

Lottie Nelson: April 12 - 18, 2021

Monday - Friday
Breakfast 7:00am - 10:00am
Lunch 11:00am - 2:00pm
Dinner 4:30pm - 7:30pm

Saturday - Sunday
Brunch 9:00am - 2:00pm
Dinner 4:30pm - 7:30pm

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Breakfast 	M & M Pancakes Scrambled Eggs Smoked Bacon Cheddar Potatoes Warm Cereal	Egg & Cheese McFalcon Warm Applesauce Scrambled Eggs Sausage Patty Crispy Potato Sticks	Crunchy French Toast w/ Fruit Scrambled Eggs Bacon Baby Cakes Salmon Lox <i>BREAKFAST: Yogurt & Assorted Pastries are available daily.</i>	Breakfast Scramble Bowl Scrambled Eggs Sausage Links Roasted Potatoes	Chicken Biscuits w/Honey Scrambled Eggs Breakfast Potatoes Sausage Patty Warm Cereal	Brunch	Brunch
Soup 	Lunch: Egg Drop Dinner: Chicken Tortilla	Lunch: Broccoli Cheddar Dinner: Pasta Fagioli	Lunch: Tomato Dinner: Lobster Bisque	Lunch: Cheeseburger Dinner: Wonton Soup	Lunch: Captains Clam Chowder Dinner: Cream of Asparagus	Lunch: Ham & Bean Dinner: Mexican Street Corn	Lunch: Chef's Choice Dinner: Chef's Choice
Lunch 	Sweet & Sour Chicken Sweet & Sour Cauliflower Jasmine Rice Edamame Potstickers Korean Pancakes Vegetable Stir-Fry Mini Pierogi Day Feta & Spinach Pierogies Loaded Style Pierogies Spicy Broccoli Pierogies Roasted Bahama Vegetables	Blue Falcon Burger Jumbo Onion Rings Steak Fries House Salad Chicken & Vegetable Pie Baked Corn Pepper Slaw Succotash Amish Cheese Curds	Turkey Tetrazzini Cranberry-Walnut Relish Corn Nuggets Roasted Vegetables Texas Garlic Toast Beef & Cheddar Sandwich Curly Fries Garden Tabbouleh Buffalo Cauliflower	Chicken Tender Wrap Veggie Nuggets French Fries Squash & Corn Medley Cajun Stuffed Shells Stuffed Shells w/Garlic Cream Spicy Andouille Sausage Garlic Knots Fried Ravioli Persian Glazed Carrots	Popcorn Shrimp w/Remoulade Sauce & Cocktail Sauce Macaroni & Cheese Seashore Fries Peas & Corn Baked Beans California Turkey Burger Baked Wedge Fries Garden Tabbouleh Cucumber & Tomatoes	French Toast Sticks Ham & Cheddar Quiche Scrambled Eggs Chicken Sausage Patty Crispy Red Potatoes Oatmeal Omelet & Egg Station Ranch Chicken French Fries Ravioli Pomodoro Chef's Vegetable Sauté	Belgium Waffle Scrambled Eggs Turkey Bacon Hash Browns Maple Grits Omelet & Egg Station Chicken Cordon Bleu Mashed Potatoes w/Gravy Stuffed Shells w/Marinara Green Bean Blend
Dinner 	BBQ Rotisserie Chicken Au Gratin Potatoes Quinoa & Feta Salad Bacon Ranch Dip w/Pita Chips Roasted Spring Vegetables Fish & Chips Cole Slaw French Fries Hushpuppies Green Peas	Applewood Carved Ham Pepper Jack Macaroni Candied Yams w/Pecans Scalloped Apples Garlic Green Beans Martin's Potato Roll Mediterranean Pasta Night Grilled Chicken Spicy Sausage Gouda & Mozzarella Bites Butternut Squash Alfredo Sauce	Chicken Parmesan Ravioli Primavera Spinach & White Beans Skillet Corn Garlic Flat Bread Potato Skins Night Southwest Potatoes Diced Buffalo Chicken Bacon Bits Jalapeno Cheese Sauce Sour Cream	Balsamic Roast Beef Roasted Ranch Potatoes Broccoli & Cheddar Bites Spring Vegetables Sauté Strawberry Applesauce Udon Noodle Night Grilled Hoisin Chicken Bok Choy Stir Fry Mushroom Potstickers Baked Tofu	Salmon w/Lemon Basil Butter Creamy Polenta Roasted Asparagus Creamy Cole Slaw Sweet Corn Muffins Tempura Vegetables Curry Night Specials	Southern Fried Chicken Hash Brown Casserole BBQ Baked Beans Corn-on-the-Cob Buttermilk Biscuits Loaded Hot Dog Veggie Burgers French Fries Turkey Corn Dogs	Beef Tips Burgundy Portobello Mushroom Burgundy Rice Pilaf Buttered Noodles Fresh Tuscan Vegetables Stuffed Chicken Breast Parmesan Potatoes Broccoli Orecchiette Country Vegetables Garlic Flatbread

Menu subject to change.
 Please be advised that this restaurant is not a gluten-free/allergen-free facility.
 Products may contain trace amounts of gluten and/or allergens.