

TRAMONTIN'S

bistro



Denotes the healthier option.

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

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, AUGUST 3, 2025

Sunday Brunch is Closed.
Bluemound Market is Open.

Menu:

- Scrambled Eggs
- Hashbrowns
- Bacon and Sausage
- Ham, Cheese and Scrambled Egg on a Croissant
- Chicken Alfredo Casserole
- French Toast with Fresh Berries & Syrup

MONDAY, AUGUST 4, 2025

Lentil Vegetable Soup	\$2.50
Tossed Green Salad with Tomato and Cucumber	\$2.50
#1) Beef Barbacoa Tacos <i>served with Spanish Rice and Mild Salsa and Sour Cream</i>	\$10.00
#2) Mediterranean Sea Bass	\$12.00
<i>served over Tomatoes, Olives and Capers with Spinach and Wild Rice</i>	
Italian Lemon Cake	\$3.50

TUESDAY, AUGUST 5, 2025

Sweet Potato Coconut Curry Soup	\$2.50
Chopped Salad with Feta Cheese	\$2.50
#1) Bacon Wrapped Marinade Pork Tenderloin <i>served over Whole Grain with Pesto Steamed Broccoli</i>	\$12.00
#2) Arctic Char Fish Filet	\$12.00
<i>served with Whole Grains with Pesto and Steamed Broccoli</i>	
Chocolate Peanut Butter Mousse	\$3.50

WEDNESDAY, AUGUST 6, 2025

Chicken & Dumpling Soup	\$2.50
Fruit Salad	\$2.50
#1) Chicken Marsala <i>served with Mashed Sweet Potatoes and Steamed Italian Vegetables</i>	\$10.00
#2) Homemade Lasagna	\$12.00
<i>served with Garlic Bread and Steamed Italian Vegetables</i>	
Carrot 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, AUGUST 7, 2025

French Onion Soup	\$2.50
Seven Layer Salad	\$2.50
#1) Chef's Reuben Sandwich <i>served on Toasted Marble Rye Bread with French Fries & Pickle Spear</i>	\$10.00
#2) Spaghetti Pasta with Stuffed Shrimp <i>served with Roasted Broccoli</i>	\$12.00
Chef's Choice	\$3.50

FRIDAY, AUGUST 8, 2025

Gumbo Soup	\$2.50
Coleslaw	\$2.50
#1) Stuffed Flounder **Lunch Only <i>served with Coleslaw, 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 Batter Wild Pike OR	\$15.00
#2) Steamed Haddock	
<i>served with Potato Pancake, Buttered Corn, Sour Cream, Power Blend Coleslaw, Lemon Wedge & Tartar Sauce</i>	
#3) Stuffed Pasta with Fresh Tomato Sauce and Cheese <i>served with Mixed Vegetable</i>	\$10.00
Triple Mousse Cake	\$3.50

SATURDAY, AUGUST 9, 2025

Caprese Chicken Gnocchi Soup	\$2.50
Fresh Spinach with Strawberries, Tangerine, and Poppyseed Dressing	\$2.50
#1) Chicken Cordon Bleu with Supreme Sauce <i>served over Risotto with Roasted Zucchini</i>	\$12.00
#2) Bruschetta Roasted Salmon	\$12.00
<i>served over Risotto Milanese with Roasted Zucchini</i>	
Cannoli Ricotta 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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SUNDAY, JULY 27, 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
- Beef Tenderloin with Mushroom Sauce
 - Baked Ham with Raisin Sauce, Au Gratin Potatoes, and Glazed Beets
 - Waffle with Strawberries
 - Eggs Over Easy OR Scrambled Eggs
 - Sausage & Bacon

(Residents)
- \$25.00
- Sausage & Bacon

(Guests)

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



MONDAY, JULY 28, 2025

- Pasta e Fagioli Soup \$2.50
- Creole Tomato Salad  \$2.50
- #1) Sloppy Joe on a Bun \$10.00
- served with Sweet Potato Fries and Pickle Spear*
- #2) Pollack with Potato Crust  \$12.00
- served with Wild Rice & Garlic Green Beans*
- Limoncello Cake \$3.50


TUESDAY, JULY 29, 2025

- Creamy White Bean Soup with Smoked Ham \$2.50
- Jell-O Salad \$2.50
- #1) Orange Style Chicken \$10.00
- served over Whole Grain Rice and Asian Vegetables*
- #2) Tuna Casserole \$10.00
- served with Cranberry Sauce and Honey Roasted Carrots*
- Banana Cake \$3.50

WEDNESDAY, JULY 30, 2025

- Creamy Broccoli and Cheese Soup \$2.50
- Wedge Salad  \$2.50
- #1) Spaghetti and Meatballs \$12.00
- served with Roasted Cauliflower and Parmesan Cheese Garlic Bread*
- #2) Seafood Salad over Fresh Greens  \$12.00
- served with a Muffin and Fresh Fruit*
- Chef's Choice \$3.50

THURSDAY, JULY 31, 2025

- Chicken Noodle Soup \$2.50
- Watermelon Salad  \$2.50
- #1) Swiss Steak \$12.00
- served with Mashed Potatoes and Mixed Vegetables*
- #2) Roasted Turkey  \$10.00
- served with Stuffing and Roasted Baby Carrots*
- Tuxedo Truffle Mousse Cake \$3.50



