

**Allergen Abbreviations: Dairy (D) - Dairy Free (DF) - Gluten (G) - Gluten Free (GF) - Vegan (V) Vegetarian (Veg)**

	<b>Lunch: 11:00am - 1:30pm</b>	<b>Dinner Served: 5:00pm - 6:30pm</b>	<b>Sunday Brunch: 11:15am - 2:00pm</b>
Sunday, February 22nd	<b>LUNCH</b>	<b>DINNER</b>	
Monday, February 23rd	<p align="center">Tomato Bisque (D/GF) Fresh Fruit &amp; Salad Bar</p> <p>Tortilla Crusted Tilapia (DF/G) Herbed Orzo (DF/G/V) and Grilled Asparagus (DF/GF/V)</p> <p>Oven Roasted Chicken (DF/GF) Rice Pilaf (DF/G/V) and Steamed Broccoli w/Cheese Sauce Offered on the Side (D/GF)</p>	<p align="center">Tomato Bisque (D/GF) Mini Quiche (D/G)</p> <p>Eggplant Parmesan (D/G) Angel Hair Pasta w/ Marinara (DF/G) and Roasted Squash &amp; Zucchini (DF/GF/V)</p> <p>Salsbury Steak w/ Gravy (D/G) Roasted Potatoes and Onions (DF/GF/V) and Fresh Sautéed Spinach (DF/GF/V)</p>	
Tuesday, February 24th	<p align="center">Chicken Noodle Soup (DF/G) Fresh Fruit &amp; Salad Bar</p> <p>Meatloaf with Optional Glaze (DF/G) New Potatoes (DF/GF/V) and Parslied Carrots (DF/GF/V)</p> <p>Ham &amp; Swiss on Croissant (D/G) Onion Rings (DF/G) and Fresh Steamed Green Beans (DF/GF/V)</p>	<p align="center">Chicken Noodle Soup (DF/G) Wedge Salad with Blue Cheese Dressing or Choice of Dressing</p> <p>Shrimp &amp; Grits (D/GF) Fried Okra (DF/G) and Seasoned Collard Greens (DF/GF/V)</p> <p>Rotisserie Chicken Thighs (DF/GF) Baby Lima Beans (D/GF) and Fresh Steamed Broccoli (DF/GF/V)</p>	
Wednesday, February 25th	<p align="center">White Bean and Ham Soup (DF/GF) Fresh Fruit &amp; Salad Bar</p> <p>Parmesan Chicken (DF/G) w/ Spaghetti Marinara (DF/G/V) Baked Zucchini &amp; Squash (DF/GF/V) and Garlic Bread (D/G)</p> <p>Corned Beef Reuben Sandwich on Rye (D/G) Homemade Chips (DF/GF) and Roasted Cherry Tomatoes (DF/GF/V)</p>	<p align="center">White Bean and Ham Soup (DF/GF) Strawberry Field Salad (D/GF)</p> <p>Tuna Cakes (DF/G) w/Creole Sauce (DF/GF/V) Herbed Roasted Cauliflower (DF/GF/V) and Sautéed Purple Cabbage (DF/GF/V)</p> <p>Pork Tenderloin w/ Bourbon Glaze (DF/GF) Mashed Potatoes (D/GF) Roasted Mixed Vegetables (DF/GF/V)</p>	
Thursday, February 26th	<p align="center">Beef and Barley Soup (DF/G) Fresh Fruit &amp; Salad Bar</p> <p>Creamy Horseradish Pork Loin (D/GF) Sautéed Vegetables (DF/GF/V) and Buttered Corn (D/GF)</p> <p>Mediterrian Baked Cod (DF/GF) and Vegetable Couscous (DF/G/V) and Sautéed Bok Choy (DF/GF/V)</p>	<p align="center">Beef and Barley Soup (DF/G) Caesar Salad with Caesar Dressing (D/G)</p> <p>BBQ Chicken Thighs (DF/GF) Baked Sweet Potato (DF/GF/V) and Steamed Asparagus (DF/GF/V)</p> <p>Manicotti with Italian Meat Sauce (DF/G) Sautéed Spinach (DF/GF/V) and Garlic Bread (D/G)</p>	
Friday, February 27th	<p align="center">Lemon Chicken Orzo Soup (DF/G) Fresh Fruit &amp; Salad Bar</p> <p>Fried Catfish w/Hushpuppies (D/G) White Beans w/Onions (DF/GF/V) and Turnip Greens (DF/GF/V)</p> <p>Grilled Vegetable Wrap (D/G/VEG) Sweet Potato Fries (G/DF) and Cold Cucumber Salad (GF/DF/V)</p>	<p align="center">Lemon Chicken Orzo Soup (DF/G) Spinach Salad with Apples, Red Onion, Feta Cheese, Dried Cranberries, an Apple Cider Vinaigrette (D/GF)</p> <p>Grilled Chopped Steak with Mushroom Gravy (DF/GF) Parmesan Truffle Mashed Potatoes (DF/GF/V) and California Vegetable Blend (DF/GF/V)</p> <p>Fried Shrimp Tossed in Sweet and Sour Sauce (DF/G) Herbed Jasmine Rice (DF/GF/V) and Parslied Carrots (DF/GF/V)</p>	
Saturday, February 28th	<p align="center">Garden Vegetable Soup (DF/GF/V) Fresh Fruit &amp; Salad Bar</p> <p>Mesquite Lemon Pepper Chicken (DF/GF) Black-eyed Peas (DF/GF/V) and Sautéed Cabbage (D/GF)</p> <p>Baked Meatball Sub w/Cheese (D/G) Fried Okra (D/G) and Coleslaw (D/GF)</p> <p align="center">Taco Bar</p>	<p align="center">Garden Vegetable Soup (DF/GF/V) Spinach Artichoke Dip &amp; Chips (D/G)</p> <p>Turkey Burger on Bun (DF/G) Sweet Potato Puffs (DF/GF/V) and Fresh Steamed Green Beans (DF/GF/V)</p> <p>Lemon Garlic Baked Flounder (GF/DF) Brown Rice (DF/GF/V) and Steamed Asparagus (DF/GF/V)</p>	

