

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, NOVEMBER 1, 2026

Sunday Brunch is Closed.
Bluemound Market is Open.

- Menu:
- Scrambled Eggs
 - Hash Browns
 - Bacon and Sausage
 - Cheese Omelet
 - Mini Pancake with Syrup
 - Turkey Tetrazzini

MONDAY, NOVEMBER 2, 2026

- Pasta e Faggioli Soup\$2.50
- Creole Tomato Salad  \$2.50
- #1) Prime Rib with Herb Sea Salt Crust 
served with Baked Potato 
Fire Roasted Zucchini \$18.00
- #2) Pollack with Parmesan Crust 
served with Wild Rice 
Garlic Green Beans \$12.00
- Limoncello Cake\$3.50

TUESDAY, NOVEMBER 3, 2026

- Wedding Soup\$2.50
- Caesar Salad \$2.50
- #1) Pineapple Chicken Salad  & Croissant 
served with Fresh Fruit \$12.00
- #2) Beef Enchilada\$15.00
served with Spanish Rice 
Refried Beans 
Sour Cream 
- Banana Cake\$3.50

WEDNESDAY, NOVEMBER 4, 2026

- Creamy Broccoli and Cheese Soup \$2.50
- Fresh Fruit Salad  \$2.50
- #1) Swiss Steak 
served with Mashed Potatoes 
Mixed Vegetables \$15.00
- #2) Seafood Salad over Fresh Greens  
served with Muffin
Fresh Fruit \$15.00
- Chef's Choice\$3.50

THURSDAY, NOVEMBER 5, 2026

- Chicken Noodle Soup \$2.50
- Wedge Salad  \$2.50
- #1) Roasted Porchetta with Salsa Verde  
served with Rosemary Roasted Potatoes 
Broccolini \$15.00
- #2) Hungarian Goulash 
served over Medium Cut Pasta
Roasted Carrots \$12.00
- Tuxedo Truffle Mousse Cake\$3.50

FRIDAY, NOVEMBER 6, 2026

- Corn, Potato & Bacon Chowder Soup \$2.50
- Coleslaw\$2.50
- #1) Fried Breaded Cod **Lunch Only\$12.00
served with Chips, Creamed Corn,
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 Cod OR\$15.00
- #2) Steamed Haddock with Lemon Butter  
served with Potato Pancake, Applesauce, 
Creamed Corn, Coleslaw, 
Lemon Wedge and Tartar Sauce
- #3) Penne Pasta with Italian Sausage,\$12.00
Mushrooms, Peas, Fresh Basil, and
Cherry Tomatoes in a Cream Sauce
served with Garlic Bread
- Tiramisu\$3.50

SATURDAY, NOVEMBER 7, 2026

- Beef Vegetable Soup \$2.50
- Gorgonzola Pear Tossed Salad  \$2.50
- #1) Chicken Milanese 
served with Mediterranean Olives 
Cherry Tomatoes 
Roasted Potatoes \$12.00
- #2) Roasted Fresh Salmon with Honey  
Glaze and Lemon
served with Roasted Potatoes 
Garlic Roasted Green Beans \$18.00
- Strawberry Short 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

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.

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, OCTOBER 25, 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

- Beef Tips with Mushrooms & Mashed Potatoes (Residents)
- Pork Tenderloin with Dijon Cream Sauce

\$30.00 (Guests)

- Texas French Toast with Syrup
- Scrambled Eggs
- Sausage & Bacon
- Breakfast Potatoes
- Mixed Vegetables

All Entrees Include:

- Champagne or Mimosa
- Assorted Bakery and Fresh Fruit

MONDAY, OCTOBER 26, 2026

Lasagna Soup \$2.50

Kale, Pear, Craisin, and Walnut Salad   \$2.50

#1) Pork Chop 
served with Bok Choy 
Coconut Rice  \$12.00

#2) Cilantro-Lime Chicken Thigh  
served with Lime Jasmine Rice 
Fire Roasted Corn  \$12.00

Angel Food Cake with Blueberry Topping and Whipped Cream \$3.50

TUESDAY, OCTOBER 27, 2026

Cream of Mushroom Soup  \$2.50

Pickled Beet Salad   \$2.50

#1) Beef and Broccoli 
served with White Rice 
Roasted Brussel Sprouts  \$12.00

#2) Herbes De Provence Crusted Bronzino  \$15.00
served with Fingerling Potatoes
Honey Glazed Carrots

