weekly menu Oct 23rd to Oct 29th

BREAKFAST 8AM TO 10AM

Cafe Phone - Deliveries and Pick up Orders: 209-476-4080 Please place lunch orders before 10am and Dinner orders before 4pm DINING MANAGER ON DUTY PHONE 209-687-0255 from 10:30am to 7:00pm

	Monday 23	Tuesday 24	Wednesday 25	ange due to availability Thursday 26	Friday 27	Saturday 28	Sunday 2				
Daily Breakfast Specials	Greek Omelet with Sliced Italian Sausage	Breakfast Ranchero Tostada Chorizo	Sunrise Breakfast Sandwich with Canadian Bacon	Eggs Benedict Canadian Bacon	Corned Beef Breakfast Skillet	Biscuit & Sawmill Gravy Sausage Links	Farmers Breakfa				
Daily Soups	Classic Ground Beef and Bean Chili	Black Bean Soup(GF)	Southwest Vegetable Soup	Turkey Vegetable Soup	New England Clam Chowder	Cauliflower Cheese Soup	Potato Bacon				
	Curried Zucchini Soup	Creamy Pumpkin Puree with Turmeric and Ginger	Tomato Rice Soup	Wild Mushroom & Barley Soup	Vegetarian Lentil Soup	Chicken & Sausage Gumbo Soup	Chunky Mush Artichoke and Spi				
Daily Lunch Special	Turkey Melt Carved Turkey on Toasted Sourdough with Melted Cheddar Cheese, Provolone and Caramelized Onions	Pulled Pork Sandwich with Cole Slaw and Onion Rings Tender Pulled Pork on a Kaiser Bun. Topped with Coleslaw and served with Onion Rings		Gyro Flatbread with Crispy Potato Fries	Crispy Chicken Sandwich with Crisp Tomato & Cucumber Salad Crispy Fried Chicken Breast on a Ciabatta Roll with Honey Mustard, Swiss Cheese, Lettuce and Tomato. Served with a Cucumber Tomato Salad	Turkey or Tofu Lettuce Wrap Ground Turkey or Crisp Tofu wrapped in a Lettuce Leaf with Ginger, Mushroom, Basil and Hoisin Sauce					
All Day Special	German Style Beef Sauerbraten Beef Round Marinated with Burgundy Wine and Vinegar, Peppercorn and Bay. Served with Hot German Potato Salad and Stewed Purple Cabbage	Salmon Vera Cruz Pan Roasted Salmon topped with Fresh Tomato Salsa and Cilantro	Chicken Adobo with Jasmine Rice & Coconut Pineapple Salsa Soy and Garlic Braised Chicken Legs with Green Onions, Pineapple and Coconut Salsa and Jasmine Rice	Linguine with Sundried Tomato Cream Sauce Topped with your choice of Pan Roasted Salmon or Grilled Chicken Breast. Served with Parmesan Cheese and French Bread	Thai Coconut Curry Noodle Bowl Rice Noodles topped with Cilantro Lime Chicken, Shiitake Mushrooms, Carrot, Snap Pea, Green Onion, Sesame Seed, Peanut and Coconut Curry Broth	Herb Crusted Salmon Fillet Herbs Fines Crusted Salmon Filet with Lemon	Memphis BBQ Sh Grits Creamy Cheese Grits Southern Blackened S Drizzled with BBC				
Daily Lunch Sides	Warm German Potato Salad Stewed Cabbage	Parsley Carrots Creamed Corn	Jasmine Rice Glazed Carrots	Roasted Asparagus Herbed Linguine	Crisp Tomatoes & Cucumbers Buffalo Cauliflower	Roasted Red Potatoes Dijonnaise Haricot Vert	Cheese Grit Butter Sauteed Fresh C				
Dinner Special	Fresh Salmon Poached in White	Wonton Soup Char Siu Pork BBQ Pork and Shrimp Wontons in a Soy Ginger Chicken Broth with Chinese BBQ Pork, Carrot, Broccoli and Bok Choy	Medallions Medium Rare Carved Teres Major with Au Gratin Potatoes and Sea Salt	Crispy Beef Tacos Crispy Corn Tortillas filled with Spiced Ground Beef, Lettuce, Tomato and Cheese. Served with Refried Beans, Mexican Rice and Zucchini & Corn	Butternut Squash Ravioli with Prosciutto Ricotta Stuffed Ravioli Sauteed with Roasted Butternut Squash, Sage, Proscuitto, Brown Butter and Parmesan Cheese	NY Strip Steak Carved NY Strip with Whipped Potatoes and Creamed Spinach. Served with Horseradish Cream	Chicken Capres Grilled Chicken Breast Tomato, Fresh Mozzaro Bruschetta. Served wi Quinoa and Baked Ac				
Daily Dinner Sides	Warm German Potato Salad & Stewed Cabbage Steamed Fresh Spinach	Butternut Squash Risotto Broccolini w/Garlic	Au Gratin Potatoes Sea Salt Green Beans	Refried Beans & Mexican Rice Mexican Zucchini & Corn	Ratatouille Herbed Red Potatoes	Parmesan Whipped Potatoes Creamed Spinach	Rainbow Qui Baked Acorn So				
Dessert Features	German Apple Cake	Pumpkin Cheesecake	Brownie	Orange Custard with Roasted Rhubarb	Strawberry Peach Pie	Banana Bread	Chocolate Mou				

