

TRAMONTIN'S

bistro

-  Denotes the healthier option.
-  Denotes Gluten Free.

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, JULY 26, 2026

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
• BBQ Chicken Leg, Rosemary Roasted Potatoes and Mixed Vegetables  (Residents)
• Jack Daniels Brown Sugar & Mustard Glazed Ham, Sweet Mashed Potatoes and Mixed Vegetables  \$30.00 (Guests)
• Pancake with Syrup
• Eggs Over Easy or Scrambled Eggs
• Sausage & Bacon

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

MONDAY, JULY 27, 2026

Hamburger Soup \$2.50
Chickpea Salad   \$2.50
#1) Sweet & Sour Pork Egg Fried Rice \$12.00
served with Asian Vegetables
#2) Creamy Pesto Chicken Breast   \$12.00
served with Rosemary Roasted Potatoes and Roasted Zucchini and Squash
Brownie \$3.50

TUESDAY, JULY 28, 2026

Potato and Bacon Soup  \$2.50
Summer Pasta Salad \$2.50
#1) Country Fried Steak & Gravy \$12.00
served with Mashed Potatoes and Steamed Broccoli 
#2) Potato Crust Cod  \$15.00
served with Mediterranean Couscous and Steamed Broccoli 
Scone \$3.50

WEDNESDAY, JULY 29, 2026

Summer Vegetable Soup  \$2.50
Fresh Fruit   \$2.50
#1) BBQ Pork Ribs  \$12.00
served with Roasted Potatoes and Corn on the Cob
#2) Baked Honey Dijon Salmon   \$15.00
served with Mushroom Risotto and Roasted Asparagus
Dulce De Leche 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, JULY 30, 2026

Squash Soup  \$2.50
Peach Caprese Salad  \$2.50
#1) Beef Tips with Mushroom Sauce  \$12.00
served over Egg Noodles
#2) Roasted Mahi Mahi with Lemon   \$12.00
Garlic Cream Sauce
served with Quinoa and Parmesan Roasted Broccoli
Chef's Choice \$3.50

FRIDAY, JULY 31, 2026

Clam Chowder Soup  \$2.50
Coleslaw  \$2.50
#1) Beer Battered Red Snapper **Lunch Only \$12.00
served with 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 Pollack OR \$15.00
#2) Steamed Haddock with Lemon Butter  
served with Roasted Potatoes, Creamed Spinach, Tartar Sauce and Lemon Wedge
#3) Turkey, Broccoli, Rice & Cheese Casserole \$10.00
served with Cranberry Sauce
Marble Banana Cake \$3.50

SATURDAY, AUGUST 1, 2026

Beef Vegetable Soup \$2.50
Romaine, Strawberry & Mandarin   \$2.50
Salad with Poppy Seed Dressing
#1) Applewood Smoked Pork Loin with  \$12.00
Honey Garlic Sauce
served with Whole Grain Rice and Steamed Broccoli
#2) Coconut Shrimp with Cocktail Sauce \$12.00
served with Whole Grain Rice and Steamed Broccoli
Chocolate Double 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
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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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SUNDAY, JULY 19, 2026

Sunday Brunch is Closed.
Bluemound Market is Open.

- Menu:
- Scrambled Eggs
 - Hash Browns
 - Bacon and Sausage
 - Ham and Cheese on a Croissant
 - French Toast Sticks with Syrup
 - Bratwurst with Sauerkraut on a Bun

MONDAY, JULY 20, 2026

- Lentil Soup \$2.50
- Tossed Green Salad \$2.50
- #1) Mongolian Beef \$12.00
served with White Rice and Fresh Snap Peas
- #2) Garlic & Rosemary Chicken Thigh \$12.00
served with White Rice and Fresh Snap Peas
- Chocolate Pudding with Topping \$3.50

TUESDAY, JULY 21, 2026

- Cream of Chicken and Wild Rice Soup \$2.50
- Macaroni Salad \$2.50
- #1) Creamy Garlic Pork Chop \$12.00
served with Roasted Potatoes and Honey Roasted Carrots
- #2) Lemon Baked Tilapia \$12.00
served with Quinoa Blend and Honey Roasted Carrots
- Banana Split \$3.50

WEDNESDAY, JULY 22, 2026

- Beef Tortellini Soup \$2.50
- Fresh Fruit \$2.50
- #1) Liver with Bacon and Onions \$12.00
served with Grilled Potatoes and Green Beans
- #2) Tempura Shrimp \$12.00
served with Baked Potato and Sour Cream and Green Beans
- Tiramisu \$3.50

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THURSDAY, JULY 23, 2026

- Taco Soup \$2.50
- Fire Roasted Peach Salad on Spinach with Poppy Seed Dressing \$2.50
- #1) Chicken Milanese \$12.00
served with Mediterranean Olives and Cherry Tomato Salad
- #2) Tuna Casserole \$12.00
served with Cranberry Sauce and Honey Roasted Carrots
- Chef's Choice \$3.50

FRIDAY, JULY 24, 2026

- Corn Chowder Soup \$2.50
- Coleslaw \$2.50
- #1) Beer Battered Fish **Lunch Only \$10.00
served with Coleslaw, Fired Chips, 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 Trout OR \$15.00
- #2) Steamed Haddock with Lemon Butter 
served with Potato Pancake with Applesauce, Steamed Corn, Tartar Sauce and Lemon Wedge
- #3) Meatball Ziti Bake \$12.00
served with Roasted Cauliflower and Breakstick
- Torta Della Nonna (Grandma's Cake) \$3.50

