

CAFE LUNCH SPECIALS WEEKS 4 & 5 MONDAY - FRIDAY 8 AM-2 PM

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

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:	Siracha Steak Omelet	5.49

WEDNESDAY, MARCH 13, 2024

Soup:	Chicken Noodle Soup	Sm 2.49
		Lg 2.79
Entree:	Mango Glazed Baked Ham	4.39
Side Dish:	Mashed Sweet Potatoes	1.39
	Green Beans & Red Peppers	1.39
Promo:	Hawaiian BBQ Chicken Pizzetta	5.49

THURSDAY, 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

WEEKLY CAFÉ COOK-OUT~ 11 AM-1:30 PM

Soup:	Chicken & Shrimp Gumbo	Sm 2.49
		Lg 2.79
LTO:	Salmon Salad w/ drink & side	10.99
Entree:	6 Chicken Wings	6.99
Side Dish:	Corn On The Cob	1.39
	Baked Sweet Potato	1.39
	Vegetarian Baked Beans	1.39
	Baked Macaroni and Cheese	1.39

MONDAY, MARCH 18, 2024

Soup:	Chicken Tortilla Soup	Sm 2.49
		Lg 2.79
Entree:	Fajita Chicken with Peppers	4.39
Side Dish:	Sofrito Black Beans	1.39
	Aztec Mixed Vegetables	1.39
Promotion:	Monterey Black Bean Burger	5.49

TUESDAY, MARCH 19, 2024

Soup:	Mediterranean Vegetable	Sm 2.49
		Lg 2.79
Entree:	Farmer's Meatloaf	4.39
Side Dish:	Garlic Whipped Potatoes	1.39
	Lemon Scented Broccoli	1.39
Promotion:	Tex Mex Chicken Pizza	5.49

WEDNESDAY, MARCH 20, 2024

Soup:	Corn Chowder	Sm 2.49
		Lg 2.79
Entree:	Fried Chicken	4.39
Side Dish:	Mac & Cheese	1.39
	Green Beans	1.39
Promo:	Chicken & Ginger Carrot Coulis Baguette	5.49

THURSDAY, MARCH 21, 2024

Soup:	Cream of Broccoli Soup	Sm 2.49
		Lg 2.79
Entree:	Roast Turkey w/Gravy & Sage Stuffing	4.39
Side Dish:	Whipped Fresh Potatoes	1.39
	Herb Baked Tomatoes	1.39
Promotion:	Spinach & Mushroom Pizza	5.49

FRIDAY, MARCH 22, 2024

WEEKLY CAFÉ COOK-OUT~ 11 AM-1:30 PM

Soup:	Smokey Navy Bean	Sm 2.49
		Lg 2.79
LTO:	Salmon Salad w/ drink & side	10.99
Entree:	6 Chicken Wings	6.99
Side Dish:	Baked Sweet Potato	1.39
	Baked Beans / Lima Beans	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

Issued 03/07/24 ~ More info call 352-383-0051 x258

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!

TURN OVER FOR THE LODGE MENU



THE LODGE – WEEK 4

TAKE OUT / PICK UP ORDER - CALL IN TIMES:

383-0051 ext. 258

LUNCH: 9:30 AM–10:30 AM DINNER: 2:30 PM–3:30 PM

LODGE DINING ROOM HOURS

SUNDAY BRUNCH: 11 AM–2 PM & 3 PM–5 PM

LUNCH: 11:30AM–1PM DINNER: 4:30PM–6:30PM MON–SAT

SUNDAY, MARCH 10, 2024

- Soup: Spring Vegetable Soup
- Creamed Of Tomato Soup
- Bread: White & Assorted Dinner Rolls
- Salad: Lemon Cous Cous Garbanzo Bean
- Entree: Poached Salmon w/Hollandaise Sauce
 Prime Rib
- Side Dish: Harvard Beets
 Cauliflower Quinoa
 Potatoes O’Brien
 Balsamic Roasted Vegetables
- Desserts: Brownie Triple Chocolate Shot
- NSA: Unfrosted Yellow Cake
- Brunch: Omelet Station & Waffle Bar / Oatmeal
 Sausage Gravy & Biscuits / Pancakes
 Bacon & Sausage /
 1 Complimentary Mimosa
 Assorted Breakfast Pastries

