

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

MONDAY JUNE 13, 2022

Soup:	Broccoli Cheddar Cheese Sm	2.49
	Lg	2.79
Entree:	Seasoned Catfish Fillet	4.39
Side Dish:	Oven Roasted Rosemary Potatoes	1.39
	Red Swiss Chard w/ Garlic 🚾 🥸	1.39
Promotion:	Italian Mushroom Pizzetta	5.49

TUESDAY JUNE 14, 2022

Soup:	Classic Italian Wedding	Sm 2.49
		Lg 2.79
Entree:	Salisbury Steak	4.39
Side Dish:	Chive Scalloped Potatoes	1.39
	Corn Pudding 🚾 🥸	1.39
Promotion:	Italian Tortilla Burger	5.49

WEDNESDAY JUNE 15, 2022

Soup:	Chicken Noodle M	Sm 2.49
		Lg 2.79
Entree:	Spaghetti & Meatballs w/ Sauce 🤇	5 4.39
Side Dish:	Baked Sweet Potato 🛛 🖄	1.39
	Zucchini & Yellow Squash 🚾	5 1.39
Promotion: Mozzarella & Red Pepper Rollup 5.49		

THURSDAY JUNE 16, 2022

Soup:	Beef Barley Soup 🤭	Sm 2.49
		Lg 2.79
Entree:	Chicken Fricassee	4.59
Side Dish:	Whipped Fresh Potatoes	1.39
	Peas & Onions 💟	1.39
Promotion:	Steak & Roasted Vegetable Pi	izza 5.49

FRIDAY JUNE 17, 2022

WEEKLY	' CAFÉ COOK- OUT ~ 11AM	-1:30PM
Soup:	Key West Seafood Chowder Sr	n 2.49
	L	2.79 g 2.79
LTO:	Salmon Salad w/ drink & side	10.99
Entree:	6 Buffalo Chicken Wings	6.99
Side Dish:	Fresh Broccoli Florets,	1.39
	Baked Beans/Baked Sweet Pota	ato 1.39
	Baked Macaroni & Cheese	1.39

mindpul

<u>MONDAY JUNE 20, 2022</u>

	<u> </u>	
Soup:	Chili Con Carne	Sm 2.49
•		Lg 2.79
Entree:	Balsamic Pork Chops	4.39
Side Dish:	—	1.39
	Cauliflower	1.39
Dromotion	: Chipotle Chicken & Queso T	
TOMOUOII	. Chipotle Chicken & Queso I	acus 5.49
TUESD	<u>AY JUNE 21, 2022</u>	
Soup:	Loaded Baked Potato Soup	Sm 2.49
		Lg 2.79
Entree:	Country Fried Steak w/ Grav	y 4.39
Side Dish:	÷	1.39
	Collard Green 🚾 🖄	1.39
Promotion	: Siracha Steak Omelet & Pota	
<u>WEDNE</u>	<u>ESDAY JUNE 22, 2022</u>	
Soup:	Turkey Meatball	Sm 2.49
-		Lg 2.79
Entree:	Parmesan Caesar Chicken Bre	•
Side Dish:	Fresh Broccoli 🛛 🖄	1.39
2100 21011	Golden Rice Pilaf 🚾 🖄	1.39
Promotion	Tandoori Waldorf Chicken W	
Tromotion.	Tandoon Waldon Chicken W	Tup 5.47
THUR S	DAY JUNE 23, 2022	
Soup:	Beef Noodle	Sm 2.49
Soup.	Beer Nooule	Lg 2.79
Entráci Dog	of Turkey w/Crewy & Coco Stu	0
	st Turkey w/Gravy & Sage Stu	
Side Dish:	Green Beans ⊠⊘	1.39
	Baked Butternut Squash 🚾 🥙	
Promotion:	Monterey Black Bean Burger	5.49
FRIDA	<u>(JUNE 24, 2022</u>	
	CAFÉ COOK-OUT ~ 11AN	1-1-20DN
Soup:	New England Clam Chowder	
		Lg 2.79
LTO:	Salmon Salad w/ drink & si	
Entree:	<i>0</i>	6.99
Side Dish:	Succotash	1.39
	Baked Beans/Baked Sweet Po	otato 1.39
	Baked Macaroni & Cheese	1.39
CAFÉ D	AILY LUNCH COMBINAT	IONS
Entrée	- one side, roll & drink \$5	.49
		.59
		.59
FIUIIO	tion - add chips & drink \$6	כנ.י
VG Ve	egan 🔽 Vegetarian 🧭 M	4indful

Issued 6/9/22 ~ 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!

