

CAFE LUNCH SPECIALS WEEKS 2 & 3 MONDAY - FRIDAY 8 AM-2 PM

MONDAY, APRIL 1, 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 Sandwich	5.49

TUESDAY, APRIL 2, 2024

Soup:	Classic Italian Wedding	Sm 2.49
		Lg 2.79
Entree:	Fried Shrimp	4.39
Side Dish:	Green Beans & Carrots Medley V	1.39
	Corn Pudding VG M	1.39
Promotion:	Eggplant Parmesan Pizzetta	5.49

WEDNESDAY, APRIL 3, 2024

Soup:	Chicken Noodle Soup V	Sm 2.49
		Lg 2.79
Entree:	Spaghetti & Meatballs w/Sauce M	4.39
Side Dish:	Baked Sweet Potato V M	1.39
	Zucchini & Yellow Squash VG M	1.39
Promotion:	Bruschetta Burger Plate	5.49

THURSDAY, APRIL 4, 2024

Soup:	Beef Barley Soup M	Sm 2.49
		Lg 2.79
Entree:	Kansas City Beef Ribs	4.39
Side Dish:	Coconut Jasmine Rice V	1.39
	Baby Carrots V	1.39
Promotion:	Chipotle & Queso Fresco Tacos	5.49

FRIDAY, APRIL 5, 2024

WEEKLY CAFÉ COOK-OUT ~ 11AM-1:30PM

Soup:	Key West Seafood Chowder	Sm 2.49
		Lg 2.79
LTO:	Salmon Salad w/ drink & side	10.99
Entree:	6 Chicken Wings	6.99
Side Dish:	Fresh Broccoli Florets,	1.39
	Baked Beans/Baked Sweet Potato	1.39
	Baked Macaroni & Cheese	1.39

MONDAY, APRIL 8, 2024

Soup:	Chili Con Carne	Sm 2.49
		Lg 2.79
Entree:	Sesame Pork Loin	4.39
Side Dish:	Potato Parsnip Gratin VG M	1.39
	Lemon Asparagus V M	1.39
Promotion:	Steak & Roasted Veggie Pizza	5.49

TUESDAY, APRIL 9, 2024

Soup:	Loaded Baked Potato Soup	Sm 2.49
		Lg 2.79
Entree:	Veal Parmesan Cutlet	4.39
Side Dish:	White Rice	1.39
	Harvest Golden Jewel Blend	1.39
Promotion:	Blackened Chicken Sliders	5.49

WEDNESDAY, APRIL 10, 2024

Soup:	Bacon Corn Chowder	Sm 2.49
		Lg 2.79
Entree:	BBQ Chicken Breast M	4.39
Side Dish:	Balsamic Herb Vegetable V M	1.39
	Golden Rice Pilaf VG M	1.39
Promotion:	Lemon Tarragon Tuna Salad	5.49

THURSDAY, APRIL 11, 2024

Soup:	Beef Noodle	Sm 2.49
		Lg 2.79
Entrée:	Baked Tilapia	4.39
Side Dish:	Sweet Potatoes V M	1.39
	Roasted Lemon Garlic Cauliflower	1.39
Promotion:	Sweet & Smoky Tacos	5.49

FRIDAY, APRIL 12, 2024

WEEKLY CAFÉ COOK-OUT ~ 11AM-1:30PM

Soup:	New England Clam Chowder	Sm 2.49
		Lg 2.79
LTO:	Salmon Salad w/ drink & side	10.99
Entree:	6 Chicken Wings	6.99
Side Dish:	Succotash	1.39
	Baked Beans/Baked Sweet Potato	1.39
	Baked Macaroni & Cheese	1.39

CAFÉ DAILY LUNCH COMBINATIONS

Entrée - one side, roll & drink	\$5.49
Entrée - two sides, roll & drink	\$6.59
Promotion - add chips & drink	\$6.59

VG Vegan

V Vegetarian

M Mindful

Issued 03/28/24 ~ More info call 352-383-0051 x255

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!

