

TRAMONTIN'S





Denotes the healthier option.

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

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.

SUNDAY, NOVEMBER 2, 2025

Sunday Brunch is Closed.
Bluemound Market is Open.

- Menu:
- Scrambled Eggs
 - Hash Browns
 - Bacon and Sausage
 - Cheese Omelet
 - Mini Pancakes and Syrup
 - Turkey Tetrizzini

MONDAY, NOVEMBER 3, 2025

Chicken Gnocchi Soup	\$2.50
Three Bean Salad	\$2.50
#1) Sauerbraten <i>served with Sweet & Sour Cabbage and Spätzle Dumplings</i>	\$12.00
#2) Mild Jambalaya <i>served with Spanish Rice and Parmesan Roasted Broccoli</i>	\$12.00
Vanilla Pudding	\$3.50

TUESDAY, NOVEMBER 4, 2025

Beef Stroganoff Soup	\$2.50
Pear, Gorgonzola & Walnut Salad 	\$2.50
#1) Wiener Schnitzel with Lemon Dill Sauce <i>served with Parsley Boiled Potatoes and Steamed Peas & Pearl Onions</i>	\$12.00
#2) Lemon Butter Cod 	\$12.00
<i>served with Parsley Boiled Potatoes and Steamed Peas & Pearl Onions</i>	
Lemon Cream Cake	\$3.50

WEDNESDAY, NOVEMBER 5, 2025

Creamy Roasted Pepper Soup	\$2.50
Fresh Fruit Salad 	\$2.50
#1) Chicken and Gnocchi <i>served in a Cream Sauce with Spinach and Mushroom Risotto</i>	\$12.00
#2) Pastry Wrap Pork Tenderloin <i>served with Mushroom Sauce and Roasted Broccolini Risotto</i>	\$12.00
Gingerbread Cake	\$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, NOVEMBER 6, 2025

Lasagna Soup	\$2.50
Broccoli Salad with Bacon, Raisins, and Cheddar Cheese	\$2.50
#1) Spaghetti with Mussels, Clams and Shrimp in Tomato Sauce <i>served with Italian Vegetables</i>	\$12.00
#2) Slow Cooker Beef Pot Roast <i>served with Mashed Potatoes and Gravy and Italian Vegetables with Sour Cream and Mixed Vegetables</i>	\$10.00
Chef's Choice	\$3.50

FRIDAY, NOVEMBER 7, 2025

Corn Chowder Soup	\$2.50
Coleslaw	\$2.50
#1) Battered Grouper **Lunch Only <i>served with Fries, Lemon Wedge & Tartar Sauce</i>	\$12.00

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

#1) Beer Battered Cod OR	\$15.00
#2) Steamed Haddock 	
<i>served with Potato Pancake with Applesauce, Carrots, Lemon Butter, Lemon Wedge & Tartar Sauce</i>	
#3) Vegetarian Pasta Norma <i>served with Fresh Tomato Sauce, Eggplant & Ricotta</i>	\$10.00
Double Chocolate Cake	\$3.50

SATURDAY, NOVEMBER 8, 2025

Sausage, White Beans and Kale Soup	\$2.50
Cranberry, Apple and Quinoa Salad 	\$2.50
#1) BBQ Pork Ribs <i>served with German Potato Salad and Baked Beans</i>	\$12.00
#2) Honey Garlic Salmon 	\$15.00
<i>served with Roasted Asparagus and Wild Rice</i>	
Cannoli	\$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
---	---

SUNDAY, OCTOBER 26, 2025

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

Choice of Entrée: \$18.00
• Roasted Prime Rib with Mushroom Sauce (Residents)
• Jack Daniels Brown Sugar & Mustard Glazed Ham with Sweet Potatoes & Mixed Vegetables \$25.00
• Pancakes with Syrup (Guests)
• Eggs Over Easy or Scrambled Eggs
• Sausage or Bacon

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

MONDAY, OCTOBER 27, 2025

Onion Soup \$2.50
Spinach, Walnut, Apple and Craisins  \$2.50
with Poppy Seed Dressing

#1) Orange Style Chicken \$12.00
served over Whole Grain Rice and Asian Vegetables

#2) Fried Shrimp Cocktail with Dipping Sauce \$12.00
served with Baked Potato with Sour Cream and Green Beans

Brownie \$3.50

TUESDAY, OCTOBER 28, 2025

Creamy Chicken Soup \$2.50
Tossed Green Salad with Tomato & Cucumber  \$2.50

#1) Chicken Marsala \$12.00
served with Roasted Potatoes and Parmesan Roasted Cauliflower

#2) Baked Swordfish  \$15.00
served with Mediterranean Olives, Tomatoes and Fresh Basil

Sinful Seven Cake \$3.50

WEDNESDAY, OCTOBER 29, 2025

Tomato Basil Soup \$2.50
Fresh Fruit Salad  \$2.50

#1) Mini BBQ Pork Shanks \$12.00
served with Mashed Potatoes and Roasted Asparagus

#2) Roasted Turkey  \$12.00
served with Stuffing, Mashed Potatoes and Roasted Asparagus

Angel Food Cake \$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, OCTOBER 30, 2025

Lentil and Sausage Soup \$2.50
Mediterranean Chickpea Salad  \$2.50

#1) Veal Parmigiana \$12.00
served over Medium Curly Pasta and Mixed Vegetables

#2) Braised Lamb Shank \$15.00
served over Mashed Potato with Sour Cream and Mixed Vegetables

