

Monday 6/29 Marry Me Chicken (GF) Rice Pilaf (GF) Bread Broccoli and Cheese (GF) Spring Salad (GF) Potato and Bacon Soup (GF) Apple Crisp	Tuesday 6/30 Grilled Citrus Salmon (GF) Oven Roast Potatoes (GF) Bread Fresh Vegetable (GF) Berry Salad (GF) Chef Choice Soup (GF) Strawberries Romanoff (GF)	Wednesday 7/1 Chicken Florentine (GF) Pasta Roasted Garlic Bread Peas, Carrots and Corn (GF) Arugula Salad (GF) Swiss Onion Basil Soup Lemon Meringue Pie	Thursday 7/2 Country Fried Steak Sausage Gravy (GF) Mashed Potatoes (GF) Root Vegetables (GF) Caesar Salad (GF) Chef Choice Soup (GF) Lucy’s Raspberry Brownies	July 2026 DINNER MENU Sign up for dinner in the Card Room: Monday -Thurs. By 9am Reservations are Required: Residents must sign up in the book or cancel by the deadlines listed above. Kitchen: 651-628-8571 You can call this number anytime; however, it is only answered and messages returned from 10:30am-3pm Monday-Thursday Pick-Up Times: Mon.-Thurs. 4:00-4:30 pm Dinner Service: Mon.-Thurs. at 4:45pm You must be seated by 5:15 pm Monday-Thursday or your dinner will be boxed for takeout. (GF)= Gluten Free (VG)= Vegan Alternatives Available: Baked Potatoes (GF) BBQ Chicken Breast Vegetable Lasagna **Weekend boxed meals to go, available Fridays in the Bistro with a different weekly menu item** (must sign up in the card room) Please Note: Meals over 10 per month will be charged \$18 each. Substitutions to the menu may be made due to product inferiority or vendor shortages
Monday 7/6 Grilled Pineapple Chicken with Peppers and Onions (GF) Basmati Rice (GF) Corn on the Cob (GF) Spring Berry Salad (GF) Thai Chicken Curry Soup (GF) Peach Cobbler	Tuesday 7/7 Trout Amandine (GF) Long Grain and Wild Rice (GF) Honey Glazed Carrots (GF) Chopped Salad (GF) Broccoli Cheese Soup (GF) Devil’s Food Cupcake	Wednesday 7/8 Burgers in Paradise by resident special request ½ lb Grilled Cheeseburger Loaded Baked Potato (GF) BBQ Bacon Baked Beans Pineapple Coleslaw (GF) Cream of Mushroom and Garlic Soup Coconut Cream Cake	Thursday 7/9 Birthday Night!!! Flank Steak topped with Bearnaise Sauce (GF) Roast Potatoes (GF) Sauteed Summer Vegetable Blend (GF) Fresh Baked Bread Berry Candied Pecan Salad (GF) Chef Choice Soup (GF) Frangipane Puff Pastry Squares	
Monday 7/13 Upper Peninsula : Dinner Pasty Mashed Potato with Gravy Green Beans and Corn Waldorf Salad (GF) Navy Bean & Tomato Soup (GF) (VG) Pannukakku with Berry Topping	Tuesday 7/14 Not your average Chicken Parmesan Cormac’s Recipe Chive and Butter Mashed Potato (GF) Parmesan Cauliflower (GF) Walnut and Beet Salad (GF) French Onion Soup Carrot Cake with Frosting	Wednesday 7/15 Pork Chop topped with Kraut Mashed Potatoes (GF) Steamed Broccoli with Cheese (GF) Pasta Salad Cold Gazpacho Soup (GF) Strawberry Shortcake with Topping	Thursday 7/16 Mediterranean Whitefish (GF) Au Gratin Potatoes Green Beans (GF) Fresh Baked Bread Berry Salad (GF) Wild Rice & Chicken Soup (GF) Fruit Cocktail Trifle	
Monday 7/20 Peters Famous Beef Lasagna Italian Vegetables (GF) Breadstick Caesar Salad (GF) Corn ChowderSoup (GF) Cherry Strudel Stick	Tuesday 7/21 BBQ Ribs Baked Potato (GF) Corn (GF) Coleslaw (GF) Mulligatawny Soup (GF) Pecan Pie	Wednesday 7/22 Hazelnut Franjelico Chicken (GF) Honey Glazed Carrots (GF) Mashed Potatoes (GF) Spring Salad with Strawberries and a Berry Vinaigrette Dressing (GF) Split Pea and Ham Soup (GF) Boston Cream Pie	Thursday 7/23 Cormac’s recommendation Butter Chicken (GF) Jasmine Rice (GF) Root Vegetable Blend (GF) Walnut Spinach Salad (GF) Chef Choice Soup (GF) Chocolate and Vanilla Pudding	
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