

TRAMONTIN'S

...◇ bistro



Denotes the healthier option.

FOR RESERVATIONS OR INQUIRIES CALL

414.259.3733 opt. #1

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

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.

Lunch and Dinner pricing includes soup or salad and a non alcoholic beverage

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

SUNDAY, MARCH 29, 2026

Sunday Brunch is Closed.
Bluemound Market is Open.

Menu:

- Scrambled Eggs
- Hash Browns
- Bacon and Sausage
- Ham and Cheese on a Croissant
- Pancakes and Syrup
- Italian Sausage with Fresh Tomato Sauce and Onions & Peppers on a Bun

MONDAY, MARCH 30, 2026

Southwestern Wedding Soup	\$2.50
Wedge Salad	\$2.50
#1) Lemon Herb Chicken Thighs <i>served with Mediterranean Couscous and Green Beans</i>	\$10.00
#2) Beef Stroganoff <i>served over Curly Egg Pasta and Green Beans</i>	\$12.00
Pumpkin Cheesecake	\$3.50

TUESDAY, MARCH 31, 2026

Cream of Vegetable Soup	\$2.50
Greek Orzo Salad	\$2.50
#1) Pork Schnitzel with Mushroom Gravy <i>served with Mashed Potatoes and Honey Glazed Carrots</i>	\$12.00
#2) Roasted Zucchini, Yellow Squash and Eggplant Puttanesca Pasta	\$12.00
German Chocolate Cake	\$3.50

WEDNESDAY, APRIL 1, 2026

Caprese Chicken Gnocchi Soup	\$2.50
Fresh Fruit Salad	\$2.50
#1) Crab Cakes with Remoulade Sauce <i>served with Hushpuppies and Mixed Vegetables</i>	\$12.00
#2) Chicken Enchiladas <i>served with Spanish Rice and Mixed Vegetables</i>	\$12.00
Chef's Choice	\$3.50

TO ORDER FOR PICK UP OR DELIVERY CHOOSE FROM THE FOLLOWING OPTIONS:

- Fill out a form - available by elevator 2/3 in West Residence or mail room in East Residence and return to the host stand.
- Call 414.259.3733 opt #3 and leave detailed message.
- Order online through emenuchoice.
- At any time you may leave a message for a Culinary Supervisor at 414.259.3733 opt 5.

THURSDAY, APRIL 2, 2026

Vegetable Beef Soup	\$2.50
BLT Pasta Salad	\$2.50
#1) Sweet and Sour Pork <i>served with White Rice and Broccoli</i>	\$10.00
#2) Stuffed Cabbage Roll <i>served with White Rice and Broccoli</i>	\$12.00
Angel Food Cake with Blueberries and Whipped Topping	\$3.50

FRIDAY, APRIL 3, 2026

Maryland Crab Soup	\$2.50
Coleslaw	\$2.50
#1) Fried Perch **Lunch Only <i>served with Fried Potato Skins, Lemon Wedge & Tartar Sauce</i>	\$12.00

FRIDAY NIGHT SUPPER CLUB FISH FRY
at Tramontin's Bistro 4:30 - 6:30 pm.
(Mansfeld's is closed.)

#1) Beer Battered Cod OR	\$15.00
#2) Steamed Haddock with Lemon Butter <i>served with French Fries with Applesauce, Lemon Wedge and Tartar Sauce</i>	
#3) Creamy Spinach and Mushroom Tortellini <i>served with Garlic Bread</i>	\$12.00
Boston Cream Pie	\$3.50

SATURDAY, APRIL 4, 2026

Butternut Squash Soup	\$2.50
Vegan Antipasto Chopped Salad	\$2.50
#1) Roasted Duck with Orange Sauce <i>served with Roasted Potatoes and Fire Roasted Zucchini</i>	\$15.00
#2) Stuffed Shrimp over Linguine Pasta <i>served with Roasted Zucchini</i>	\$15.00
Italian Lemon Cream Cake	\$3.50

TRAY DELIVERY AND PICK UP OPTIONS:

Tray Delivery is available for an additional \$3.00 fee during the following times:

Sun. - Sat.
11:30am - 12:15pm

Mon. - Sat.
4:30pm - 5:15pm

Available Pick-Up Times (No Additional Fee)

East Residence (Pub counter)
Mon. - Sat.
4:30pm - 6pm

West Residence (coffee station)
Sun. - Sat. 11:30am - 12pm
Mon. - Sat. 4:30pm - 5pm

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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.