LUNCH 11:30AM TO 2PM **DINNER 4:30PM TO 7PM**

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Always Available Entrees	French Cut Chicken Breast Choice of Fruit Salsa or Herb Butter Sauce		, Te	Chicken or Shrimp Teriyaki Stir Fry Served over Steamed Rice		with	Creamy Vodka Penne with Grilled Chicken and Spinach		Seared Salmon with Fruit Salsa or Garlic Aioli				Surf and Turf Grilled Petite Steak and Prawns v Butter		
Always Available Handhelds	Choose Turkey, Veggie,		The O'Connor All-beef Hot Dog									OCW Deli Sandwiche Turkey, Ham, Tuna Salad, BLT, Grilled			
			The O'Connor Club Sandwich Turkey, Bacon, Lettuce, Tomato, Choose Cheese, Choice o Chipotle Mayo, Avocado			of Bread, Naan Flat Bread Pizza Choose from Pepperoni, Veggie, or Combination			Classic Reuben Sandwi Corned Beef, Sauerkraut, 1000 Island, Swiss Cheese						
Always Available Sides	Steamed Spinach	Broccoli Steamed or Sauteed	Sautée Mushroe		Carrots Steamed or Sauteed		Baked Pot or Sweet F			or O	h Fries nion ngs	Sweet Potate		o Fries	Col
Always Available Small Plates	O'Connor Woods Shrimp Cocktail				Choice of Shrimp, Chicken or Bacon Quesadilla with Sour Cream and Pico de Gallo				BBQ Pulled Chicken Slide Hawaiian Buns Two Sliders served with Coles						
Always Available Salads	Spinach, Blue Cheese, Hard Cooked Egg, Red Onion, Kalamata Bacon Balsamic Vingigrotto			ese, Swiss Cheese, Bleu		Cobb Salad Romaine, Hard Boiled Egg, Sleu Cheese, Bacon, Chicken, Avocado and Tomatoes			Asian Chicken Sala Shredded Romaine, Na Cabbage, Chicken Bre Mandarin Oranges, Cilantro Onions, Cashews, Wonton Sesame Seed, Ginger Dre						
Desserts	Assorted Ice Cream, Sherbet or Sorbet			NSA Choc	olate Cake	NSA Apple Pie Asso		Assort	orted Cookies New Yo Chees						
	Vanilla or Chocolate Pudding				ng					Daily De	ssei	rt Special			

also available menu

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