

September 2026  
Dinner Menu



Wednesday 8/26  
Beef Bourguignon (GF)  
Mashed Potato with Gravy (GF)  
Vegetables (GF)  
Ambrosia Fruit Salad  
Townhouse Cheddar Cheese Soup (GF)  
Fruit Pastry

Thursday 8/27  
Mediterranean Whitefish (GF)  
Rice Pilaf (GF)  
Buttered Peas and Carrots (GF)  
Caesar Salad  
Chef Choice Soup (GF)  
Blueberry Pie

Monday 8/31  
Roast Sirloin of Beef (GF)  
Scallop Potatoes (GF)  
Zucchini, Squash and Carrots (GF)  
Family Style Salad & Bread  
Broccoli and Bacon Cheese Soup (GF)  
Fruit Pie with Cream (GF)

Tuesday 9/1  
Chicken Milanese (GF)  
Pasta with Vegetables  
Caesar Salad  
Breadsticks  
Beef Barley Soup  
Ice Cream Sundae

Wednesday 9/2  
Chicken Cordon Blue  
Mashed Potato with Gravy (GF)  
Vegetables (GF)  
Spring Salad (GF)  
Chef Choice Soup (GF)  
Pudding Parfait

Thursday 9/3  
Cormac’s favorite dish and he’s cooking it for you  
Slow Roasted Corned Beef (GF)  
Parsley Buttered Potatoes (GF)  
Tri Colored Vegetables (GF)  
Fresh Baked Bread  
Irish Pub Salad (GF)  
Potato and Leek Soup (GF)  
Grandma’s Pecan Apple Pie Ala Mode

Monday 9/7  
  
Closed for  
Labor Day

Tuesday 9/8  
Chicken Fried Steak (GF)  
Mashed Potato and Gravy (GF)  
Buttered Cabbage (GF)  
Spring Salad (GF)  
Loaded Baked Potato Soup (GF)  
Peach Cobbler

Wednesday 9/9  
Cormac’s Choice  
Stuffed Shells Florentine in a Creamy Dreamy Sauce 😊  
Cheesy Cauliflower (GF)  
Caesar Salad  
Italian Chicken Soup  
Angel Food Cake with Berry Topping

Thursday 9/10  
Birthday Night  
Tenderloin Tips in a Red Wine Mushroom Sauce (GF)  
Rosemary and Parmesan Baby Baked Potatoes (GF)  
Green Beans (GF)  
Family Style Salad (GF)  
Fresh Baked Basket of Bread  
Creme Brulé Style Cheesecake

Monday 9/14  
Pork Chops with Chef Peter’s Apple Chutney Sauce (GF)  
Roast Potatoes (GF)  
Green Bean Almondine (GF)  
Breadstick  
Dinner Salad (GF)  
Corn Chowder Soup (GF)  
Cherry Strudel Stick

Tuesday 9/15  
Back by Request  
Swiss Steak (GF)  
Basmati Rice (GF)  
Buttered Corn (GF)  
Caesar Salad  
Navy Bean with Tomato Soup (GF)  
Pudding Parfait

Wednesday 9/16  
Chicken Provencal (GF)  
Mashed Potatoes (GF)  
Steamed Broccoli with Cheese (GF)  
Spring Salad (GF)  
Seafood Chowder Soup (GF)  
Peach Cobbler with Cream

Thursday 9/17  
Beef Lasagna  
Italian Vegetables (GF)  
Breadsticks  
Dinner Salad (GF)  
Chef Choice Soup (GF)  
Pecan Pie

Monday 9/21  
Chicken Enchilada  
Spanish Rice (GF)  
Refried Beans (GF)  
Ensalada Verde (GF)  
Chicken Pasole Soup  
Apple Filling in Puff Pastry

Tuesday 9/22  
Swedish Meatballs  
Noodles  
Green Beans (GF)  
Dinner Salad (GF)  
Italian Bread  
Broccoli Cheese Soup (GF)  
Fresh Fruit Tart

Wednesday 9/23  
Whitefish Piccata (GF)  
Buttered Baby Red Potatoes (GF)  
Fresh Vegetables (GF)  
Pasta Salad  
Chicken and Rice Soup (GF)  
Berry Cupcake

Thursday 9/24  
Grilled Salmon topped with a Pineapple Mango Salsa (GF)  
Cilantro Lime Rice (GF)  
Carrots and Peas (GF)  
Cucumber Salad (GF)  
Chicken Curry Soup (GF)  
Key Lime Pie

SEPT DINNER MENU

Sign up for dinner in  
the Card Room:

Monday -Thurs. By 3pm the Day Prior  
Reservations are Required:

Residents must sign up in the book  
or cancel by the deadline listed above.

Kitchen: 651-628-8571

Call this number anytime; however, it is only answered and  
messages are returned from 10:30am-3pm, Monday-Thursday

Pick-Up Times (in front of the dining room):  
Mon.-Thurs. 4:00-4:30 pm

Sit Down Dinner Service in the Dining Room:  
Mon.-Thurs. at 4:45pm

You must be seated by 5:15 pm or your dinner will be boxed to go.  
(GF)= Gluten Free  
(VG)= Vegan

Alternatives Available:  
Baked Potatoes (GF)  
BBQ Chicken Breast  
Vegetable Lasagna

Meals over 10 per month will be charged \$19 each

\*\*\*WEEKEND BOXED MEALS TO GO are available Fridays in the Bistro  
for pick-up with a different weekly menu item\*\*\* (you must sign up in  
the card room by Thursday at 1:00)



Note: Substitutions to the menu may be made due to product  
inferiority or vendor shortages.