

## 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 <b>V</b>	1.39
	Corn Pudding <b>VG</b> <b>M</b>	1.39
Promotion:	Eggplant Parmesan Pizzetta	5.49

### WEDNESDAY, APRIL 3, 2024

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

### THURSDAY, APRIL 4, 2024

Soup:	Beef Barley Soup <b>M</b>	Sm 2.49
		Lg 2.79
Entree:	Kansas City Beef Ribs	4.39
Side Dish:	Coconut Jasmine Rice <b>V</b>	1.39
	Baby Carrots <b>V</b>	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
<b>LTO:</b>	<b>Salmon Salad w/ drink &amp; side</b>	<b>10.99</b>
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 <b>VG</b> <b>M</b>	1.39
	Lemon Asparagus <b>V</b> <b>M</b>	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 <b>M</b>	4.39
Side Dish:	Balsamic Herb Vegetable <b>V</b> <b>M</b>	1.39
	Golden Rice Pilaf <b>VG</b> <b>M</b>	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 <b>V</b> <b>M</b>	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
<b>LTO:</b>	<b>Salmon Salad w/ drink &amp; side</b>	<b>10.99</b>
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