

 Denotes the healthier option.

 Denotes Gluten Free.

SUNDAY, SEPTEMBER 6, 2026

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

Choice of Entrée:

• Beef Fritter with Country Gravy

• Jack Daniels Brown Sugar & Mustard Glazed Ham with Sweet Mashed Potatoes and Mixed Vegetables

• Pancake with Syrup

• Eggs Over Easy or Scrambled Eggs

• Sausage & Bacon

\$18.00

(Residents)

\$30.00

(Guests)

All Entrees Include:

• Champagne or Mimosa

• Assorted Bakery

• Fresh Fruit

MONDAY, SEPTEMBER 7, 2026

Happy Labor Day! 11:00 am - 1:00 pm
RSVP Required. No Dinner Service.
Residents \$25.00 Guests \$35.00

Spiked or Regular Lemonade

Labor Day Red Potato Salad

BBQ Pulled Pork

Grilled Bratwurst with Sauerkraut and Onions

Herb Grilled Chicken Thigh

Sweet Corn on the Cob

Baked Beans

Fresh Fruit

Apple Pie a la Mode

Strawberry Shortcake

TUESDAY, SEPTEMBER 8, 2026

Butternut Squash Soup

Caesar Salad

#1) Steak Diana

served with Baked Potatoes

Grilled Asparagus

#2) Crab Cakes with Lemon Dill Sauce

served with Grilled Asparagus

Chocolate Cake

\$2.50

\$2.50

\$12.00

\$12.50

\$3.50

WEDNESDAY, SEPTEMBER 9, 2026

Creamy Vegetable Soup

Fresh Fruit Salad

#1) Chicken Marsala

served with Roasted Potatoes

Parmesan Roasted Cauliflower

#2) Pollack with Potato Crust

served with Wild Rice

Garlic Green Beans

Cannoli

\$2.50

\$2.50

\$12.00

\$12.00

\$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, SEPTEMBER 10, 2026

Potato Leek Soup with Bacon

Fresh Spinach with Apples, Cranberries,

Feta Cheese and Poppy Seed Dressing

#1) Rigatoni Bolognese

served with Garlic Bread

#2) Lamb Stew

served with Biscuit

Chef's Choice

\$2.50

\$2.50

\$12.00

\$15.00

\$3.50

FRIDAY, SEPTEMBER 11, 2026

Clam Chowder Soup

Fire Roasted Peach Salad with Gorgonzola

and Walnuts

#1) Battered Fried Fish **Lunch Only

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 Cod OR

#2) Lemon Baked Haddock

served with Potato Pancake with Applesauce, Roasted Corn, Tartar Sauce, Lemon Wedge and Coleslaw

#3) Vegetable Ravioli

served with Tomato Vodka Sauce

Carrot Cake

\$2.50

\$2.50

\$12.00

\$15.00

\$12.00

\$3.50

SATURDAY, SEPTEMBER 12, 2026

Minestrone Soup

Mixed Green Salad with Mandarin Oranges,

Pomegranate & Raspberry Vиаigrette

#1) Chef's Seafood Salad over Spring Greens

served with Fresh Fruit

Homemade Muffin

#2) Roasted Duck with Orange Sauce

served over Wild Rice Pilaf

Parmesan Roasted Broccoli

Limoncello Cake

\$2.50

\$2.50

\$15.00

\$18.00

\$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

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, AUGUST 30, 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, AUGUST 31, 2026

- Navy Bean Soup  \$2.50
- Tossed Green Salad with Tomato & Cucumber   \$2.50
- #1) Beef Short Ribs  \$15.00
served with Rosemary Potatoes 
Roasted Carrots 
- #2) Lemon, Garlic, Rosemary & Thyme   \$15.00
Cornish Hen
served with Mashed Potatoes & Gravy 
Parmesan Broccoli 
- Strawberry Shortcake \$3.50

TUESDAY, SEPTEMBER 1, 2026

- Tomato Soup   \$2.50
- Black Bean and Corn Salad  \$2.50
- #1) Coconut Shrimp with Cocktail Sauce \$12.00
served with Fries
Coleslaw
- #2) BBQ Pulled Pork Sandwich  \$12.00
served with Onion Rings
Pickle
- Paczki \$3.50

