

CAFE LUNCH SPECIALS WEEKS 3 & 4 MONDAY - FRIDAY 8 AM-2 PM

<u>MONDAY, MARCH 4, 2</u>024

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

<u>TUESDAY, MARCH 5, 2024</u>

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, MARCH 6, 2024

Soup:	Bacon Corn Chowder	Sm 2.49
		Lg 2.79
Entree:	BBQ Chicken Breast	4.39
Side Dish:	Balsamic Herb Vegetable <mark>™</mark> ∽	1.39
	Golden Rice Pilaf 🚾 🥸	1.39
Promotion: Lemon Tarragon Tuna Salad		

THURSDAY, MARCH 7, 2024

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

FRIDAY, MARCH 8, 2024

WEEKLY	CAFÉ COOK- OUT ~ 11AM-1	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

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Baked Beans/Baked Sweet Potato	1.39
Baked Macaroni & Cheese	1.39

Issued 02/29/24 ~ More info call 352-383-0051 x258



MONDAY, MARCH 11, 2024

Soup:	Creamy Mushroom Soup	Sm 2.49
		Lg 2.79
Entree:	BBQ Beef Brisket	4.39
Side Dish:	Dirty Rice	1.39
	Turnip Greens	1.39
Promotion: Tex Mex Pizzetta		5.49

TUESDAY, MARCH 12, 2024

IUESDA	<u>AI, MARCH 12, 2024</u>	<u>.</u>
Soup:	Cream of Spinach Soup	Sm 2.49
-		Lg 2.79
Entree:	Sweet & Sour Chicken	4.39
Side Dish:	Vegetable Lo Mein	1.39
	Asian Vegetable Stir Fry 🚾 🖄	1.39
Promotion	: Sirracha Steak Omelet	5.49
WEDNE	SDAY, MARCH 13, 202	<u>24</u>
Soup:	Chicken Noodle Soup	Sm 2.49
L.	*	Lg 2.79
Entree:	Mango Glazed Baked Ham	4.39
Side Dish:	Mashed Sweet Potatoes 🚾 🥸	1.39
	Green Beans & Red Peppers V	1.39 🕙
Promo: Hav	waiian BBQ Chicken Pizzetta	5.49
THURSE	DAY, MARCH 14, 2024	
Soup:	Black Bean Soup	Sm 2.49
-	-	Lg 2.79
Entree:	Asian Citrus Glazed Salmon	Patty 4.39
Side Dish:	Honey Brussel Sprouts 🛛 🖾 💇	1.39
	Baked Sweet Potatoes 🚾 🥸	1.39
Promotion:	Tandoori Waldorf	5.49
FRIDAY	(, MARCH 15, 2024	
	CAFÉ COOK- OUT ~ 11AN	1-1-30PM
Soup:		Sm 2.49
Soup.	Chicken & Shiring Outlibb	Lg 2.79
LTO:	Salmon Salad w/ drink & sid	U
Entree:	6 Chicken Wings	6.99
Side Dish:	Corn On the Cob	1.39
Side Disii.	Baked Sweet Potato	1.39
	Vegetarian Baked Beans	1.39
	Baked Macaroni and Cheese	1.39
CAFÉ D	AILY LUNCH COMBINATI	
	- one side, roll & drink \$5.	
	- two sides, roll & drink \$6.	
Promo	tion - add chips & drink \$6.	.59

😼 Vegan 🛛 🔽 Vegetarian

an 🛛 👏 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!



