

TRAMONTIN'S

bistro



Denotes the healthier option.



Denotes Gluten Free.

SUNDAY, OCTOBER 4, 2026

Sunday Brunch is Closed.
Bluemound Market is Open.

Menu:

- Scrambled Eggs
- Hash Browns
- Bacon and Sausage
- Ham and Cheese on a Croissant
- Pancake and Syrup
- Tuna Noodle Casserole

MONDAY, OCTOBER 5, 2026

Chicken Wild Rice Soup	 	\$2.50
Blackberry Fire Roasted Peach Salad		\$2.50
#1) Chicken Parmigiana <i>served with Mashed Potatoes</i> <i>Garlic Green Beans</i>	  	\$12.00
#2) Meatloaf <i>served with Mashed Potatoes with Gravy</i> <i>Garlic Green Beans</i>		\$10.00
Chocolate Cake		\$3.50

TUESDAY, OCTOBER 6, 2026

Lobster Bisque Soup		\$2.50
Mediterranean Salad Tomato, Cucumber, Garbanzo Beans, Red Onions & Cheese	 	\$2.50
#1) Mediterranean Roasted Fresh Salmon <i>with Olive Oil, Lemon Juice, Cherry Tomato,</i> <i>Red Onions, Feta Cheese, Capers & Basil</i> <i>served Fresh Spinach</i> <i>Rosemary Roasted Potatoes</i>	        	\$15.00
#2) Parmesan Crusted Chicken Thigh with Cherry Tomato and Mediterranean Olives <i>served with Rosemary Roasted Potatoes</i> <i>Steamed Broccoli</i>		\$12.00
Cannoli		\$3.50

WEDNESDAY, OCTOBER 7, 2026

Creamy Potato Soup		\$2.50
Fresh Fruit	 	\$2.50
#1) Beef Tenderloin with Barolo Sauce <i>served with Mashed Potatoes</i> <i>Roasted Zucchini and Squash</i>	    	\$18.00
#2) Tilapia Florentine <i>served with Mashed Potatoes</i> <i>Roasted Zucchini and Squash</i>	    	\$12.00
Shortcake		\$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.

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

THURSDAY, OCTOBER 8, 2026

Broccoli Chees Soup	\$2.50
Tossed Salad with Choice Dressing	 \$2.50
#1) Country Fried Steak & Gravy <i>served with Mashed Potatoes</i> <i>Steamed Broccoli</i>	\$12.00
#2) Roasted Turkey <i>served with Stuffing</i> <i>Mashed Potatoes</i> <i>Mixed Vegetables</i> <i>Cranberry Sauce</i>	            

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SUNDAY, SEPTEMBER 27, 2026

Sunday Brunch is Closed.
Bluemound Market is Open.

- Menu:
- Scrambled Eggs
 - Hash Browns
 - Bacon and Sausage
 - Egg, Sausage & Cheese Breakfast Burrito
 - French Toast Sticks and Syrup
 - Tuna Noodle Casserole

MONDAY, SEPTEMBER 28, 2026

- Gnocchi Vegetable Soup\$2.50
- Kale Salad with Pomegranate, Apple, Feta   \$2.50
- Cheese and Raspberry Dressing
- #1) Crispy Fried Chicken\$12.00
- served with Mashed Potatoes 
- Glazed Carrots 
- #2) Mediterranean Pangasius with Olives   \$15.00
- and Cherry Tomatoes
- served with Vegetable Couscous
- Vanilla Pudding\$3.50

TUESDAY, SEPTEMBER 29, 2026

- Chicken Noodle Soup \$2.50
- Caesar Salad\$2.50
- #1) Stuffed Fruit Pork Loin with Raspberry\$15.00
- Sauce
- served with Wild Rice
- Green Beans
- #2) BBQ Beef Brisket \$12.00
- served with Wild Rice 
- Green Beans 
- Chocolate Chip Brownie\$3.50

WEDNESDAY, SEPTEMBER 30, 2026

- Creamy White Bean Tomato Soup \$2.50
- Fresh Fruit Salad \$2.50
- #1) Fried Shrimp\$15.00
- served with Coleslaw
- French Fries
- #2) Crockpot Beef Stew \$15.00
- served with Mashed Potatoes 
- Limoncello Cake\$3.50