SUNDAY, MARCH 22, 2026

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 |
| • Pork Tenderloin with Dijon Cream Sauce (Residents) | |
| • Smoked Ham with Maple Pineapple Sauce | |
| • Shrimp Cocktail | \$23.00 |
| • Waffle and Strawberries | |
| • Eggs Over Easy or Scrambled Eggs (Guests) | |
| • Breakfast Potatoes | |
| • Mixed Vegetables | |
| • Sausage & Bacon | |

- All Entrees Include:
- Champagne or Mimosa
 - Assorted Bakery
 - Fresh Fruit

MONDAY, MARCH 23, 2026

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|------------------------------------------------------------------------------------------------------------|---------|
| Lemon Rosemary Chicken Soup | \$2.50 |
| Creamy Cucumber Salad | \$2.50 |
| #1) Creamy Tuscan Garlic Chicken Breast served with Angel Hair Pasta and Roasted Zucchini | \$10.00 |
| #2) Roasted Prime Rib Sandwich on a Bun served with Horseradish Sauce, Caramelized Onions and French Fries | \$12.00 |
| Banana Cake | \$3.50 |

TUESDAY, MARCH 24, 2026

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|-----------------------------------------------------------------------|---------|
| Sausage, Kale and White Bean Soup | \$2.50 |
| Spinach, Mandarin Orange, & Craisin Salad with Poppy Seed Dressing | \$2.50 |
| #1) Pork Tenderloin Diana served with Mixed Vegetables & Quinoa | \$12.00 |
| #2) Salmon Patty with Pea Sauce served with Mixed Vegetables & Quinoa | \$12.00 |
| Raspberry Chimis | \$3.50 |

WEDNESDAY, MARCH 25, 2026

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|----------------------------------------------------------------------------------------------------------|---------|
| Beef Noodle Soup | \$2.50 |
| Fresh Fruit Salad | \$2.50 |
| #1) Chef's Seafood over Spring Greens served with Fresh Fruit & Homemade Muffin | \$12.00 |
| #2) Turkey a la King in a Puff Pastry Shell served with Cranberry Sauce and Roasted Parmesan Cauliflower | \$12.00 |
| Chef's Choice | \$3.50 |

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THURSDAY, MARCH 26, 2026

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|-------------------------------------------------------------------------------------------------------|---------|
| Zuppa Toscana | \$2.50 |
| Tossed Green Salad | \$2.50 |
| #1) Pork Chops with Apples & Sauerkraut served with Roasted Potatoes and Roasted Parmesan Cauliflower | \$10.00 |
| #2) Louisiana Jambalaya served with Pilaf Rice and Corn Bread | \$12.00 |
| Chocolate Eclair | \$3.50 |

FRIDAY, MARCH 27, 2026

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|-------------------------------------------------------------------------------------------|---------|
| Brazilian Shrimp Soup | \$2.50 |
| Coleslaw | \$2.50 |
| #1) Fried Catfish **Lunch Only served with Fried Potato Chips, Lemon Wedge & Tartar Sauce | \$12.00 |

FRIDAY NIGHT SUPPER CLUB FISH FRY
at Tramontin's Bistro 4:30 - 6:30 pm.
(Mansfeld's is closed.)