# Richland's Sunday Brunch

*Sunday, March 1st, 2026*

*Opening (Dining Room) Buffet @ 11:15am - 2:00pm*

## Richland Starters

*Salad Array - Seasonal Fresh Fruit- Smoked Salmon Tray  
Hearty Winter Cabbage Soup (DF/GF)*

## Entree

*Southern Style Stuffed Bell Pepper (D/G)  
Roasted Herbed Turkey (DF/GF) w/Cornbread Dressing (DF/G)  
Pork Tenderloin w/ Bourbon Glaze (DF/GF)*

## Accompaniment

*Italian Style Green Beans (DF/GF)  
Harvard Beets (DF/GF/V)  
Sweet Potato Souffle (D/G)  
Roasted Mixed Vegetables (DF/GF/V)*

## Carving Station

*Herbed Roasted Prime Rib w/ Optional Horseradish Sauce*

## Richland's Chef Station

*Omelets-Waffles-Grits-Bacon-Sausage- Gravy-Biscuits*

## Richland's Sweet Treats

*Layer Chocolate Cake, Carrot Cake, Italian Lemon Cake, Warm Cinnamon  
Rolls, Chess Pie, Pecan Pie, Apple Pie & Assorted Danishes*

*\*Reservations required for Parties more than 5 people\**

*\*In preparation for all meals, please place reservations for the number  
of outside guests and for the time of arrival.\**