SATURDAY, JULY 25, 2026

- Sausage & White Bean Soup \$2.50
- Spinach Salad with Hot Bacon Dressing \$2.50
- #1) German Beef Rouladen \$15.00
served with Parsley Boiled Potatoes and Sweet & Sour Red Cabbage
- #2) Roasted Salmon with Honey Dijon Garlic \$18.00
served with Parsley Boiled Potatoes and Sweet & Sour Red Cabbage
- Strawberry Shortcake \$3.50

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4:30pm – 5:15pm

Available Pick-Up Times (No Additional Fee)

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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, JULY 26, 2026
OPEN 9:00 AM – 3:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Lunch	
Hot Ham and Cheese on a Bun	\$7.00
Waffle with Strawberries	\$7.00

MONDAY, JULY 27, 2026
OPEN 9:00 AM – 6:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Hamburger Soup	\$2.50
Lunch / Supper	\$7.00
Italian Sausage Sub	
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, JULY 28, 2026
OPEN 9:00 AM – 6:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Potato and Bacon Soup	\$2.50
Lunch / Supper	\$7.00
Ruben 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

WEDNESDAY, JULY 29, 2026
OPEN 9:00 AM – 3:00PM

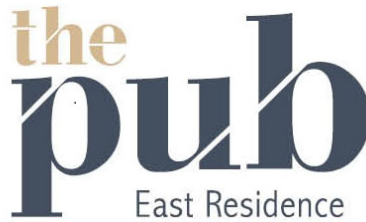
Breakfast	
Scrambled Egg and Hash Browns with Bacon or Sausage	\$5.00
Soup of the Day - Summer Vegetable Soup	\$2.50
Warm Cookie Wednesday!	\$2.00
Lunch	\$7.00
Pizza	
meal comes with choice of soup of the day or bag of chips and can of soda or water. Main item only \$5.00	
Salad Bar	\$7.00

THURSDAY, JULY 30, 2026
OPEN 9:00 AM – 6:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Squash Soup	\$2.50
Lunch / Supper	\$7.00
Chicken Tenders and Fries	
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, JULY 31, 2026
OPEN 9:00 AM – 3:00PM

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



July 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!

6/29 – 7/3 – Taco salad. A taco shell stuffed with ground beef, lettuce, tomato, onion, black beans, and cheddar cheese. Served with salsa and sour cream. \$12

7/6 – 7/11 – Trio salad. One scoop of chicken salad, tuna salad, and egg salad on greens with tortilla chips. \$12

7/13 – 7/18 – Cold ham and turkey sub on a hoagie roll with cheddar, lettuce, tomato, and mayo. \$12

7/20 – 7/25 – Brat with sauerkraut on a bun served with chips. \$10

7/27 – 8/1 - Week 1 – Classic Patty Melt. Cheddar cheese, fried onions, and a burger patty on rye bread 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

JULY 1ST

Linguine au Frutti di Mare - \$30

Chicken Picatta - \$25

Chef Choice for Dessert

JULY 8TH

Tortellini with Chicken & Spinach Cream Sauce - \$25

Short Ribs with Ragu, Mashed Pot & Veg - \$30

Chef Choice for Dessert

JULY 15TH

Beef Braciola (Beef stuffed with bread crumbs
and herbs), with gnocchi and asparagus - \$30

Pasta Primavera - \$25

Chef Choice for Dessert

JULY 22ND

Sicilian Steak with Roasted Pot and Veg - \$30

Shrimp Alfredo/Pesto with Angel Hair - \$30

Chef Choice for Dessert

JULY 29TH

Oso Buco - \$30

Ricotta Stuffed Giant Shell Pasta w/Sausage,
Red Sauce and Broccoli - \$25

Chef Choice for Dessert

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

"Non devi per forza cucinare
piatti eccessivi o complicati:
basta buon cibo da ingredient
freschi."

"You don't necessarily have to cook an
excessive or complicated dish: just good
food from fresh ingredients."

St. Camillus
A Life Plan Community

Comfort Food

MENU:

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

July 2nd

Chicken Kiev with Scalloped Potatoes and
Baby Carrots - \$30

Garlic Butter Prawns with Scalloped Potatoes
and Baby Carrots - \$35

July 9th

Roasted Bone-in Chicken Breast with
Wild Rice and Asparagus - \$30

Blackened Catfish Filet with Wild Rice
and Asparagus - \$30

July 16th

Grilled Flank Steak with Chive Baked Potato
and Corn - \$35

Butter Poached Sole with Chive Baked Potato
and Corn - \$30

July 23rd

Beef Wellington with Gravy, Roasted Potatoes,
and Brussel Sprouts with Bacon - \$45

Red Snapper with Dill Cream Sauce, Roasted
Potatoes, and Brussel Sprouts with Bacon - \$45

July 30th

Steak Diane with
Roasted Red Potatoes and Asparagus - \$35

Butter and Herb Poached Tilapia with
Roasted Red Potatoes and Asparagus - \$30

JULY SATURDAY NIGHT
Dining Experiences

JULY 4TH

Closed for the 4th of July.

Happy Independence Day!

JULY 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.

JULY 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.

JULY 25TH
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 - \$30.00 per person.

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