- | | |
|--------------------------------------------------------------------------------------------------------------|---------|
| #1) Beer Battered Cape Hake OR | \$15.00 |
| #2) Steamed Haddock with Lemon Butter served with French Fries with Applesauce, Lemon Wedge and Tartar Sauce | |
| #3) Stuffed Peppers served with Wild Rice & Roasted Corn | \$12.00 |
| Churro Cheesecake | \$3.50 |

SATURDAY, MARCH 28, 2026

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|------------------------------------------------------------------------------------------------------|---------|
| Chicken Noodle Soup | \$2.50 |
| Loaded Italian Salad with Roasted Garlic and Red Wine Vinaigrette | \$2.50 |
| #1) German Beef Rouladen served with a Baked Potato with Sour Cream & Fire Roasted Zucchini & Squash | \$15.00 |
| #2) Mediterranean Salmon served with a Baked Potato with Sour Cream & Fire Roasted Zucchini & Squash | \$15.00 |
| Flourless Chocolate Torte | \$3.50 |

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4:30pm - 6pm

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Sun. - Sat. 11:30am - 12pm
Mon. - Sat. 4:30pm - 5pm



THE BLUEMOUND MARKET IS CLOSED ON SATURDAYS

If you have an immediate need, please contact the Culinary Supervisor at 414.259.7991 or ext. 7991

LUNCH IS AVAILABLE FROM 11:30AM – 1:30PM
SUPPER AVAILABLE 4:00 PM – 5:45 PM

DELIVERY IS AVAILABLE BY CALLING EXT. 6202

SUNDAY, MARCH 29, 2026
OPEN 9:00 AM – 3:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Lunch	
Cheese Omelet	\$7.00
Egg Rolls with Sweet and Sour Sauce	\$7.00

MONDAY, MARCH 30, 2026
OPEN 9:00 AM – 6:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Southwestern Wedding Soup	\$2.50
Lunch / Supper	\$7.00
Chicken Chipotle Wrap meal comes with choice of soup of the day or bag of chips and can of soda or water. Main item only \$5.00	
Salad Bar	\$7.00

TUESDAY, MARCH 31, 2026
OPEN 9:00 AM – 6:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Cream of Vegetable Soup	\$2.50
Lunch / Supper	\$7.00
Gyro meal comes with choice of soup of the day or bag of chips and can of soda or water. Main item only \$5.00	
Salad Bar	\$7.00

WEDNESDAY, APRIL 1, 2026
OPEN 9:00 AM – 3:00PM

Breakfast	
Scrambled Egg and Hash Browns with Bacon or Sausage	
Soup of the Day - Caprese Chicken Gnocchi Soup	\$2.50
Warm Cookie Wednesday!	\$2.00
Lunch	\$7.00
Walking Taco meal comes with choice of soup of the day or bag of chips and can of soda or water. Main item only \$5.00	
Salad Bar	\$7.00

THURSDAY, APRIL 2, 2026
OPEN 9:00 AM – 6:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Vegetable Beef Soup	\$2.50
Lunch / Supper	\$7.00
Supreme Pizza meal comes with choice of soup of the day or bag of chips and can of soda or water. Main item only \$5.00	
Salad Bar	\$7.00

FRIDAY, APRIL 3, 2026
OPEN 9:00 AM – 3:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Maryland Crab Soup	\$2.50
Lunch	\$7.00
Breaded Cod Square on a Bun with Tartar Sauce meal comes with choice of soup of the day or bag of chips and can of soda or water. Main item only \$5.00	
Salad Bar	\$7.00



March Weekly Specials

Pub Lunch Hours: 11:00 AM – 2:00 PM

We're proud to serve fresh, made-to-order meals crafted with care. Please note that preparation takes time, and during high-volume periods, wait times may be longer than usual. We appreciate your patience and look forward to serving you!