TURNOVER FOR THE LODGE MENU

THE LODGE – WEEK 2

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, MARCH 31, 2024



- Soup: Spring Vegetable Soup
- Cream of Asparagus Soup
- Bread: White & Assorted Dinner Rolls
- Salad: Pasta Primavera / Shrimp Cocktail
- Entree: Crab Cakes
Herb Roasted Chicken
Pineapple Glazed Ham
- Side Dish: Whipped Potatoes
Herb Fingerling Potatoes
- Baby Carrots
Cut Green Beans
Decorated Easter Desserts
- Desserts: Egg Custard Pie / Strawberry Dream
- NSA: Custard & Cheesecake
- Brunch:** Omelet Station & Waffle Bar / Oatmeal
Sausage Gravy & Biscuits / Pancakes
- Bacon & Sausage /
1 Complimentary Mimosa
Assorted Breakfast Pastries

MONDAY, APRIL 1, 2024

- Soup: Spring Vegetable Soup
- Broccoli Cheddar Cheese Soup
- Bread: Cheese Biscuits & Assorted Rolls
- Salad: Garden Pasta Salad
- Entree: Braised Beef Tips
Grouper Tomato Olive Sauce
- Chef's Special: Fried Clam Strips / Tartar Sauce
- Side Dish: Oven Roasted Rosemary Potatoes
Rice Pilaf
Simply Roasted Cauliflower
- Baked Butternut Squash
- Desserts: Devil's Food Cake
- NSA: Unfrosted Devil's Food Cake

TUESDAY, APRIL 2, 2024

- Soup: Spring Vegetable Soup
- Classic Italian Wedding Soup
- Bread: Assorted Dinner Rolls
- Salad: Three Bean Salad
- Entree: Veal Scaloppini / Mushroom Ragout
Fried Shrimp
- Chef's Special: Fried Chicken & Waffles / Bourbon Sauce
- Side Dish: Chive Garlic Mash Potatoes
- Corn Pudding
- French Green Beans & Carrot Medley
- Broiled Herb Tomato
- Desserts: Pumpkin Cheesecake Bars
- NSA: Pumpkin Cheesecake Tart

WEDNESDAY, APRIL 3, 2024

- Soup: Spring Vegetable Soup
- Chicken Noodle Soup
- Bread: Garlic Bread & Assorted Dinner Rolls
- Salad: Marinated Cucumber Salad
- Entree: Spaghetti & Meatballs with Sauce
Citrus Herb Flounder
- Chef's Special: Turkey Reuben Melt
- Side Dish: Brown Rice
Creamed Spinach
Baked Sweet Potato
Zucchini & Yellow Squash
- Desserts: Apple Cobbler
- NSA: Vanilla Custard Cake

THURSDAY, APRIL 4, 2024

- Soup: Spring Vegetable Soup
- Beef Barley Soup
- Bread: Apple Muffins & Assorted Dinner Rolls
- Salad: Cole Slaw
- Entree: Curry Chicken Breast
Kansas City Beef Ribs
- Chef's Special: Apple Ginger Pork Chop
- Side Dish: Whipped Fresh Potatoes
Peas & Onions
- Baby Carrots
- Coconut Jasmine Rice
- Desserts: German Chocolate Cake
- NSA: Cheesecake

FRIDAY, APRIL 5, 2024

- Soup: Spring Vegetable Soup
- Key West Seafood Chowder
- Bread: Pumpernickel & Assorted Dinner Rolls
- Salad: Creamy Dill Potato Salad
- Entree: Beef Ragu with Farfalle
Coq Au Vin
- Chef's Special: Bratwurst with Sauerkraut
- Side Dish: Corn O'Brien
- Fresh Broccoli Florets
- Baked Potatoes
- Warm German Potato Salad
- Dessert: Chocolate Chunk Cookie Pie
- NSA: Chocolate Pudding

SATURDAY, APRIL 6, 2024

- Soup: Spring Vegetable Soup
- Corn Chowder Soup
- Bread: Breadsticks & Assorted Dinner Rolls
- Salad: Anti Pasta Salad
- Entree: Fettuccine Alfredo with Shrimp
Grilled Balsamic Chicken
- Chef's Special: Eggplant Parmigiana
- Side Dish: Fingerling Potatoes with Truffle Oil
Linguine
Buttered Lima Beans
- Brussels Sprout
- Desserts: Double Chocolate Walnut Brownie
- NSA: Vanilla Mousse

Vegan

Vegetarian

Mindful