



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

MONDAY, DECEMBER 18, 2023

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, DECEMBER 19, 2023

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

WEDNESDAY, DECEMBER 20, 2023

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

THURSDAY, DECEMBER 21, 2023

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

FRIDAY, DECEMBER 22, 2023

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, DECEMBER 25, 2023

CLOSED FOR CHRISTMAS HOLIDAY

WILL RE-OPENED TUESDAY AT REGULAR
SCHEDULE

MERRY CHRISTMAS

TUESDAY, DECEMBER 26, 2023

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, DECEMBER 27, 2023

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

THURSDAY, DECEMBER 28, 2023

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

FRIDAY, DECEMBER 29, 2023

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

CAFÉ DAILY LUNCH COMBINATIONS

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

Issued 11/14/23 ~ More info call 352-383-0051 x255

Vegan Vegetarian Mindful

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, DECEMBER 17, 2023

Soup:	Spring Vegetable Soup
	Shrimp Bisque
Bread:	Sweet Rolls
Salad:	Fall Farro Salad
Entree:	Prime Rib Roast
	Cranberry Dijon Chicken Breast
Side Dish:	Balsamic Roasted Vegetable
	Fondant Potatoes
	Green Beans w/ Toasted Almonds
	Cous Cous Primavera
Desserts:	Tiramisu
NSA:	Tiramisu Cake
<u>Brunch:</u>	Omelet Station & Waffle Bar / Oatmeal
	Sausage Gravy & Biscuits / Pancakes
	Bacon & Sausage /
	1 Complimentary Mimosa
	Assorted Breakfast Pastries

MONDAY, DECEMBER 18, 2023

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:	Grilled Lemon Thyme Chicken
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, DECEMBER 19, 2023

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

11/14/23 – Any questions call 352-383-0051 x258 ☺

TURNOVER FOR THE CAFÉ MENU

WEDNESDAY, DECEMBER 20, 2023

Soup:	Spring Vegetable Soup
	Chicken Noodle Soup
Bread:	Garlic Bread & Assorted Dinner Rolls
Salad:	Marinated Cucumber Salad
Entrée:	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 / Biscuit Topping
NSA:	Vanilla Custard Cake

THURSDAY, DECEMBER 21, 2023

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:	Sautéed Lemon Shrimp
Side Dish:	Whipped Fresh Potatoes
	Peas & Onions
	Baby Carrots
	Coconut Jasmine Rice
Desserts:	German Chocolate Cake
NSA:	Cheesecake

FRIDAY, DECEMBER 22, 2023

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

SATURDAY, DECEMBER 23, 2023

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:	Grilled Salmon
Side Dish:	Fingerling Potatoes with Truffle Oil
	Linguine
	Buttered Lima Beans
	Brussels Sprout
Desserts:	Double Chocolate Walnut Brownie
NSA:	Vanilla Mousse

Vegan

Vegetarian

Mindful