

TRAMONTIN'S

bistro



Denotes the healthier option.



Denotes Gluten Free.

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
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

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 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   \$12.00
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. Mon. – Sat.
11:30am – 12:15pm 4:30pm – 5:15pm

Available Pick-Up Times (No Additional Fee)

East Residence (Pub counter) West Residence (coffee station)
Mon. – Sat. Sun. – Sat. 11:30am – 12pm
4:30pm – 6pm Mon. – Sat. 4:30pm – 5pm

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SUNDAY, SEPTEMBER 20, 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
• Roast Turkey with Mashed Potatoes & Gravy (Residents) • Hawaiian Pineapple Pork Loin • Pancake and Caramelized Banana • Eggs Over Easy or Scrambled Eggs • Sausage & Bacon • Breakfast Potatoes • Mixed Vegetables	
(Guests)	
\$30.00	
All Entrees Include:	
• Champagne or Mimosa • Assorted Bakery • Fresh Fruit	

MONDAY, SEPTEMBER 21, 2026	
Tortellini Beef Soup	\$2.50
Spinach, Walnuts, Apple, and Craisins  	\$2.50
with Poppy Seed Dressing	
#1) Chef Salad with Julienne Ham &  	\$12.00
Turkey, Deviled Egg Halves, Tomato, Cucumber & Choice Dressing	
served with Garlic Bread	
#2) Braised Short Rib Ragu 	\$15.00
served over Papparedelle Pasta	
Chocolate Eclairs	\$3.50

TUESDAY, SEPTEMBER 22, 2026	
Chicken Noodle Soup	\$2.50
Tossed Green Salad with Tomato & Cucumber  	\$2.50
#1) Wiener Schnitzel with Lemon Dill Sauce	\$18.00
served with Parsley Boiled Potatoes 	
Steamed Peas & Pearl Onions 	
#2) Chicken Pasta Casserole	\$12.00
served with Mixed Vegetables	
Peanut Butter Pie	\$3.50

WEDNESDAY, SEPTEMBER 23, 2026	
Squash and Apple Soup  	\$2.50
Fresh Fruit Salad  	\$2.50
#1) Salisbury Steak 	\$15.00
served with Mushed Potatoes 	
Garlic Green Beans 	
#2) Garlic Vegetable Stir Fry Shrimp  	\$15.00
served over Cilantro Rice	
Italian Lemon Cake	\$3.50

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THURSDAY, SEPTEMBER 24, 2026	
Pasta e Faggioli Soup	\$2.50
Waldorf Salad 	\$2.50
#1) BBQ Pork Ribs 	\$12.00
served with Macaroni and Cheese	
Baked Beans 	
#2) Sole Stuffed with Crab Meat & Scallops 	\$15.00
with a Lemon Cream Sauce	
served with Wild Rice 	
Roasted Asparagus 	
Chef's Choice	\$3.50

FRIDAY, SEPTEMBER 25, 2026	
Seafood Chowder Soup 	\$2.50
Coleslaw 	\$2.50
#1) Battered Fried Fish **Lunch Only <i>served with Potato Pancake, Creamed Spinach, Lemon Wedge and 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) Lemon Baked Haddock   <i>served with Tartar Sauce, Lemon Wedge, Potato Pancake, Applesauce, Roasted Corn  and Coleslaw </i>	
#3) Vegetarian Pasta Norma with Fresh Tomatoes <i>served with Eggplant & Ricotta</i>	\$12.00
Tuxedo Truffle Mousse	\$3.50

SATURDAY, SEPTEMBER 26, 2026	
Mushroom and White Bean Soup 	\$2.50
Mixed Green Salad with Mandarin Oranges  	\$2.50
Pomegranate & Raspberry Vinaigrette	
#1) Roasted Fresh Salmon with Honey  	\$18.00
Glaze and Lemon	
served with Roasted Potatoes 	
Parmesan Roasted Broccoli 	
#2) Mediterranean Roasted Chicken Thigh 	\$18.00
with Olives, Cherry Tomatoes & Feta Cheese	
served with Roasted Potatoes 	
Parmesan Roasted Broccoli 	
Pumpkin Cream Cake	\$3.50

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Mon. – Sat.
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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, SEPTEMBER 27, 2026
OPEN 9:00 AM – 3:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Lunch	
Egg, Sausage & Cheese Breakfast Burrito	\$7.00
French Toast Sticks and Syrup	\$7.00
Tuna Noodle Casserole	\$7.00