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Sunday, March 1st	Sunday Brunch 11:15 AM - 2:00 PM	
	LUNCH	DINNER
Monday, March 2nd	Broccoli Cheddar Soup (D/GF) Fruit and Salad Bar  Greek Salsa Chicken (DF/GF) Lemon Mint Couscous (DF/G/V) and Roasted Tomatoes (DF/GF/V) Tender Meatballs in Gravy (DF/G) Steamed Broccoli (DF/GF/V) Buttered Corn (D/GF)	Broccoli Cheddar Soup (D/GF) Peaches & Cottage Cheese (D/GF)  Steak, Cheese, and Mushroom Quesadillas (D/G) with Sour Cream and Salsa (D/GF) Spanish Rice (DF/GF/V) and Seasoned Green Beans (DF/GF/V) Fried Chicken (DF/G) Cauliflower AuGratin (D/G) and Sautéed Swiss Chard (DF/GF/V)
Tuesday, March 3rd	Corn Chowder (D/G) Fruit and Salad Bar  Pulled BBQ Pork (DF/GF) Baked Beans (DF/GF/V) and Vinegar Coleslaw (DF/GF/V)  Mediterranean Baked Cod (DF/GF) Artichokes AuGratin (D/G) and Sautéed Asparagus w/Red Peppers (DF/GF/V)	Corn Chowder (D/G) Spanakopita (D/G)  Pan Seared Scallops (DF/GF) Brown Rice (DF/GF/V) and Sautéed Bok Choy (DF/GF/V)  Turkey Salisbury Steak (DF/GF) Roasted Potatoes (DF/GF/V) and Fresh Sautéed Spinach (DF/GF/V)
Wednesday, March 4th	Garden Vegetable Soup (DF/GF/V) Fruit and Salad Bar  Beef Tips over Egg Noodles (DF/G) Fresh Steamed Green Beans (DF/GF/V) and Roasted Carrots (DF/GF/V)  Baked Chicken Thigh (DF/GF) with Sticky Asian Sauce on Side (DF/GF/V) White Rice (DF/GF/V) and Steamed Broccoli (DF/GF/V)	Garden Vegetable Soup (DF/GF/V) Assorted Mini Quiche (D/G)  Spinach & Wild Rice Stuffed Portabella Mushroom (DF/GF/V) Sweet Potato Chunks (DF/GF/V) and Seasoned Zucchini Squash (DF/GF/V)  Shrimp Etouffee (DF/GF) Cilantro Rice (DF/GF/V) and Seasoned Black Beans (DF/GF/V)
Thursday, March 5th	White Bean & Ham Soup (DF/GF) Fruit and Salad Bar  Crispy Chicken Tossed in Golden BBQ Sauce (DF/G) Seasoned Lima Beans (DF/GF/V) and Roasted Cherry Tomatoes (DF/GF/V) Sloppy Joe (DF/GF) Potato Wedges (DF/G) and Fresh Sautéed Spinach (DF/GF/V)	White Bean & Ham Soup (DF/GF) Richland House Salad (DF/GF/V) with Choice of Dressing Pork Tenderloin in Red Bell Pepper Sauce (DF/GF) Herbed Orzo (DF/G/V) and Seasoned Zucchini (DF/GF/V)  Fresh Salmon (DF/GF) Brown Rice (DF/GF/V) and Steamed Asparagus (DF/GF/V)
Friday, March 6th	Butternut Squash Soup (DF/GF/V) Fruit and Salad Bar  Fried Catfish (DF/GF) w/ Hushpuppies (D/G) with White Beans (DF/GF/V) and Collard Greens (DF/G/V)  Stuffed Shells Florentine w/ Marinara Sauce (D/G/VEG) Roasted Zucchini (DF/GF/V)	Butternut Squash Soup (DF/GF/V) Hummus with Pita Chips (DF/G/V)  Lemon Butter Baked Cod (D/GF) Baked Sweet Potato Half (DF/GF/V) and Fresh Steamed Broccoli (DF/GF/V)  Bacon Cheddar Burger (D/GF) on Bun (DF/G) with Lettuce, Tomato, and Onion and Truffle Steak Fries (DF/GF)
Saturday, March 7th	Clam Chowder (D/GF) Fruit and Salad Bar  Shepard's Pie (D/GF) Roasted Beets (DF/GF/V) and Tender Green Beans (DF/GF/V)  Taco Bar  Cheese and Spinach Quiche (D/G) Steamed Asparagus (DF/GF/V) and Baked Apples (D/GF)	Clam Chowder (D/GF) Broccoli, Cheddar, & Bacon Bites (D/GF)  Pineapple Chicken Thighs (DF/GF) Steamed Rice (DF/GF/V) and Braised Collard Greens (D/G)  Grilled Snapper (DF/GF) Savory Vegetable Couscous (DF/G/V) and Sautéed Button Mushrooms (DF/GF/V)