WEDNESDAY, SEPTEMBER 2, 2026

- Creamy Vegetable Soup  \$2.50
- Fresh Fruit Salad   \$2.50
- #1) Mediterranean Italian Cod   \$12.00
served with Wild Rice
Roasted Broccoli
- #2) Homemade Lasagna \$12.00
served with Garlic Bread
Roasted Broccoli
- Pumpkin Cheesecake \$3.50

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THURSDAY, SEPTEMBER 3, 2026

- Chicken Noodle Soup \$2.50
- Broccoli Cauliflower Salad   \$2.50
- #1) Sweet and Sour Pork \$12.00
served with White Rice
Roasted Brussel Sprouts
- #2) Shepherd's Pie \$10.00
served with Roasted Brussel Sprouts
- Chef's Choice \$3.50

FRIDAY, SEPTEMBER 4, 2026

- Seafood Chowder Soup  \$2.50
- Fire Roasted Peach Salad with Gorgonzola and Walnuts \$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 Bluegill OR \$15.00
- #2) Lemon Baked Haddock  
served with Potato Pancake with Applesauce, Roasted Corn, Coleslaw, Tartar Sauce and Lemon Wedge
- #3) Penne Pasta Primavera \$12.00
served with Chicken
- Double Chocolate Cake \$3.50

SATURDAY, SEPTEMBER 5, 2026

- Beef Stroganoff Soup \$2.50
- Caprese Salad   \$2.50
- #1) Prime Rib with Mushroom Sauce  \$12.00
served with Mashed Potatoes 
Roasted Cauliflower 
- #2) Linguine with a Lemon Garlic Sauce \$12.00
topped with Stuffed Shrimp
Roasted Cauliflower
- Tiramisu \$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, SEPTEMBER 6, 2026
OPEN 9:00 AM – 3:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Lunch	
Ham and Cheese on a Bun	\$7.00
Chicken Alfredo Casserole	\$7.00
Pancake and Syrup	\$7.00

MONDAY, SEPTEMBER 7, 2026
CLOSED

LABOR DAY



TUESDAY, SEPTEMBER 8, 2026
OPEN 9:00 AM – 6:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Butternut Squash Soup	\$2.50
Lunch / Supper	\$7.00
Chicken Cutlet Sandwich with Tomato, Lettuce and Mayonnaise	
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 9, 2026
OPEN 9:00 AM – 3:00PM

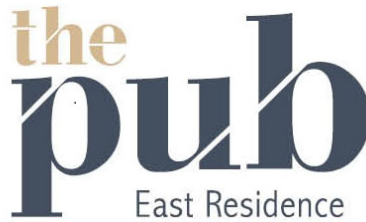
Breakfast	
Scrambled Egg and Hash Browns with Bacon or Sausage	\$5.00
Soup of the Day - Creamy Vegetable Soup	\$2.50
Warm Cookie Wednesday!	\$2.00
Lunch	\$7.00
Pepperoni Pizza	
meal comes with choice of soup of the day or bag of chips and can of soda or water. Main item only \$5.00	
Salad Bar	\$7.00

THURSDAY, SEPTEMBER 10, 2026
OPEN 9:00 AM – 6:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Potato Leek Soup with Bacon	\$2.50
Lunch / Supper	\$7.00
California Turkey Spinach Wrap	
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, SEPTEMBER 11, 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
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 Bracirole (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

LABOR DAY MENU

MONDAY, SEPTEMBER 7TH

Serving from 11am to 1:00pm
NO DINNER SERVICE THIS EVENING

Seating Will Be Available in:
Mansfelds Restaurant and Patio
(Weather Permitting)

\$25.00 for Residents \$35.00 for Guests

MENU:

Spiked or Regular Lemonade

Labor Day Red Potato Salad

BBQ Pulled Pork

Grilled Bratwurst with Sauerkraut & Onions

Herb Grilled Chicken Thigh

Sweet Corn on the Cob

Baked Beans

Fresh Fruit

Apple Pie a la Mode

Strawberry Shortcake

**RSVP REQUIRED BY
FRIDAY, SEPTEMBER 4TH**

Please sign up in the Culinary Book
located by the Tramontin Bistro.

Pick Up and Delivery Available
(Will include a little of everything listed above
unless otherwise specified)



★★★★★
HAPPY
LABOR
DAY
★★★★★