MONDAY, SEPTEMBER 28, 2026
OPEN 9:00 AM – 6:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Gnocchi Vegetable Soup	\$2.50
Lunch / Supper	\$7.00
Chicken Wings	
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, SEPTEMBER 29, 2026
OPEN 9:00 AM – 6:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Chicken Noodle Soup	\$2.50
Lunch / Supper	\$7.00
Sloppy Joe 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, SEPTEMBER 30, 2026
OPEN 9:00 AM – 3:00PM

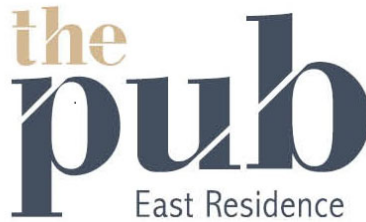
Breakfast	
Scrambled Egg and Hash Browns with Bacon or Sausage	\$5.00
Soup of the Day - Creamy White Beans Tomato Soup	\$2.50
Warm Cookie Wednesday!	\$2.00
Lunch	\$7.00
Sausgae Pizza	
meal comes with choice of soup of the day or bag of chips and can of soda or water. Main item only \$5.00	
Salad Bar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

THURSDAY, OCTOBER 1, 2026
OPEN 9:00 AM – 6:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Bacon Potato Soup	\$2.50
Lunch / Supper	\$7.00
Hamburger on a Bun with Lettuce & Tomato	
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 2, 2026
OPEN 9:00 AM – 3:00PM

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



September 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!

8/31 – 9/5 – Italian Sub sandwich. Sliced ham, pepperoni, mayo, lettuce, tomato, basil and provolone cheese on a roll. Served with chips. \$12

9/7 – 9/12 – Chicken Taco salad. Rice, lettuce, tomato, shredded cheese, and shredded chicken in a taco shell. Served with salsa and sour cream. \$10

9/14 – 9/19 – Liverwurst sandwich – Braunshweiger on rye bread with herb cream cheese and sliced white onion. Served with chips. \$10

9/21 – 9/26 – Chicken Parmesan sandwich – Crispy chicken with marinara sauce, lettuce, and provolone cheese on a bun. Served with Chips. \$12

9/28 – 10/3 – Seasonal salad. Mixed greens topped with diced chicken, Apples, dried cranberries, walnuts, and a poppy seed dressing. Served with a roll. \$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

SEPTEMBER 2ND

Tortellini with Chicken & Spinach Cream Sauce - \$25
Short Ribs with Ragu, Mashed Pot & Veg - \$30
Chef Choice for Dessert

SEPTEMBER 9TH

Beef Braciola (Beef Stuffed with Bread Crumbs
and Herbs) with Gnocchi and Asparagus - \$30
Pasta Primavera - \$25
Chef Choice for Dessert

SEPTEMBER 16TH

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

SEPTEMBER 23RD

Oso Buco - \$30
Ricotta Stuffed Giant Shell Pasta w/Sausage,
Red Sauce and Broccoli - \$25
Chef Choice for Dessert

SEPTEMBER 30TH

Spaghetti and Meatballs - \$25
Chicken Milanese - \$25
Chef's 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

September 3rd

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

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

September 10th

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

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

September 17th

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

September 24th

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

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

SEPTEMBER SATURDAY NIGHT *Dining Experiences*

SEPTEMBER 5TH 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.

SEPTEMBER 12TH SIT DOWN STYLE

Sit down style service with two entrée options.. Wine, bread, salad or soup, and dessert included. The two options are
#1 - Rosemary roasted chicken potpie with asparagus.
#2 - Pecan crusted walleye with mashed potatoes and asparagus. Peach cobbler for dessert.

Cost - \$30.00 per person.

SEPTEMBER 19TH 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.

SEPTEMBER 26TH SIT DOWN STYLE

Sit down style service with two entrée options.. Wine, bread, salad or soup, and dessert included. The two options are
#1 - Filet Mignon with demi-glaze, roasted broccoli and garlic mashed potatoes.

#2 - Pan seared U-10 scallops with a bourbon honey glaze, roasted broccoli and garlic mashed potatoes. Cake for dessert.

Cost - \$30.00 per person.

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