3/2 – 3/7 – Classic Patty Melt. Cheddar cheese, fried onions, and a burger patty on rye bread served with chips. \$12

3/9 – 3/14 – The Rueben. Corned Beef with sauerkraut, Swiss cheese and thousand Island and Rye bread. Served with chips. \$12

3/16 – 3/21 – French Dip. Roast beef and sautéed onions with provolone cheese. Served with chips and Au' Ju. \$12

3/23 – 3/28 – Tuna melt on rye. Tuna salad and Swiss cheese melted on rye. Served with chips. \$10



April Weekly Specials

Pub Lunch Hours: 11:00 AM – 2:00 PM

We're proud to serve fresh, made-to-order meals crafted with care. Please note that preparation takes time, and during high-volume periods, wait times may be longer than usual. We appreciate your patience and look forward to serving you!

3/30 – 4/4 – Grilled brat w/ sauerkraut, baked beans and potato salad. \$12

4/6 – 4/11 – Cobb salad. Spring mix topped with dice ham, turkey, red onion, hard-boiled egg, and cheddar cheese. Served with Ranch dressing and a roll. \$12

4/13 – 4/18 – Chicken salad wrap. Chicken salad, lettuce, tomato and mayo wrapped in a flour tortilla. Served with chips. \$10

4/20 – 4/25 – Strawberry feta salad. Mixed greens with strawberries, pecans, red onion, feta cheese and poppy seed dressing. \$10

4/27 – 5/2 - Traditional Club. Sliced ham and turkey on toasted wheat with mayo, lettuce, and tomato. Served with Chips. \$12



CHEF GIUSEPPE'S

L'Appetito Italiano

DINING

Menu:

Complimentary Glass of Pinot Grigio or Chianti

Soup of the Day or Salad

Pane Casareccio (Homemade Bread)
with Balsamic and Olive Oil Dip

MARCH 4TH & 5TH

Braised Beef Ravioli - \$25

Chicken Alfredo with Fettuccine - \$28

Chef's Choice for Dessert

MARCH 11TH & 12TH

Linguine ai Frutti di Mare (Mussels & Shrimp) - \$25

Chicken Picatta - \$28

Chef's Choice for Dessert

MARCH 18TH & 19TH

Tortellini with Spinach Cream Sauce - \$25

Short Ribs with Ragù, Mashed Potatoes & Veg. - \$30

Chef's Choice for Dessert

MARCH 25TH & 26TH

Beef Bolognese with Gnocchi - \$30

Lobster Ravioli with Saffron Cream Sauce - \$25

Chef's Choice for Dessert

"L'entusiasmo è per la vita
quello che la fame è per il cibo."

"Enthusiasm is to life what hunger is to food."

**St. Camillus**
A Life Plan Community

**COST IS PER PERSON - RSVP IN CULINARY
BOOK BY 3PM THE DAY PRIOR TO DINING**



CHEF GIUSEPPE'S

L'Appetito Italiano

DINING

Menu:

Complimentary Glass of Pinot Grigio or Chianti
Soup of the Day or Salad
Pane Casareccio (Homemade Bread)
with Balsamic and Olive Oil Dip

APRIL 1ST & 2ND

Sicilian Steak with Roasted Pot. and Veg. - \$30
Shrimp Alfredo/Pesto with Angel Hair - \$30
Chef Choice for Dessert

APRIL 8TH & 9TH

Oso Buco - \$30
Ricotta Stuffed Giant Shell Pasta w/Sausage & Pea Sauce - \$25
Chef Choice for Dessert

APRIL 15TH & 16TH

Spaghetti and Meatballs - \$25
Chicken Milanese - \$25
Chef Choice for Dessert

APRIL 22ND & 23RD

Chicken Parmesan - \$28
Filet Mignon - \$30
Chef Choice for Dessert

APRIL 29TH & 30TH

Braised Beef Ravioli - \$28
Chicken Alfredo with fettucine - \$25
Chef Choice for Dessert

**COST IS PER PERSON - RSVP IN CULINARY
BOOK BY 3PM THE DAY PRIOR TO DINING**

"Un pasto senza vino è come
un giorno senza sole."

"A meal without wine is like a day without sun."

**St. Camillus**
A Life Plan Community

Dining Experiences

MARCH 7TH
SOUTHERN CUISINE

Buffet style with buttermilk fried chicken, pork chops and gravy, mashed potatoes, Mac N' Cheese, corn, collard greens, buttermilk biscuits, assorted dessert and a special drink from the bar.

