





Lottie Nelson: June 27 - July 3, 2022

Monday - Sunday
Breakfast 7am - 8am **Lunch** 12pm - 1pm **Dinner** 5pm - 6pm
 Hours are subject to change due to conferences.

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Breakfast 	Chocolate Chip Pancakes Scrambled Eggs Scrambled Cheesy Eggs Bacon Diced Hash Browns Coconut Cream of Rice Apple Crisp	Egg McFalcon Warm Applesauce Scrambled Eggs Sausage Patties Baby Cake Potatoes Baked Oatmeal	French Toast w/Fresh Fruit Compote Scrambled Eggs Home Fries Ham Steak	Breakfast Quesadillas Scrambled Eggs Sausage Links Crispy Potatoes Cinnamon Bun	Chicken Biscuits & Honey Scrambled Eggs Bacon Lyonnaise Potatoes	French Toast Sticks Three Cheese Quiche Scrambled Eggs Turkey Bacon Hash Browns	Pancakes Scrambled Eggs Sausage Links Potato Coins
<i>BREAKFAST: Yogurt Bar & Assorted Pastries are available daily.</i>							
Soup 	Lunch: Chicken Noodle Dinner: Chilled Tropical	Lunch: Sausage Lentil Dinner: Cream of Mushroom	Lunch: Sweet Corn Chowder Dinner: Buffalo Chicken	Lunch: Potato Leek Dinner: Minestrone w/Tortellini	Lunch: Chilled Strawberry Dinner: Curried Cauliflower	Lunch: Beef Barley Dinner: Chicken Corn Soup	Lunch: Chef's Choice Dinner: Red Lentil Soup
Lunch 	Meatball Sub Bacon Chicken Ranch Pasta French Fries Sautéed Broccoli & Mushrooms Hamburger Bar French Fries Pretzel Bites w/Cheese Sauce	Garlic Parmesan Wings Spaghetti Pie Pacific Grain Medley Seasoned Curly Fries Roasted Cauliflower Breadsticks w/Cheese Grilled Cheese Bar Tomato Basil Bisque Seasoned Curly Fries Cole Slaw	General Tso's Chicken Turkey BLT Basmati Rice Vegetable Eggroll Pad Thai Vegetables Asian Vegetable Medley Nacho Bar Guacamole Pico de Gallo	Italian Stromboli Baked Tilapia w/Lemon Pepper Vegetable Paella Onion Rings Tuscan Vegetables Garlic Knot Quesadilla Bar Cilantro Lime Rice Guacamole Pico de Gallo	Roasted Salmon w/Basil Butter Roast Beef Sliders Fried Cheese Curds Steak Fries Macaroni & Cheese Bean & Carrot Medley Mediterranean Greens and Grains Mediterranean Grilled Chicken Breast Mini Naan Dippers	Louisiana Chicken Cajun Fried Catfish French Fries Cornbread Biscuits California Vegetable Medley Corn & Tomato Salad	Roasted Pit Ham Coconut Shrimp Pineapple Rice Fresh Cut Vegetables Baked Corn Cheddar Biscuits
Dinner 	Salisbury Steak w/Gravy Herb Crusted Cod Mashed Potatoes Pesto Primavera Squash & Corn Medley Cornbread Muffin Chicken Tender Wrap Vegetarian Nuggets French Fries Steamed Peas	BBQ Beef Brisket Roasted Chicken Thighs Roasted Red Potatoes Garden Tabbouleh Carrots & Asparagus Biscuits Italian Pasta Bar Italian Meatballs Mozzarella Sticks Italian Vegetables	Grilled Pork Chop Lemon Garlic Chicken Au Gratin Potatoes BBQ Baked Beans Amish Pepper Slaw Balsamic Roasted Brussels Sprouts Fish Tacos Rice Pilaf Mango Pico de Gallo	Mediterranean Flank Steak Honey BBQ Chicken Baked Potato Grilled Zucchini Parmesan Roasted Cauliflower Macaroni & Cheese Bar	Jalapeno Popper Chicken Maryland Crab Cake Whole Grain Rice Pilaf Ziti Al Forno Breaded Mushrooms Broccoli w/Romano Cole Slaw	Country Fried Beef Steak w/Gravy Bratwurst Sausage Quinoa & Corn Salad Taste of Home Potatoes Bahama Medley Vegetables Martin's Dinner Roll	Chicken Bruschetta Swedish Meatballs Buttered Egg Noodles Parmesan Potatoes Sautéed Vegetables Garlic Flat Bread Fajita Bar Beef Fajita Chicken Fajita Spanish Rice

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.