 2024

- Soup: Spring Vegetable Soup   
Creamed Of Tomato Soup
- Bread: White & Assorted Dinner Rolls
- Salad: Lemon Cous Cous Garbanzo Bean
- Entree: Poached Salmon w/Hollandaise Sauce  
Prime Rib
- Side Dish: Harvard Beets  
Cauliflower Quinoa  
Potatoes O'Brien  
Balsamic Roasted Vegetables
- Desserts: Brownie Triple Chocolate Shot
- NSA: Unfrosted Yellow Cake
- Brunch: Omelet Station & Waffle Bar / Oatmeal  
Sausage Gravy & Biscuits / Pancakes  
Bacon & Sausage /  
1 Complimentary Mimosa  
Assorted Breakfast Pastries

### MONDAY, JUNE 24, 2024

- Soup Spring Vegetable Soup   
Italian Wedding Soup
- Bread: Breadsticks & Assorted Dinner Rolls
- Salad: Orange Gelatin
- Entree: BBQ Beef Brisket  
Tomato & Herb Braised Chicken
- Chef's Special: Monkfish with Beurre Rouge
- Side Dish: Sliced Carrots   
Turnip Greens   
Dirty Rice   
Pinto Beans
- Desserts: Big Top Cupcakes
- NSA: Butterscotch Pudding

### TUESDAY, JUNE 25, 2024

- Soup: Spring Vegetable Soup   
Egg Drop Soup
- Bread: Italian Herb Buttermilk Biscuits
- Salad: Minty Cucumber Salad
- Entree: Beef Teriyaki  
Sweet & Sour Chicken
- Chef's Special: Cod with Tomato Caper Sauce
- Side Dish: Vegetable Lo Mein  
Southern Style Green Beans  
Vegetable Egg Rolls  
Steamed Jasmine Rice
- Desserts: Marble Cake
- NSA: Unfrosted Marble Cake

06/20/24 – Any questions call 352-383-0051 x255 ©

**TURNOVER FOR THE CAFÉ MENU**

### WEDNESDAY, JUNE 26, 2024

- Soup: Spring Vegetable Soup   
Chicken Noodle Soup
- Bread: Blueberry Muffins / Dinner Rolls
- Salad: Sweet Potato Salad
- Entrée: Apple Cider Grilled Chicken Breast   
Mango Glazed Baked Ham
- Chef's Special: BBQ Shrimp & Grits
- Side Dish: Mashed Sweet Potatoes   
Green Beans & Red Peppers   
Ranch-Style Beans   
Broiled Tomato
- Desserts: Bread Pudding w/ Sauce
- NSA: Rice Pudding

### THURSDAY, JUNE 27, 2024

- Soup: Spring Vegetable Soup   
Black Bean Soup
- Bread: Sliced House Baked Sourdough  
Assorted Dinner Rolls
- Salad: Coleslaw with Apples
- Entree: Peruvian Beef Stew  
Asian Citrus Glazed Salmon Patty
- Chef's Special: Caprese Chicken Wrap
- Side Dish: Honey Brussel Sprouts   
White Rice  
Creamed Peas   
Baked Sweet Potatoes
- Desserts: Blueberry Cobbler
- NSA: Mixed Berry Mousse

### FRIDAY, JUNE 28, 2024

- Soup: Spring Vegetable Soup   
Louisiana Chicken & Shrimp Gumbo
- Bread: Garlic Bread & Assorted Dinner Rolls
- Salad: Caesar Side Salad
- Entree: Coconut Shrimp  
Meat Lasagna
- Chef's Special: Sloppy Joe
- Side Dish: Fried Green Tomatoes   
Yellow Rice  
Hash Brown Casserole  
Corn On The Cob
- Dessert: Chocolate Brownie w/M&M
- NSA: Turtle Brownie

### SATURDAY, JUNE 29, 2024

- Soup: Spring Vegetable Soup   
Classic French Onion Soup
- Bread: Pumpernickel & Assorted Dinner Rolls
- Salad: Cous Cous & Tomato
- Entree: Chicken Marsala  
Veal Osso Buco
- Chef's Special: Garlic Butter Mussels
- Side Dish: Chive Scalloped Potatoes   
Fresh Broccoli Florets   
Balsamic Roasted Vegetables   
Wild Rice Blend
- Desserts: Banana Chocolate Tart
- NSA: Angel Food Cake

Vegan

Vegetarian

Mindful