

Our seasonal menu is always changing, but the classics and resident favorites can always be found. A registered dietitian and nutritionist regularly reviews our menus to ensure healthy foods are available, and residents can also choose from a selection of other foods as well. Below is a sample weekly menu:

Breakfast

- Fresh fruit
- Eggs, made to order
- Choice of breakfast meats
- Toast, muffins, pastries or English Muffins
- Oatmeal or Grits
- Choice of drinks, including juices and milk
- Coffee

Lunch

- Baby spinach salad with shaved chicken, toasted walnuts, sliced peaches and your choice of dressing
- Nova platter toasted bagel and cream cheese, Nordic smoked salmon, lettuce, tomato, onion
- Margherita flatbread fresh mozzarella, basil, and tomato on grilled naan bread with a side of black bean and corn salad
- Grilled pastrami sandwich toasted marble rye topped with thousand island dressing, thin sliced pastrami, sauerkraut and melted Swiss cheese
- House made egg salad served on a flaky butter croissant with iceberg lettuce, tomato and red onion

Dessert

- Fresh fruit
- Iello
- Ice Cream selection
- Sorbet selection
- Fresh baked cookies
- Pies
- Cakes

Dinner

- Cilantro lime roasted chicken
- Blackened and seared Mahi Mahi
- Chicken enchiladas braised and shredded chicken wrapped in a flour tortilla topped with tomatoes, cheese and sauce
- Manicotti ricotta Parmesan cheese blend wrapped in pasta and topped with savory pasta sauce
- Cioppino seafood stew with white fish, clams, mussels, and shrimp in a tomato, fennel and white wine sauce
- Stuffed peppers braised ground beef with mixed with jasmine rice, tomatoes and peppers, accompanied by marinara sauce
- Roasted turkey breast topped with turkey Dijon pan sauce, served with a side of creamy mashed potatoes and roasted vegetable medley
- Seared Atlantic salmon topped with a lemon thyme beurre blanc
- Crispy fried chicken, served with a spicy honey glaze on the side
- Smoked white fish salad
- London Broil red wine braised top round of beef with baby vegetables served in a red wine beef sauce

