

Waterman Village)

CAFE LUNCH SPECIALS WEEKS 1 & 2 MONDAY - FRIDAY 8 AM-2 PM

MONDAY, FEBRUARY 19, 2024

Soup:	Chili Con Carne Soup	Sm 2.49
		Lg 2.79
Entree:	Rotisserie Style Chicken	4.59
Side Dish:	Garlic Roasted Potato Wedges	1.39
	Green Peas 💟 👏	1.39
Promotion: 7	Tandoori Waldorf	5.49

TUESDAY, FEBRUARY 20, 2024

Soup:	Canadian Cheese Soup	Sm 2.49
_	_	Lg 2.79
Entree:	Brunswick Stew	4.39
Side Dish:	Egg Noodles	1.39
	Lemon Garlic Broccolini 🚾 🥸	1.39
Promotion:	Twisted Turkey Wrap	5.49

WEDNESDAY, FEBRUARY 21, 2024

Soup:	Cream of Tomato Soup Sr	n 2.49
	L	g 2.79
Entree:	Corned Beef	4.39
Side Dish:	Fresh Cabbage Wedge	1.39
	Old Fashion Mac & Cheese 🚾 🥸	1.39
Promo:	Italian Mushroom Pizzetta	5.49

THURSDAY, FEBRUARY 22, 2024

Soup:	Carrot Ginger Soup Sm	2.49
	Lg	2.79
Entree:	Roast Turkey w/Gravy & Sage Stuffing	4.59
Side Dis	sh: Whipped Fresh Potatoes 💟	1.39
	Green Bean Provencal 🚾 🖄	1.39
Promoti	on:Mushrrom, Squash, & Chicken Pizzetta	5.49

<u>FRIDAY, FEBRUARY 23, 2024</u>

WEEKLY	' CAFÉ COOK- OUT ~ 11A1	M-1:30PM
Soup:	Seafood Gumbo	Sm 2.49
		Lg 2.79
LTO:	Salmon Salad w/ drink & sid	e 10.99
Entree:	6 Chicken Wings	6.99
Side Dish:	Baked Sweet Potato	1.39
	Baked Beans	1.39
	Corn on the Cob	1.39
	Baked Macaroni & Cheese	1.39

MONDAY, FEBRUARY 26, 2024

Soup:	Broccoli Cheddar Cheese	Sm 2.49
		Lg 2.79
Entree:	Grouper Tomato Olive Sauce	4.39
Side Dish:	Rice Pilaf	1.39
	Simply Roasted Cauliflower	1.39
Promotion:	Tuscan Grilled Chicken Sandw	vich 5.49

TUESDAY, FEBRUARY 27, 2024

<u>I debenni, i ebicanici 27, 2021</u>		
Soup:	Classic Italian Wedding	Sm 2.49
		Lg 2.79
Entree:	Fried Shrimp	4.39
Side Dish:	Green Beans & Carrots Medle	ey 💟 1.39
	Corn Pudding 🚾 🥸	1.39
Promotion:	Eggplant Parmesan Pizzetta	5.49
WEDNE	SDAY, FEBRUARY 28,	2024
Soup:	Chicken Noodle Soup 💟	Sm 2.49
		Lg 2.79
Entree:	Spaghetti & Meatballs w/Sauce	5 4.39
Side Dich.	Baked Sweet Potato	1 30

Linuce.	Spagnetti & Meatoans Wibauce	т.57
Side Dish:	Baked Sweet Potato 🛛 🥸	1.39
	Zucchini & Yellow Squash 🚾 🥸	1.39
Promotion:	Bruschetta Burger Plate	5.49

THURSDAY, FEBRUARY 29, 2024

Soup:	Beef Barley Soup 💇	Sm 2.49
		Lg 2.79
Entree:	Kansas City Beef Ribs	4.59
Side Dish:	Coconut Jasmine Rice 💟	1.39
	Baby Carrots 💟	1.39
Promotion:	Chipotle & Queso Fresco Taco	s 5.49

FRIDAY, MARCH 1, 2024

WEEKLY CAFÉ COOK- OUT ~ 11AM-1:30PM		
Soup:	Key West Seafood Chowder	Sm 2.49
		Lg 2.79
LTO:	Salmon Salad w/ drink & sid	e 10.99
Entree:	6 Chicken Wings	6.99
Side Dish:	Fresh Broccoli Florets,	1.39
	Baked Beans, Sweet Potato,	1.39
	Baked Macaroni & Cheese	1.39
CAFÉ DA	ALY LUNCH COMBINATIC	NS
Entrée -	one side, roll & drink \$5.4	9
Entrée -	- two sides, roll & drink \$6.5	9
Promot	ion - add chips & drink \$6.5	9
VG Ve	egan 🔽 Vegetarian 🏾 🍼 Mi	indful

Issued 02/15/24 ~ More info call 352-383-0051 x258

All items in this menu are eligible for the **50% off daily WV employee meal discount**. (Retail items excluded, Sample: chips, candy bar, coke bottles, freshly baked items). Thank you for all you do!