Cost - \$25.00 per person.

MARCH 14TH
SIT DOWN STYLE

Select from two entrée options. Wine, bread, salad or soup, and dessert included The two options are #1 - Filet Mignon with a demi-glace, roasted broccoli and garlic mashed potatoes.
#2 - Pan seared salmon with a bourbon honey glaze, Roasted broccoli, and garlic mashed potatoes. Lemon cello cake for dessert.

Cost - \$30.00 per person.

MARCH 21ST
BAKED POTATO BAR

Buffet style, Baked potatoes, with a build your own toppings. Toppings include, pulled pork, taco meat, diced chicken, cheese sauce, bacon bits, onions (green and white), sour cream, cheddar cheese, diced peppers, and corn. Assorted Desserts and the mini bar with a drink special.

Cost - \$25.00 per person.

MARCH 28TH
SIT DOWN STYLE

Select from two entrée options. Wine, bread, salad or soup, and dessert included The two options are #1 - Butter and herb poached Dover Sole with roasted potatoes and green beans.
#2 - Coq au von with roasted potatoes and green beans. Chocolate cake for dessert.

Cost - \$30.00 per person.

Dining Experiences

APRIL 4TH
PIZZA BAR

Buffet style: Enjoy your favorite toppings on a crispy thin crust. Choice of Pepperoni, Sausage/Pepperoni, Sausage/Mushroom/Onion, or and Cheesy Baked Penne. Salad. Assorted Desserts and the mini bar with a special drink.

Cost - \$25.00 per person.

APRIL 11TH
BUILD YOUR OWN
TACO BAR

Buffet style with hard or soft shells, Ground beef, shredded chicken, Shrimp, Spanish rice, corn, black beans, refried beans, lettuce, tomato, cheese, onions, sour cream, salsa, black olives, assorted dessert and a margarita from the mini bar.

Cost - \$30.00 per person.

APRIL 18TH
BUILD YOUR OWN
PASTA BAR

Buffet style with salad, choice of pasta, penne, Rigatoni, Linguine, or Rotini, and choice of sauce, Marinara, Alfredo, creamy pesto, or meat sauce, and choice of toppings, Chicken, shrimp, meatballs, or Italian sausage. Assorted desserts and the mini bar with a special drink.

Cost - \$30.00 per person.

APRIL 25TH
SOUTHERN CUISINE

Buffet style with buttermilk fried chicken, pork chops and gravy, mashed potatoes, Mac N' Cheese, corn, collard greens, buttermilk biscuits, assorted desserts, and a special drink from the bar.

Cost - \$25.00 per person.

Easter Brunch Buffet

- SUNDAY APRIL 5, 2026 -

Serving from 11am to 1:30pm in The Pub and Mansfeld's. Overflow will be seated in the Jelen Room as needed. No dinner service.

Resident: \$35

Adult: \$45

Children 6 to 12: \$18

Infant to 5: Free

Prosecco
Fresh Fruit
Hot Cross Bun

Belgian Waffle with Berry Compote
Carved Herb Roasted Prime Rib
with Mushroom Sauce
Herb Roasted Turkey
Hickory Smoked Ham with Cherry Sauce

Lox Salmon
Shrimp Cocktail
Egg Bake

Rosemary Roasted Potatoes
Mashed Potatoes and Gravy
Steamed Green Beans Almond
Honey Glazed Carrots

Assorted Cake and Cookies

◆ RSVP REQUIRED NO WALK INS ◆

Please RSVP in The Culinary Book by the Library no later than **FRIDAY, MARCH 27TH**

- In order to accommodate all residents RSVPs are limited to Groups of 10 or less.
- For groups over 10, please call Supervisor Markia (Kia) Luckett at 414.259.-6205 for availability.

Tray Delivery and Pick Up Service will be available from 11:30am to 1pm with No Delivery Fee for Resident.