FRIDAY, AUGUST 1, 2025

- Corn, Potato & Bacon Chowder Soup \$2.50
- Coleslaw \$2.50
- #1) Fried Cod Nuggets **Lunch Only \$12.00
- served with Chips, Creamed Corn, Lemon Wedge & Tartar Sauce*

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

- #1) Fried Walleye OR \$15.00
- #2) Steamed Haddock 
- served with Potato Pancake and Applesauce, Creamed Corn, Sour Cream, Lemon Butter, Lemon Wedge & Tartar Sauce*
- #3) Penne Pasta with Italian Sausage, Mushrooms, Peas, Fresh Basil and Cherry Tomato in a Cream Sauce \$12.00
- served Garlic Bread*
- Tiramisu \$3.50

SATURDAY, AUGUST 2, 2025

- Beef Vegetable Soup \$2.50
- Gorgonzola Pear Tossed Salad  \$2.50
- #1) Roasted Duck with Orange Sauce \$12.00
- served over Wild Rice Pilaf and Parmesan Roasted Broccoli*
- #2) Roasted Fresh Salmon with Honey  \$12.00
- Glaze and Lemon Risotto served with Garlic Roasted Green Beans*
- Strawberry Shortcake \$3.50

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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, AUGUST 3, 2025
OPEN 9:00 AM - 3:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Lunch	
Ham and Cheese Scramble Egg on a Croissant	\$9.00
Chicken Alfredo casserole	\$9.00
French Toast Fresh Berry and Syrup	\$9.00

MONDAY, AUGUST 4, 2025
OPEN 9:00 AM - 6:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Lentil Vegetable Soup	\$2.50
Lunch / Supper	\$7.00
Chicken Cutlet with Swiss Cheese, Tomato Slice on 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, AUGUST 5, 2025
OPEN 9:00 AM - 6:00PM

Breakfast	
Scrambled Egg and Hash Browns with Bacon or Sausage	\$5.00
Soup of the Day - Sweet Coconut Curry	\$2.50
Lunch	\$7.00
Santa Fe Egg Rolls	
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, AUGUST 6, 2025
OPEN 9:00 AM - 3:00PM

Breakfast	
Scrambled Egg and Hash Browns with Bacon or Sausage	\$5.00
Soup of the Day - Chicken Dumpling Soup	\$2.50
Warm Cookie Wednesday!	\$2.00
Lunch	\$7.00
Cheese Hamburger on 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, AUGUST 7, 2025
OPEN 9:00 AM - 6:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - French Onion 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, AUGUST 8, 2025
OPEN 9:00 AM - 3:00PM

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



August

Week 1 – Traditional Club. Sliced ham and turkey on three pieces of toasted wheat with mayo, lettuce, and tomato. Served with Chips.

Week 2 – Chicken Caesar wrap. Grilled chicken, romaine lettuce, tomato, red onion, and Caesar dressing in a flour tortilla. Served with chips.

Week 3 – Chicken Bacon Ranch sandwich. Grilled Chicken breast with bacon, avocado, cheddar cheese, lettuce, and ranch on a bun. Served with Chips.

Week 4 – Hot Ham and Cheese. Sliced Ham, Cheddar cheese, and honey mustard on a warm bun. Served with Chips.



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

AUGUST 6TH & 7TH

Spaghetti and Meatballs - \$25

Chicken Milanese - \$25

Cannoli for Dessert

AUGUST 13TH & 14TH

Chicken Parmesan - \$25

Filet Mignon - \$28

Lemoncello for Dessert

AUGUST 20TH & 21ST

Braised Beef Ravioli - \$25

Chicken Alfredo with Fettuccine - \$30

Gelato for Dessert

AUGUST 27TH & 28TH

Pasta ala Norma - \$28

Chicken Picatta - \$25

Tiramisu for Dessert

"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

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

AUGUST SATURDAY NIGHT *Dining Experiences*

AUGUST 2ND **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. Chocolate cake for dessert.

Cost - \$30.00 per person.

AUGUST 9TH **SOUTHERN CUISINE**

Buffet style with buttermilk fried chicken, pork chops and gravy, mashed potatoes, corn, collard greens, buttermilk biscuits, apple pie, and a vodka sweet tea from the bar.

Cost - \$25.00 per person.

AUGUST 16TH **SIT DOWN SERVICE**

Select from two entrée options. Wine, bread, salad or soup, and dessert included. Option #1 - A Filet Mignon with garlic-mashed potatoes, roasted broccoli, and an Espanola sauce. Option #2 - A roasted orange roughy with garlic-mashed potatoes, roasted broccoli and brown butter caper sauce. Black forest cake for dessert.

Cost - \$30.00 per person.

AUGUST 23RD **ASIAN NIGHT**

Buffet style with Egg rolls, Broccoli and beef with, sesame chicken, white rice, a fried rice action station, soy glazed carrots, and Castella cake for dessert. A pear mule from the bar.

Cost - \$25.00 per person.

AUGUST 30TH **SIT DOWN SERVICE**

Select from two entrée options. Wine, bread, salad or soup, and dessert included. Option #1 - Braised beef burgundy with parmesan garlic-mashed potatoes, roasted broccoli. Option #2 - A roasted bourbon honey glazed Salmon with parmesan garlic-mashed potatoes, roasted broccoli. Strawberry cake for dessert.

Cost - \$30.00 per person.

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