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 3, 2024

Soup:	Vegetarian Vegetable Soup 💟
	Roasted Onion Soup
Salad:	Autumn Salad 💟
Bread:	Assorted Dinner Rolls
Entree:	Grilled Beef Tenderloin
	Cod Provencal
Side Dish:	Macaroni & Cheese
	Whipped Sweet Potatoes
	Green Peas
	Zucchini & Yellow Squash
Dessert:	Cranberry Walnut Pumpkin Loaf
NSA:	Rice Pudding
Brunch:	Omelet Station & Waffle Bar / Oatmeal
	Sausage Gravy & Biscuits / French Toast
	Bacon & Sausage /
	1 Complimentary Mimosa
	Assorted Breakfast Pastries

MONDAY, MARCH 4, 2024

Soup:	Vegetarian Vegetable Soup 💟
	Chili Con Carne Soup
Salad:	Waldorf
Bread:	Corn Muffin & Assorted Dinner Rolls
Entree:	Sesame Pork Loin
	Stuffed Peppers
Chef's Spec	ial: Mango Crusted Tilapia
Side Dish:	Steamed White Rice
	Potato Parsnip Gratin
	Lemon Asparagus
	French Fried Breaded Okra
Dessert:	Cinnamon Apple Trifle
NSA:	Cheesecake

TUESDAY, MARCH 5, 2024

Soup:	Vegetarian Vegetable Soup M
	Loaded Baked Potato Soup
Salad:	Asian Broccoli Salad
Bread:	Breadsticks & Assorted Dinner Rolls₩
Entree:	Home-style Sweet & Sour Meatballs
	Veal Parmesan Cutlet
Chef's Speci	al: Braised Short Ribs
Side Dish:	Penne Pasta
	Steamed White Rice
	Glazed Fresh Carrots
	Harvest Golden Jewel Blend
Dessert:	Mint Chocolate Chip Whoopie Pie
NSA:	Chocolate Brownie Royal

02/29/24 – Any questions call 352-383-0051 x255 $\textcircled{\odot}$

TURNOVER FOR THE CAFÉ MENU



WEDNESDAY, MARCH 6, 2024

Soup:	Vegetarian Vegetable Soup <u>V</u>
	Bacon Corn Chowder
Salad:	Apple Sauce Gelatin
Bread:	Bran Muffin & Assorted Dinner Rolls
Entree:	Fried Pork Chops
	BBQ Chicken Breast
Chef's Spec	cial: Fried Catfish
Side Dish:	Baked Potatoes
	Golden Rice Pilaf
	Fresh Broccoli Florets
	Balsamic Herb Roasted Vegetable
Dessert:	Rice Krispy Chocolate Cheesecake Bar
NSA:	Unfrosted Devil's Food Cake

THURSDAY, MARCH 7, 2024

Soup:	Spring Vegetable Soup 🛛 🖄
I	Beef Noodle Soup
Salad:	Creamy Coleslaw
Bread:	Garlic Bread & Assorted Dinner Rolls
Entree	Roast Turkey w/Gravy & Sage Dressing
	Baked Tilapia Fillet
Chef's Special: Blackened Chicken	
Side Dish:	Whipped Fresh Potatoes
	Sweet Potatoes
	Green Beans
	Roasted Lemon Garlic Cauliflower
Desserts:	Fruit Tart
NSA:	Fresh Fruit Tart

FRIDAY, MARCH 8, 2024

Soup:	Vegetarian Vegetable Soup 🛛	
	New England Clam Chowder	
Salad:	Spinach Salad	
Bread:	Pumpernickel & Assorted Dinner Rolls	
Entree:	Garlic Orange Chili Shrimp	
	Almond Crusted Chicken	
Chef's Special: Pork Tenderloin Medallions w/Apple Demi		
Side Dish:	Scalloped Potatoes	
	Linguine	
	Sautéed Spinach	
	Succotash	
Dessert:	Orange Chocolate Dessert Cup	
NSA:	Unfrosted Spice Cake	

SATURDAY, MARCH 9, 2024

Soup:	Vegetarian Vegetable Soup 🛛 🥸	
	Cuban Black Bean Soup	
Salad:	Carrot Salad	
Bread:	Buttered Corn Bread	
Entree:	Chicken Fried Steak	
	BBQ Pot Roast	
Chef's Special: Duck Confit		
Side Dish:	Dirty Mash Potatoes	
	Egg Noodles	
	Broiled Herb Tomato	
	Yellow Squash	
Dessert:	Strawberry Shortcake	
NSA:	Coconut Cream Pie	

VG Vegan

Vegetarian