Assorted Pie \$3.50

WEDNESDAY, OCTOBER 28, 2026

Chicken and Spinach Tortellini Soup \$2.50

Fresh Fruit Salad   \$2.50

#1) Basil Pesto Burrata Ravioli in a Sundried Tomato & Pea Cream Sauce served with Roasted Asparagus \$12.00

#2) Chicken Alfredo 
served with Linguine Pasta
Italian Mixed Vegetables  \$18.00

Banana 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 29, 2026

French Onion Soup   \$2.50

7 Layer Salad with Ranch Dressing  \$2.50

#1) Beef Pepper Steak 
served with Egg Noodles
Fortune Cookie \$12.00

#2) Fennel & Thyme Roasted Pork Loin  
served with Maple Sweet Potatoes 
Root Vegetables  \$12.00

Chef's Choice \$3.50

FRIDAY, OCTOBER 30, 2026

Butternut Squash Soup  \$2.50

Coleslaw  \$2.50

#1) Battered Cod Fish Fry **Lunch Only
served with Potato Pancake, Creamed Spinach, Lemon Wedge and Tartar Sauce \$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  
served with Potato Pancake, Applesauce, 
Roasted Corn, Coleslaw, Lemon Wedge 
and Tartar Sauce  \$12.00

#3) Italian Meatball Baked Ziti
served with Garlic Bread \$12.00

Pumpkin Cream Latte Cake \$3.50

SATURDAY, OCTOBER 31, 2026

Creamy Chicken Marsala Gnocchi Soup \$2.50

Sweet Potato, Cauliflower and   Pomegranate Salad \$2.50

#1) Pork Shank Osso Buco 
served with Mashed Potatoes 
Roasted Zucchini & Yellow Squash Medley  \$15.00

#2) Greek Salmon with Cherry Tomato,  
Cucumber, Olives & Feta Topping 
served with Quinoa Blend  \$18.00

Peanut Butter Cream Pie \$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 1, 2026
OPEN 9:00 AM – 3:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Lunch	
Cheese Omelet	\$7.00
Mini Pancake with Syrup	\$7.00
Turkey Tetrazzini	\$7.00

MONDAY, NOVEMBER 2, 2026
OPEN 9:00 AM – 6:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Pasta e Fagioli Soup	\$2.50
Lunch / Supper	\$7.00
Grilled Cheese	
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 3, 2026
OPEN 9:00 AM – 6:00PM

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

WEDNESDAY, NOVEMBER 4, 2026
OPEN 9:00 AM – 3:00PM

Breakfast	
Scrambled Egg and Hash Browns with Bacon or Sausage	\$5.00
Soup of the Day - Creamy Broccoli Soup	\$2.50
Warm Cookie Wednesday!	\$2.00
Lunch	\$7.00
Sausage 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, NOVEMBER 5, 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
Meatball 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, NOVEMBER 6, 2026
OPEN 9:00 AM – 3:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Corn, Potato and Bacon Chowder Soup	\$2.50
Lunch	\$7.00
Cod Nuggets 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



November 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!

11/1-11/7 - Traditional Asian Egg Rolls. Two Asian style egg rolls with fried rice. Served sweet & sour sauce. \$12

11/8-11/14 - Taco Salad. A crispy fried shell topped with seasoned ground beef, fresh lettuce & tomato with shredded cheese. Served with sour cream and salsa. \$12

11/15-11/21 - Classic Sloppy Joe. A pile of sloppy joe on a toasted brioche bun, with lettuce & tomato. Served with french fries. \$10

11/22-11/28 - Homemade Chicken Pot Pie. Creamy pot pie inside a flaky crust and baked until golden brown. Served with fresh fruit. \$12



"Un pasto senza vino è come
un giorno senza sole."

"A meal without wine is like a day without sun."