TURN OVER FOR THE LODGE MENU

Waterman Village

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 JUNE 12, 2022

Spring Vegetable Soup 🛛 🖄
Shrimp Bisque
Wheat & Assorted Dinner Rolls M
Waldorf
Prime Rib Roast
Blackened Salmon
Balsamic Roasted Vegetable 💟
Lyonnaise Potato
Green Beans w/ Toasted Almonds 🥸
Fusili Pasta
Tiramisu
Tiramisu Cake
Omelet Station & Waffle Bar / Oatmeal
Sausage Gravy & Biscuits / Pancakes
Bacon & Sausage / Corn Beef Hash
Assorted Breakfast Pastries

MONDAY JUNE 13, 2022

Soup:	Spring Vegetable Soup № Broccoli Cheddar Cheese Soup 🥸
Bread:	Cheese Biscuits & Assorted Rolls
Salad:	Fruited Gelatin
Entree:	Marinated Flank Steak
	Seasoned Catfish Fillet
Side Dish:	Oven Roasted Rosemary Potatoes
	Basmati Rice
	Red Swiss chard with Garlic Mo
	Baked Butternut Squash 🧭
Desserts:	Devil's Food Cake
NSA:	Unfrosted Devil's Food Cake

TUESDAY JUNE 14, 2022

Soup:	Spring Vegetable Soup ⊻ ⊘
*	Classic Italian Wedding Soup
Bread:	Assorted Dinner Rolls 💟
Salad:	Tangy Asian Broccoli Salad 💟
Entree:	Salisbury Steak
	Popcorn Shrimp
Side Dish:	Chive Scalloped Potatoes [™] .
	Corn Pudding M
	French Green Beans & Carrot Medley
	Broiled Herb Tomato 🛛 🥸
Desserts:	Pumpkin Pie
NSA:	Pumpkin Cheesecake Tart

6/9/22 – Any questions call 352-383-0051 x258 ©



WEDNESDAY JUNE 15, 2022

Soup:	Spring Vegetable Soup ⊻ ⊘
	Chicken Noodle Soup 🥸
Bread:	Garlic Bread & Assorted Dinner Rolls
Salad:	Applesauce Gelatin 💟
Entrée:	Spaghetti & Meatballs with Sauce
	Citrus Herb Flounder
Side Dish:	Orzo
	Creamed Spinach
	Baked Sweet Potato
	Zucchini & Yellow Squash 🥗
Desserts:	Lemon Blueberry Cake
NSA:	Vanilla Custard Cake

THURSDAY JUNE 16, 2022

Soup:	Spring Vegetable Soup 🛛 🥸
	Beef Barley Soup
Bread:	Orange Muffins & Assorted Dinner Rolls
Salad:	Creamy Cole Slaw M
Entree:	Chicken Fricassee
	Apple Ginger Pork Chop
Side Dish:	Whipped Fresh Potatoes
	Peas & Onions 🖄
	Baby Carrot 改
	Egg Noodle
Desserts:	Cheesecake
NSA:	Cheesecake

FRIDAY JUNE 17, 2022

Soup:	Spring Vegetable Soup 🛛 🖄
	Key West Seafood Chowder
Bread:	Pumpernickel & Assorted Dinner Rolls
Salad:	Gourmet Spinach 💟
Entree:	Braised Beef Brisket
	Chicken Piccatta
Side Dish:	Harvard Beets 🗹 🌣
	Fresh Broccoli Florets 💟
	Baked Potatoes
	Warm German Potato Salad 🛛 🖄
Dessert:	Chocolate Chunk Cookie Pie
NSA:	Chocolate Pudding

<u>SATURDAY JUNE 18, 2022</u>

Soup:	Spring Vegetable Soup 🛛 💇
	Corn Chowder Soup
Bread:	Breadsticks & Assorted Dinner Rolls 💟
Salad:	Roasted Poblano & Kidney Bean 💟
Entree:	Fettuccine Alfredo with Shrimp
	Baked Chicken Parmesan
Side Dish:	Whipped Fresh Potatoes
	Linguine
	Buttered Lima Beans
	Brussels Sprout [™] ☉
Desserts:	Sweet Potato Pie
NSA:	Vanilla Mousse
🚾 Vegan	V Vegetarian 🛛 🎯 Mindful

TURN OVER FOR THE CAFÉ MENU