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THURSDAY, OCTOBER 1, 2026

- Bacon Potato Soup \$2.50
- Pasta Salad\$2.50
- #1) Baked Ham with Brown Sugar \$12.00
- served with Parmesan Roasted Potatoes 
- Roasted Zucchini 
- #2) Roasted Salmon with Peach & Avocado   \$18.00
- served with Parmesan Roasted Potatoes 
- Roasted Zucchini 
- Chef's Choice\$3.50

FRIDAY, OCTOBER 2, 2026

- Seafood Chowder Soup \$2.50
- Coleslaw\$2.50
- #1) Battered Fried Fish **Lunch Only\$12.00
- served with Potato Pancake, Creamed
- Spinach, Lemon Wedge and Tartar Sauce
- FRIDAY NIGHT SUPPER CLUB FISH FRY
- at Tramontin's Bistro 4:30 - 6:30 pm.
- (Mansfeld's is closed.)
- #1) Beer Battered Perch OR\$15.00
- #2) Lemon Baked Haddock  
- served with Tartar Sauce, Lemon 
- Wedge, Potato Pancake, Applesauce, 
- Roasted Corn and Coleslaw 
- #3) Vegetarian Pasta Norma with Fresh\$12.00
- Tomatoes
- served with Eggplant & Ricotta
- Banana Cake\$3.50

SATURDAY, OCTOBER 3, 2026

- French Onion Soup \$2.50
- Mediterranean Salad with Cherry  \$2.50
- Tomatoes, Olives, Cucumbers, Fresh Basil,
- Onions, Feta Cheese and Balsamic Dressing
- #1) Roasted Turkey \$15.00
- served with Mashed Potatoes 
- Roasted Carrots 
- #2) Creamy Skillet Turmeric Chicken  \$12.00
- with Chickpeas
- served with Pilaf Rice
- Roasted Carrots
- Dulce de Leche 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



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, OCTOBER 4, 2026
OPEN 9:00 AM – 3:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Lunch	
Ham and Cheese on a Croissant	\$7.00
Pancake and Syrup	\$7.00
Tuna Noodle Casserole	\$7.00

MONDAY, OCTOBER 5, 2026
OPEN 9:00 AM – 6:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Chicken Wild Rice Soup	\$2.50
Lunch / Supper	\$7.00
Hot Dog on a Bun 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, OCTOBER 6, 2026
OPEN 9:00 AM – 6:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Lobster Bisque Soup	\$2.50
Lunch / Supper	\$7.00
Gyros on Pita Bread with Tomato and Onions French Fries and Tzatziki 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, OCTOBER 7, 2026
OPEN 9:00 AM – 3:00PM

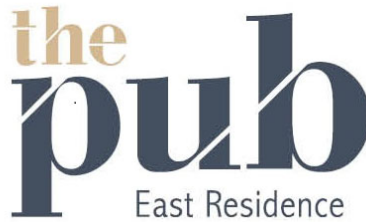
Breakfast	
Scrambled Egg and Hash Browns with Bacon or Sausage	\$5.00
Soup of the Day - Creamy Potato Soup	\$2.50
Warm Cookie Wednesday!	\$2.00
Lunch	\$7.00
Pepperoni Pizza meal comes with choice of soup of the day or bag of chips and can of soda or water. Main item only \$5.00	
Salad Bar	\$7.00

THURSDAY, OCTOBER 8, 2026
OPEN 9:00 AM – 6:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Broccoli Cheese Soup	\$2.50
Lunch / Supper	\$7.00
Italian Been Sandwich 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, OCTOBER 9, 2026
OPEN 9:00 AM – 3:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Seafood Soup	\$2.50
Lunch	\$7.00
Cod Square 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



October 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!