 **St. Camillus**
A Life Plan Community



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 4TH

Veal Involtini (Veal Roll) w/ Mushroom Gravy - \$25
Pasta Primavera - \$25
Chef Choice for Dessert

NOVEMBER 11TH

Sicilian Steak with Roasted Potatoes - \$30
Shrimp Alfredo/Pesto with Angel Hair Pasta - \$30
Chef Choice for Dessert

NOVEMBER 18TH

Beef Saltimbocca - \$25
Ricotta Stuffed Giant Shell Pasta
w/Sausage Red Sauce - \$25
Chef Choice for Dessert

NOVEMBER 25TH

Spaghetti and Meatballs - \$25
Chicken Milanese - \$25
Chef Choice for Dessert

**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

November 5th

Herb Roasted Bone-in Chicken Breast with
Red Beans and Rice and Asparagus - \$30

Blackened Catfish Filet with
Red Beans and Rice and Asparagus - \$30

November 12th

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

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

November 19th

Beef Brisket, Corn Flake Crusted Macaroni and
Cheese, Roasted Brussels Sprouts - \$35

Red Snapper with Dill Cream Sauce, Corn Flake Crusted
Macaroni and Cheese, Roasted Brussels Sprouts - \$40

November 26th

Chicken Fricassee with
Buttery Rice Pilaf and Asparagus - \$30

Butter and Herb Poached Tilapia with Buttery
Rice Pilaf and Asparagus - \$30

NOVEMBER SATURDAY NIGHT *Dining Experiences*

NOVEMBER 7TH SIT DOWN STYLE

Service includes two entrée options, complimentary glass of wine, artisan bread loaf, soup or salad, and dessert. #1 Chicken Oscar served with garlic mashed potatoes and topped with asparagus. #2 Flame Roasted Salmon served with garlic mashed potatoes and topped with asparagus. Finish with a slice of New York Style Cheesecake topped with strawberry drizzle and fresh strawberries.

Cost - \$30.00 per person.

NOVEMBER 14TH FRENCH BISTRO BUFFET STYLE

Start your night with a French Bistro salad, French Baguettes, and glass of wine. Coq au vin, beef bourguignon, ratatouille, French green beans, fried potatoes & onions. Beignets will be available with caramel and chocolate drizzle.

Cost - \$35.00 for each selection.

NOVEMBER 21ST SIT DOWN STYLE

Service includes two entrée options, complimentary glass of wine, artisan bread loaf, soup or salad, and dessert. #1 New York Strip Served with Cheesy Au Gratin Potatoes and sauteed fresh broccoli. #2 Lobster Tail served with Cheesy Au Gratin Potatoes and sauteed fresh broccoli. Finish with molten lava cake.

Cost - \$40.00 per person - entrée 1
\$42.00 per person - entrée 2

NOVEMBER 28TH MEDITERRANEAN NIGHT BUFFET STYLE

Start your night with a tomato & cucumber salad with feta cheese & olive oil dressing. Lamb kofta, chicken souvlaki with tzatziki, herb buttered basmati rice, and Greek lemon potatoes. Hummus, stuffed olives and warm pita bread will be available. Olive oil cake topped with lemon will be available.

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

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

mansfelds
East Residence

Thanksgiving Day Buffet!

November 26th from 11:00 a.m. - 1:30 p.m.

(There will be no dinner service)

RESERVATION FOR THANKSGIVING

Resident \$28.00 | Guest \$45.00 | Children (10 & Under) Free

Complimentary Wine Service

Romaine, Kale, Pomegranate, Toasted Candied
Pecans Salad with Poppyseed Dressing

Turkey with Sage Dressing
Baked Ham with Raisin Sauce
Short Rib Mushroom Barolo Sauce

Sausage and Apple Dressing
Butternut Squash with Brown Sugar
Au gratin Potatoes
Mashed potatoes and Gravy
Mac & Cheese
Steamed Petite Carrots
Green Bean Casserole
Cranberry Sauce

Assorted Bakery
Fresh Fruit

- RESERVATIONS REQUIRED -

- Reservations for Thanksgiving are required. Due by NOON Friday November 20th.
- Please sign up in Culinary book near Tramontin's Bistro.
- We are limiting groups to 10 people to make sure space is available for all Independent Living residents and guests.
 - For larger groups or residents from other areas, please call Culinary Manager Kia at 414.259.6204 for availability.

- TRAY DELIVERY & PICK UP -

- Meal will include all that is listed. Please call your order in or turn your ticket in per usual standard.
- Deliveries and pickups available from 11:00 a.m. to 12:00 p.m.