THE LODGE – WEEK 1 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, FEBRUARY 18, 2024

Soup:	Spring Vegetable Soup 🛛 🖄
	Split Pea Soup 🗹 🍯
Bread:	Rosemary Corn Bread Muffins 💟
Salad:	Tuscan White Bean Salad 改
Entree:	Chicken Cacciatore
	Prime Rib
Side Dish:	Cheese Grits
	Baked Sweet Potato 🥸
	Grilled Balsamic Zucchini 💟
	Apple Glazed Carrots 🤭
Desserts:	Banana Nutella Trifle
NSA:	Turtle Brownie
Brunch:	Omelet Station & Waffle Bar / Oatmeal
	Sausage Gravy & Biscuits / French Toast
	Bacon & Sausage /
	1 Complimentary Mimosa
	Assorted Breakfast Pastries

MONDAY, FEBRUARY 19, 2024

Soup:	Spring Vegetable Soup 🛛 🖄
-	Chili Con Carne Soup
Bread:	Breadsticks & Assorted Rolls
Salad:	Broccoli Garbanzo Bean
Entree:	Parmesan Crusted Tilapia
	Rotisserie Style Chicken
Chef's Spec	ial: Roasted Salmon with Miso Glaze
Side Dish:	Garlic Roasted Potato Wedges
	Steamed White Rice
	Green Peas 🚾
	Baked Acorn Squash
Desserts:	Lemon Meringue Pie
NSA:	Peaches & Cream Yogurt Parfait

TUESDAY, FEBRUARY 20, 2024 SATURDAY, FEBRUARY 24, 2024

Soup:	Spring Vegetable Soup [™] ⊘
•	Canadian Cheese Soup
Bread:	Assorted Dinner Rolls
Salad:	Tomato, Onion, & Green Pepper Salad
Entree:	Brunswick Stew
	Bourbon Glazed Salmon
Chef's Specia	al: Braised Mahi Mahi
Side Dish:	Dijon Whipped Potatoes
	Egg Noodles
	Lemon Garlic Broccolini
	Peri Peri Cauliflower 🚾 💇
Desserts:	German Chocolate Pecan Tart
NSA:	White Cake w/Wild Berries

02/15/24 – Any questions call 352-383-0051 x258 $\textcircled{\odot}$

TURNOVER FOR THE CAFÉ MENU

mindrul WEDNESDAY, FEBRUARY 21, 2024

Soup:	Spring Vegetable Soup 🤭	
	Cream of Tomato Soup 💇	
Bread:	Blueberry Sour Cream Muffins	
Salad:	Hearts of Palm Ceviche 🛛 🖄	
Entree:	Corned Beef	
	Grill Chicken w/Cherry Bourbon BBQ	
Chef's Special: Salmon Cakes		
Side Dish:	Fresh Cabbage Wedge 🛛 🎯	
	Farmers Market Vegetable Medley 🛛 🌝	
	Parsley Boiled Potatoes	
	Old Fashion Macaroni & Cheese	
Desserts:	Seven Layer Dessert Bar	
NSA:	Fresh Fruit Tart 🧭	

THURSDAY, FEBRUARY 22, 2024

Soup:	Spring Vegetable Soup 🤭
_	Carrot Ginger Soup
Bread:	Wheat & Assorted Dinner Rolls V
Salad:	Fruited Gelatin Salad 💟 🎯
Entrée:	Roast Turkey w/ Gravy & Sage Dressing
	Stuffed Cabbage Roll 改
Chef's Special: Grouper Fillet	
Dish:	Whipped Fresh Potatoes 💟
	Steamed White Rice 🖄
	Maple Carrots 💟 🖄
	Green Bean Provencal 💟 👏
Desserts:	Key Lime Pie
NSA:	Vanilla Mousse

FRIDAY, FEBRUARY 23, 2024

Soup:	Spring Vegetable Soup 🤭	
	Seafood Gumbo	
Bread:	Garlic Bread & Assorted Dinner Rolls	
Salad:	Caesar Salad 改	
Entree:	Spinach Stuffed Sole 🖄	
	BBQ Pork Ribs	
Chef's Special: Grilled Chimichurri Steak		
Side Dish:	Basil Orzo 🥸	
	Brussels Sprout 👏	
	Five Spiced Roasted Vegetables	
	Mesquite Spiced Roasted Potatoes 💟	
Desserts:	Cherry Pie	
NSA:	Cherry Pie	

Soup:	Spring Vegetable Soup 🙁
I	Potato Leek Soup
Bread:	Banana Muffins
	Assorted Dinner Rolls
Salad:	Marinated Mushroom Salad
Entree:	Tequila Shrimp
	Chicken Piccata
Chef's Spec	ial: Dijon Crusted Lamb Chops
Dish:	Oregano Roasted Fingerlings ⊠⊘
	Golden Rice Pilaf
	Baja Roasted Vegetables 🛛 🖄
	Fresh Broccoli Florets 🚾 🖄
Dessert:	Cherry Chocolate Bread Pudding
NSA:	Lemon Cheesecake Bars
VG Vegan	V Vegetarian 🛛 👏 Mindful

VG Vegan Vegetarian