10/4-10/10 - Classic BLT. Your choice of toast, with fresh lettuce and tomato, crispy bacon, and mayo. Served with chips and fruit garnish. \$10

10/11-10/17 - Chicago Style Hot dog. Chicago Red Hot Dog topped with sweet relish, chopped white onion, and tomato wedge. Served with a pickle spear and chips. \$10

10/18-10/24 - Oktoberfest Bratwurst served with sauerkraut, German potato salad, and fruit garnish. \$12

10/25-10/31 - Grilled Turkey Rachel-Roasted Turkey on Rye bread with melty swiss cheese, coleslaw, and thousand island dressing. Grilled to perfection. 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

OCTOBER 7^{NH}

Chicken Parmesan - \$28
Filet Mignon - \$35
Chef Choice for Dessert

OCTOBER 14TH

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

OCTOBER 21ST

Linguine Au Frutti Di Mare - \$35
Chicken picatta - \$25
Chef Choice for Dessert

OCTOBER 28TH

Grilled Branzino w/ Lemon & Olive Oil - \$35
Short Ribs with Ragu - \$35
Chef 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**

Comfort Food

MENU:

Complimentary Glass of Wine
Soup of the Day or Salad and Bread
Chef's Choice for Dessert

October 8th

Bacon Wrapped Pork Loin with Peppercorn Cream Sauce, Baked Potato and Broccoli - \$30

Stuffed Flounder with Lemon Butter Sauce, Baked Potato, and Broccoli - \$35

October 15th

Fried Pork Chop with Herb Cream Sauce, Baked Sweet Potato, and Snow Peas - \$30

Roasted Sea Bass with Brown Butter, Baked Sweet Potato, and Snow Peas - \$35

October 22nd

Lemon & Herb Roasted Cornish Hen with Parmesan Risotto and Green Bean Almandine - \$30

Honey Bourbon Salmon with Parmesan Risotto and Green Bean Almandine - \$36

October 29th

Chicken Fried Steak w/ Country Gravy with Loaded Baked Potato, Winter Blend Vegetables - \$30

Garlic Butter Prawns
Loaded Baked Potato, Winter Blend Vegetables - \$35

OCTOBER SATURDAY NIGHT *Dining Experiences*

OCTOBER 3RD

ASIAN NIGHT BUFFET STYLE

Enjoy a refreshing Asian Style Salad, followed by tender authentic Orange Beef and Chicken Basil served with Fried Rice and Egg Rolls. Finish with a traditional Fortune Cookie and warm Asian Donuts. Also included is a specially crafted Asian-inspired cocktail along with additional beverage selections.

Cost - \$35.00 per person.

OCTOBER 10TH

SIT DOWN STYLE

Service includes two entrée options, complimentary glass of wine, artisan bread loaf, soup or salad, and dessert. #1 Steak Au Poivre - Tender seasoned steak with a peppercorn sauce, served with Au Gratin Potatoes and medley of Chef's Blend Vegetables. #2 Pan-Seared Parmesan Crusted Walleye - Walleye with a Parmesan crust, served with Citrus-Infused Jasmine Rice and Chef's Blend Vegetables. Finish with a slice of Decadent Chocolate Cake.

Cost - \$45.00 for each selection, per person.

OCTOBER 17TH

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, Dulce de Leche Cake and a margarita from the mini bar.

Cost - \$30.00 per person.

OCTOBER 24TH

SIT DOWN STYLE

Service includes two entrée options, complimentary glass of wine, artisan bread loaf, soup or salad, and dessert. #1 Filet Mignon with Demi-Glace - A tender filet mignon with a demi-glace sauce, served with Duchess Potatoes and Roasted Broccolini. #2 Pan-Seared Salmon with Lemon Caper Sauce - Fresh salmon seared served with lemon caper sauce, Duchess Potatoes and Roasted Broccolini. Finish with Raspberry Layer Dessert.

Cost - \$48.00 for each selection, per person.

OCTOBER 31ST

GERMAN NIGHT BUFFET STYLE

Enjoy an evening of authentic Bavarian and comforting German favorites. Begin with a warm Bavarian Style Pretzel before enjoying hearty Grilled Knackwurst with caramelized onions and classic Wiener Schnitzel. Traditional sides include savory Braised Red Cabbage, buttery Spaetzle, and crispy Potato Pancakes served with sweet Applesauce. Finish with a delicious serving of Apple Strudel. Also includes a refreshing Lime Spritzer.

Cost - \$38.00 per person.

TO RSVP - SIGN UP IN CULINARY BOOK OR CALL EXT. 3733 AND CHOOSE OPTION #2