

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

Sunday, February 8th	Lunch: 11:00am - 1:30pm	Dinner Served: 5:00pm - 6:30pm	Sunday Brunch: 11:15am - 2:00pm
	<b>LUNCH</b>	<b>DINNER</b>	
Monday, February 9th	California Medley Soup (D/G) Fresh Fruit & Salad Bar Herb and Scallion Crusted Salmon (DF/G) Whole Kernel Corn (D/GF) and Braised Green Beans and Tomatoes (DF/GF/V) BBQ Chicken Thighs with Mushrooms & Swiss Cheese (D/GF) Roasted Butternut Squash with Apple(DF/GF/V) and Rice Pilaf (DF/G/V)	California Medley Soup (D/G) Wedge Salad with Blue Cheese Dressing or Choice of Dressing (D/GF) Brown Sugar Baked Ham (DF/GF) Mashed Potatoes (D/GF) Roasted Carrots (DF/GF/V) Crab Cakes (DF/G) Remoulade Sauce on the side (D/G) Sautéed Spinach (DF/GF/V) and Tuscan Roasted Tomatoes (DF/GF/V)	
Tuesday, February 10th	Three Bean Soup (DF/GF) Fresh Fruit & Salad Bar Bacon Cheeseburger (D/G) French Fries (DF/GF) and Broccoli (DF/GF/V) Pork Chop with Marsala Sauce (DF/GF) Jasmine Rice (DF/GF/V) and Sautéed Cabbage (DF/GF/V)	Three Bean Soup (DF/GF) Vegetable Spring Rolls with Sweet and Sour Sauce on the Side Low Sodium Teriyaki Chicken Thighs (DF/GF) White Rice (DF/GF/V) and Stirfry Vegetables (DF/GF/V) Spinach and Tomato Stuffed Portabella Mushroom (D/GF/VEG) and Roasted Red Pepper Pesto Penne Pasta (DF/G/VEG) and Fresh Steamed Green Beans (DF/GF/V)	
Wednesday, February 11th	Chicken Noodle Soup (D/G) Fresh Fruit & Salad Bar Chili Mac Casserole (D/G) Seasoned Lima Beans (DF/GF/V) and Grilled Zucchini (DF/GF/V) Grilled Turkey & Bacon Croissant Sandwich (DF/G) Onion Rings (DF/G) and Steamed Asparagus (DF/GF/V)	Chicken Noodle Soup (D/G) Mozzarella Sticks with Marinara Sauce (D/G) Garlic Butter Tuscan Shrimp (D/GF) Quinoa (DF/GF/V) and Sautéed Bok Choy (DF/GF/V) BBQ Beef Brisket (DF/GF) Vegetarian Baked Beans (DF/GF/V) and Vinegar Coleslaw (DF/GF/V)	
Thursday, February 12th	Pizza/Lunch Available in Soda Shop 11:00 AM - 2:30 PM	Sweetheart's Dinner Party	
Friday, February 13th	Cream of Broccoli Soup (D/G) Fresh Fruit & Salad Bar Fried Chicken (DF/G) Mashed Potatoes (D/GF) and Fresh Steamed Green Beans (DF/GF/V) Ratatouille (DF/GF/V) Herbed Orzo (DF/G/V) and Roasted Carrots (DF/GF/V)	Cream of Broccoli Soup (D/G) Beet Salad (DF/GF/V) Seared Cod with White Wine Sauce (DF/GF) Herbed Rice (DF/GF/V) and Seasoned Black Beans (DF/GF/V) Grilled Flat Iron Steak (DF/GF) Jack Daniels Sauce on the Side (DF/GF) Baked Potato (DF/GF/V) and Fresh Steamed Asparagus (DF/GF/V)	
Saturday, February 14th	Split Pea Soup (DF/GF/V) Fresh Fruit & Salad Bar Hot Dog Bar Spinach Artichoke Ravioli Bake (D/G/VEG) Steamed Broccoli (DF/GF/V) and Roasted Tomatoes (DF/GF/V) Steak Fajitas (DF/G) Mexican Rice (DF/GF/V) and Roasted Black Beans and Corn(DF/GF/V)	Split Pea Soup (DF/GF/V) Spring Mix Salad with Apples, Celery, and Pecans ( Raspberry Vinaigrette on the Side) Oven Roasted Bone in Chicken (DF/GF) Roasted Yellow Squash (DF/GF/V) and Sautéed Spinach (DF/GF/V) Ham & Cheese Quiche (D/G) Hot Curried Fruit (D/GF) and Croissant (D/G)	



# Sweetheart's Dinner Party

Thursday, February 12<sup>th</sup>, 2026

Open Bar (Lobby/Atrium) @ 4:30pm – 5:45pm

Seating (Dining Room) @ 6:00pm – 7:00pm

## XOXO Strawberry Field Salad

Mixed Greens, Sliced Strawberry, Candied Pecans, Red Onions, Bleu Cheese & Brut Champagne Vinaigrette

## Forever Yours Wellington

8oz Beef Tenderloin, Mushroom Duxelles, Prosciutto, Flaky Puff Pastry & French Style Demi Glaze with Steamed Broccolini and Carrot Souffle'

## Heart Throb Lobster Tail

10oz Maine Lobster Tail with Chimichurri Butter Sauce & Roasted Corn & Cherry Tomatoes Succotash with Steamed Broccolini

## Love Affair Vegan Truffle Pasta

Roasted Wild Mushroom & Black Truffle, Pasta Tagliatelle with Creamy Dairy-Free Thyme & Garlic Sauce with Roasted Corn & Cherry Succotash & Carrot Souffle

## Be Mine Lava

Warm Rich Chocolate Cake with decadent chocolate flowing from the middle dusted with white powdered sugar and garnished with Mint Leaf

Artisan Dinner Rolls & Wine served with Dinner

For Gluten/Dairy Free Meal Please be sure to call the Dining room.



\*Reservations required for Tables of 5 or more people\*

