

TRAMONTIN'S

bistro

FOR RESERVATIONS OR INQUIRIES CALL
414.259.3733 opt. #1

HOURS: Monday - Saturday 4:30 - 6:30pm

 Denotes the healthier option.

SUNDAY, OCTOBER 12, 2025

Sunday Brunch - Mansfeld's
10:30am - 1:30pm (no dinner service)
RSVP in the sign-up book by the library

- Choice of Entrée: \$14.00
- Biscuits Beef Sausage Gravy
 - Steak with Poached Egg
 - Smoked Ham with Orange Sauce
 - French Toast with Caramelized Bananas
 - Eggs Over Easy or Scrambled Eggs
 - Sausage or Bacon



(Residents)
- Champagne or Mimosa
 - Assorted Bakery
 - Fresh Fruit

(Guests)



MONDAY, OCTOBER 13, 2025

- Tortellini Beef Soup \$2.50
- Gourmet Green Salad with Chopped Romaine, Red Cabbage, Red Onions, Fresh Tomatoes, Bacon and Croutons with Ranch Dressing  \$2.50
- #1) Spaghetti & Meatballs with Fresh Tomato Sauce \$10.00
- served with Garlic Bread & Roasted Vegetables*
- #2) Shrimp Skewer  \$12.00
- served over Asparagus Risotto*
- Carrot Cake \$3.50

TUESDAY, OCTOBER 14, 2025

- Chicken Noodle Soup \$2.50
- Kale, Pear and Pecan Salad with Raspberry Dressing  \$2.50
- #1) Roasted Acorn Squash Stuffed with Wild Rice and Beef \$12.00
- served with Pork Ragu*
- #2) Tilapia Florentine  \$12.00
- served with Mashed Potatoes and Roasted Cauliflower*
- Raspberry Cake \$3.50

WEDNESDAY, OCTOBER 15, 2025


- Squash and Apple Soup \$2.50
- Fresh Fruit Salad 1/2 Cup  \$2.50
- #1) Honey Glazed Pork Chop with Mango Salsa \$12.00
- served with Fire Roasted Corn and Roasted Potatoes*
- #2) Sicilian Pan Seared Tuna  \$12.00
- served with Capers, Olives and Fresh Tomato and Fire Roasted Corn*
- Chef's Choice \$3.50

Entree #1 is available for lunch in The Pub
from 11:00 am - 2:00 pm.

Both entrees are available for dinner in
Tramontin's Bistro.

Please note: All Bistro Guest Meals incur an
additional charge of \$5.00


THURSDAY, OCTOBER 16, 2025

- Hearty Potato and Minestrone Soup \$2.50
- Yellow and Red Cherry Tomato Salad with Red Onions, Fresh Basil and Balsamic Dressing  \$2.50
- #1) Beef Stew \$10.00
- served over Bread Bowl and Baked Potato*
- #2) Lemony Chicken Thigh \$12.00
- served with Parmesan Garlic Orzo and Brussel Sprouts*
- Cannoli \$3.50

FRIDAY, OCTOBER 17, 2025

- Seafood Chowder Soup \$2.50
- Coleslaw \$2.50
- #1) Catfish **Lunch Only \$12.00
- served with Fries, Chips, Roasted Corn, Lemon Wedge & Tartar Sauce*
- FRIDAY NIGHT SUPPER CLUB FISH FRY
at Mansfeld's 4:30 - 6:30 pm.
- #1) Beer Battered Cod OR \$15.00
- #2) Steamed Haddock  *served with Potato Pancake with Applesauce, Cream Spinach, Lemon Butter, Lemon Wedge & Tartar Sauce*
- #3) Roasted Vegetable Ravioli \$12.00
- served with Pesto Sauce and Roasted Asparagus*
- Chocolate Cake \$3.50

SATURDAY, OCTOBER 18, 2025

- Mushroom and White Beans Soup \$2.50
- Waldorf Salad \$2.50
- #1) Short Ribs \$12.00
- served with Twice Baked Potato and Garlic Green Beans*
- #2) Mediterranean Branzino (Sea Bass)  \$12.00
- served with Twice Baked Potato and Garlic Green Beans*
- Orange Cake \$3.50

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ALA CARTE MENU

Ala carte items are all made to order and may add an additional 20 minutes based on the item to preparation time.

 Denotes the healthier option.



SOUPS & SALADS

Low Sodium Soup	\$2.00	\$4.00
<i>Vegetable or Chicken Noodle while supplies last</i>	Cup	Bowl
Soup of the Day	\$2.00	\$4.00
	Cup	Bowl
Side Salad with Ranch 		\$2.50
<i>Does not replace salad of the day</i>		
Salad of the Day		\$2.00

CLASSICS

<i>All sandwiches served with lettuce, tomato, pickle, chips, fries or vegetable of the day</i>		
Beef Hot Dog		\$6.50
<i>served on a bun</i>		
Grilled Cheese Sandwich		\$6.50
<i>served on choice of white or wheat bread</i>		
Bacon, Lettuce, and Tomato		\$8.50
<i>served on choice of white or wheat bread</i>		
Chicken, Egg, or Tuna Salad		\$6.50
<i>served on choice of bread</i>		
<i>served on croissant - \$8.50</i>		
Grilled Chicken Breast 		\$10.50
<i>served on a bun with lettuce, tomato and pickle (while supplies last).</i>		
<i>Grilled chicken only - \$6.50</i>		
Cod Entrée 		\$12.00
<i>served with lemon, tartar sauce, vegetable and starch of the day</i>		
Hamburger		\$12.50
<i>½ pound certified Angus beef burger served on a bun with American Cheese</i>		
Veggie Burger 		\$6.50
<i>served on a bun with lettuce and tomato</i>		
Chicken Cutlet		\$6.50
<i>crispy fried cutlet served on a bun</i>		
Double Meat		\$4.50
<i>does not include side</i>		

SIDES

Cottage Cheese 	\$3.00
Fresh Seasonal Fruit Cup 	\$3.00
French Fries	\$2.50
<i>substitute sweet potato fries for \$3.50</i>	
Potato Chips	\$2.50
Steamed Carrots	\$1.00
Whole Fruit 	\$0.75
<i>banana, apple, or orange</i>	
Jello	\$0.75

DESSERTS

Dessert of the Day	Prices Vary
Ice Cream	\$1.25
<i>ask server for daily offerings</i>	per scoop
Assorted Cookies	\$1.50 each

BEVERAGES

Coffee or Tea	Complimentary
Milk	\$1.00
Coke Products	\$1.50
Lemonade or Iced Tea	\$1.50
Juice	\$2.00
<i>cranberry, apple, orange, tomato, V-8</i>	
Silvergate House Wine	\$5.00
	per glass
<i>White Wine - Pino Grigio, Moscato, Chardonnay, Sauvignon Blanc</i>	
<i>Red Wine - Merlot, Pinot Noir, Cabernet Sauvignon</i>	
Tap Beer	\$3.00
<i>Miller High Life, Miller Lite, non alcoholic</i>	