MONDAY, MARCH 11, 2024

- Soup Spring Vegetable Soup
- Creamy Mushroom Soup
- Bread: Breadsticks & Assorted Dinner Rolls
- Salad: Orange Gelatin
- Entree: BBQ Beef Brisket
 Chicken Sofrito
- Chef’s Special: Blackened Chicken Chimichurri Slider
- Side Dish: Sliced Carrots
- Turnip Greens
- Dirty Rice
- Pinto Beans
- Desserts: Big Top Cupcakes
- NSA: Butterscotch Pudding

TUESDAY, MARCH 12, 2024

- Soup: Spring Vegetable Soup
- Cream of Spinach Soup
- Bread: Italian Herb Buttermilk Biscuits
- Salad: Minty Cucumber Salad
- Entree: Beef Teriyaki
 Sweet & Sour Chicken
- Chef’s Special: Cod with Tomato Caper Sauce
- Side Dish: Vegetable Lo Mein
 Asian Vegetable Stir Fry
- Vegetable Egg Rolls
 Steamed White Rice
- Desserts: Marble Cake
- NSA: Unfrosted Marble Cake

03/07/24 – Any questions call 352-383-0051 x255 ☺

TURNOVER FOR THE CAFÉ MENU



WEDNESDAY, MARCH 14, 2024

- Soup: Spring Vegetable Soup
- Chicken Noodle Soup
- Bread: Blueberry Muffins / Dinner Rolls
- Salad: Sweet Potato Salad
- Entree: Apple Cider Grilled Chicken Breast
- Mango Glazed Baked Ham
- Chef’s Special: BBQ Shrimp & Grits
- Side Dish: Mashed Sweet Potatoes
- Green Beans & Red Peppers
- Ranch-Style Beans
- Broiled Tomato
- Desserts: Bread Pudding w/ Sauce
- NSA: Rice Pudding

THURSDAY, MARCH 15, 2024

- Soup: Spring Vegetable Soup
- Black Bean Soup
- Bread: Sliced House Baked Sourdough
 Assorted Dinner Rolls
- Salad: Coleslaw with Apples
- Entree: Peruvian Beef Stew
 Asian Citrus Glazed Salmon Patty
- Chef’s Special: Monkfish with Beurre Rouge
- Side Dish: Honey Brussel Sprouts
- White Rice
 Creamed Peas
- Baked Sweet Potatoes
- Desserts: Blueberry Cobbler
- NSA: Mixed Berry Mousse

FRIDAY, MARCH 16, 2024

- Soup: Spring Vegetable Soup
- Louisiana Chicken & Shrimp Gumbo
- Bread: Garlic Bread & Assorted Dinner Rolls
- Salad: Caesar Side Salad
- Entree: Coconut Shrimp
 Meat Lasagna
- Chef’s Special: Simply Seared Balsamic Scallops
- Side Dish: Fried Green Tomatoes
- Oven Roasted Herb Red Potatoes
- Hash Brown Casserole
 Corn On The Cob
- Dessert: Chocolate Brownie w/M&M
- NSA: Turtle Brownie

SATURDAY, MARCH 17, 2024

- Soup: Spring Vegetable Soup
- Classic French Onion Soup
- Bread: Pumpernickel & Assorted Dinner Rolls
- Salad: Cous Cous & Tomato
- Entree: Chicken Marsala
 Veal Osso Buco
- Chef’s Special: Braised Beef Tips
- Side Dish: Chive Scalloped Potatoes
- Fresh Broccoli Florets
- Balsamic Roasted Vegetables
- Wild Rice Blend
- Desserts: Banana Chocolate Tart
- NSA: Angel Food Cake

Vegan

Vegetarian

Mindful