Chef's Choice \$3.50

FRIDAY, OCTOBER 31, 2025

Clam Chowder Soup \$2.50
Coleslaw \$2.50

#1) Beer Battered Cod **Lunch Only \$12.00
served with Fries, Lemon Wedge & Tartar Sauce

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

#1) Beer Battered Bluegill OR \$15.00
#2) Steamed Haddock 
served with Potato Pancake with Applesauce, Carrots, Lemon Butter, Lemon Wedge & Tartar Sauce

#3) Shepperd's Pie \$10.00
served with Wax Beans

Italian Cream Cake \$3.50

SATURDAY, NOVEMBER 1, 2025

Minestrone Soup \$2.50
Mixed Green Salad with Mandarin Oranges,  \$2.50
Pomegranate & Raspberry Vinaigrette

#1) Liver with Bacon and Onions \$10.00
served with Grilled Potatoes and Roasted Brussel Sprouts

#2) Roasted Fresh Salmon with Honey  \$15.00
Glaze and Lemon Risotto
served with Garlic Roasted Green Beans

Crème Brûlée Cheesecake \$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, NOVEMBER 2, 2025
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
Tuna Casserole	\$7.00
Pancakes and Syrup	\$7.00

MONDAY, NOVEMBER 3, 2025
OPEN 9:00 AM – 6:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Chicken Gnocchi 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, NOVEMBER 4, 2025
OPEN 9:00 AM - 6:00PM

Breakfast	
Scrambled Egg and Hash Browns with Bacon or Sausage	\$5.00
Soup of the Day - Beef Stroganoff Soup	\$2.50
Lunch	\$7.00
Cheeseburger 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

WEDNESDAY, NOVEMBER 5, 2025
OPEN 9:00 AM – 3:00PM

Breakfast	
Scrambled Egg and Hash Browns with Bacon or Sausage	\$5.00
Soup of the Day - Creamy Roasted Pepper Soup	\$2.50
Warm Cookie Wednesday!	\$2.00
Lunch	\$7.00
BBQ Pulled Pork 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

THURSDAY, NOVEMBER 6, 2025
OPEN 9:00 AM – 6:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Lasagna Soup	\$2.50
Lunch / Supper	\$7.00
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, NOVEMBER 7, 2025
OPEN 9:00 AM – 3:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Corn Chowder 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



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!

Week 1 – Autumn chicken salad – Mixed greens with chicken, apples, walnuts, cranberries, and asiago cheese. Served with a roll and poppy seed dressing. \$10

Week 2 – Brats and sauerkraut. Grilled bratwurst on a bun topped with sauerkraut and served with potato salad. \$10

Week 3 – French Dip. Sliced roast beef with provolone cheese and mild garden of Eatin'. Served with Au' Jus and fries. \$10

Week 4 – Shrimp tacos. Three flour tortillas with shrimp, lettuce, tomato, and tangy mayo. \$10



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

NOVEMBER 5TH & 6TH

Tortellini with Spinach Cream Sauce - \$25

Short- ribs with Ragu, Mashed Potatoes & Veg. - \$28

Cannoli for Dessert

NOVEMBER 12TH & 13TH

Beef Bolognese with Gnocchi - \$25

Lobster Ravioli with Saffron Cream Sauce - \$28

Lemoncello for Dessert

NOVEMBER 19TH & 20TH

Sicilian Steak with Roasted Potatoes & Veg. - \$25

Shrimp Alfredo/Pesto with Angel Hair - \$30

Cannoli for Dessert

NOVEMBER 26TH & 27TH

**CLOSED for
Thanksgiving Preparation**

**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."


A Life Plan Community

NOVEMBER SATURDAY NIGHT *Dining Experiences*

NOVEMBER 1ST **SIT DOWN SERVICE**

Select from two entrée options. Wine, bread, salad or soup, and dessert included. Option #1 - A slow roasted rack of lamb with boiled red potatoes and asparagus. Option #2 - Sweet chili prawns with boiled red potatoes, asparagus, and a sweet chili basil sauce. Chef's choice for dessert.

Cost - \$30.00 per person.

NOVEMBER 8TH **SOUTHERN CUISINE**

Buffet style with buttermilk fried chicken, pork chops and gravy, mashed potatoes, Mac N' Cheese, corn, collard greens, buttermilk biscuits, apple pie, and a vodka sweet tea from the bar. Chef's choice for dessert.

Cost - \$25.00 per person.

NOVEMBER 15TH **SIT DOWN SERVICE**

Select from two entrée options. Wine, bread, salad or soup, and dessert included. Option #1 - A Filet Mignon with baked potatoe, roasted broccoli, and an Espanola sauce. Option #2 - A Honey Bourbon glazed salmon with baked potato, roasted broccoli and brown butter caper sauce. Chef's choice for dessert.

Cost - \$30.00 per person.

NOVEMBER 22ND **ASIAN NIGHT**

Buffet style with Egg rolls, Broccoli and beef, sesame chicken, white rice, a fried rice, soy glazed carrots, and Chef's choice for dessert. A pear mule from the bar.

Cost - \$25.00 per person.

NOVEMBER 29TH **SIT DOWN SERVICE**

Select from two entrée options. Wine, bread, salad or soup, and dessert included. Option #1 - Rosemary roasted chicken (bone-in) with parmesan mashed potatoes and asparagus. Option #2 - Butter poached tilapia with parmesan mashed potatoes and asparagus. Chef's choice for dessert.

Cost - \$30.00 per person.

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