



Denotes the healthier option.

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, DECEMBER 21, 2025

Sunday Brunch is Closed. Bluemound Market is Open.

Menu:

- Scrambled Eggs
- Hash Browns
- Bacon and Sausage
- Ham and Cheese on a Croissant
- Mini Pancakes and Syrup

MONDAY, DECEMBER 22, 2025

Wedding Soup	\$2.50
Waldorf Salad	\$2.50
#1) Pork Chop with Mushroom Sauce served with Mashed Potatoes and Fire Roasted Yellow Squash & Zucchini	\$10.00
#2) Tuna Noodle Casserole served Steamed Carrots	\$10.00
Cannoli	\$3.50

TUESDAY, DECEMBER 23, 2025

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Chicken Noodle Soup	\$2.50
Mixed Green Salad with Mandarin Oranges & Raspberry Vinaigrette	\$2.50
#1) Chicken Parmesan over Angel Hair Pasta served with Steamed Peas	\$10.00
#2) Bratwurst with Sauerkraut on a Bun served with German Potato Salad	\$10.00
Chef's Choice	\$3.50

WEDNESDAY, DECEMBER 24, 2025

Christmas Eve Brunch 11:00 am - 1:30 pm RSVP Required. No Dinner Service. Christmas Wine

Honey Roasted Baked Ham with Raisin Sauce Carved Prim Rib with Mushroom Demi Glaze Sauce Roasted Chicken Thigh Marinated with Cherry Cola, Woodfire Garlic, Bourbon Peach Hickory Brown Sugar

Italian Egg Shrimp Cocktail Smoked Lox Salmon

Green Bean Casserole Roasted Carrots Sweet Potato Casserole Mashed Potatoes and Gravy

Fresh Fruit and Assorted Bakery Homemade Stollen & Christmas Cookies Assorted Cheesecake

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, DECEMBER 25, 2025

Christmas Day Brunch 11:00 am - 1:30 pm RSVP Required. No Dinner Service. Christmas Wine

Christmas Salad Fresh Spinach, Pomegranate, Mandarin Orange, Candied Pecans and Feta Cheese with Poppy Seed Dressing

Stollen Bread

Entree Surf & Turf

Beef Tenderloin with Barolo Wine Sauce & Lobster Tail served with Mushed Potatoes and Bacon Wrapped Fresh Asparagus

> Dessert Red Velvet Cake

FRIDAY, DECEMBER 26, 2025

Clam Chowder Soup	\$2.50
Coleslaw	\$2.50
#1) Breaded Fried Cod **Lunch Only served with Fries, Lemon Wedge & 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 Bluegill OR #2) Steamed Haddock served with Potato Pancake with Applesauce, Carrots, Lemon Butter, Lemon Wedge & Tartar Sauce	\$15.00
#3) Chicken Marsala over Wild Rice Pilaf served with Steamed Broccoli	\$12.00
Cheesecake	\$3.50

SATURDAY, DECEMBER 27, 2025

Cream of Mushroom Soup	\$2.50
Gorgonzola Pear Tossed Salad 🦲	\$2.50
#1) Swedish Meatballs over Egg Noodles served with Honey Roasted Carrots	\$10.00
#2) Roasted Salmon with Mango Salsa served with Roasted Potatoes & Green Beans	\$12.00
Limoncello 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) 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, DECEMBER 21, 2025 OPEN 9:00 AM - 3:00PM

Breakfast \$5.00

Sausage, Bacon, Scrambled Egg and Hash Browns

Lunch

Scrambled Eggs, Hashbrowns, Sausage \$7.00 and Bacon

Ham and Cheese on a Bun \$7.00 Breakfast Burrito \$7.00

Meatball Sub Topped with Mozzarella \$7.00

Cheese

WEDNESDAY, DECEMBER 24, 2025 OPEN 9:00 AM - 6:00PM

HAPPY CHRISTMAS EVE!

MONDAY, DECEMBER 22, 2025 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

Tuna Noodle Casserole 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, DECEMBER 25, 2025 OPEN 9:00 AM - 6:00PM

HAPPY CHRISTMAS DAY!

TUESDAY, DECEMBER 23, 2025 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

Bratwurst with Sauerkraut 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

FRIDAY, DECEMBER 26, 2025 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





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HOURS: Monday - Saturday 4:30 - 6:30pm

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SUNDAY, DECEMBER 14, 2025

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

Choice of Entrée: \$15.00

• Beef Tenderloin with Mushroom Sauce (Residents)

\$25.00

- Baked Ham with Raisin Sauce, Au Gratin Potatoes and Glazed Beets
- Waffle with Strawberries
- Eggs Over Easy or Scrambled Eggs (Guests)
- Sausage or Bacon

All Entrees Include:

- Champagne or Mimosa
- Assorted Bakery
- Fresh Fruit

MONDAY, DECEMBER 15, 202	5
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MONDAI, DECEMBER 13, 20	4 3
Pasta e Faggioli Soup	\$2.50
Creole Tomato Salad	\$2.50
#1) Sloppy Joe on a Bun served with Sweet Potato Fries & Pickle Spear	\$10.00
#2) Cape Hake Crust 🔵 served with Wild Rice & Garlic Green Beans	\$12.00
Limoncello Cake	\$3.50

TUESDAY, DECEMBER 16, 2025

Wedding Soup	\$2.50
Caesar Salad 🦲	\$2.50
#1) Pineapple Chicken Salad on a Croissant served with Fresh Fruit	\$10.00
#2) Hungarian Goulash served with Medium Cut Pasta and Roasted Carrots	\$10.00
Banana Cake	\$3.50

WEDNESDAY, DECEMBER 17, 2025

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Creamy Broccoli and Cheese Soup	\$2.50
Fresh Fruit Salad 🦲	\$2.50
#1) Swiss Steak served with Mashed Potatoes and Mixed Vegetables	\$12.00
#2) Seafood Salad over Fresh Greens served with a Muffin and Fresh Fruit	\$12.00
Chef's Choice	\$3.50

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THURSDAY, DECEMBER 18, 2025

Chicken Noodle Soup	\$2.50
Wedge Salad 🦲	\$2.50
#1) Homemade Lasagna served with Roasted Broccoli and Garlic Bread	\$10.00
#2) Tilapia Florentine (a) served with Mashed Potatoes and Steamed Carrots	\$10.00
Tuxedo Bomb Cake	\$3.50

FRIDAY, DECEMBER 19, 2025

Corn, Potato & Bacon Chowder Soup	\$2.50
Coleslaw	\$2.50
#1) Fried Cod **Lunch Only	\$12.00
served with Chips, Creamed Corn, Lemon Wedge & Tartar Sauce	
EDIDAY MICHT CHIDDED CHID FICH EDV	

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 🦲	
	samuad with Datata Dancaka with	

served with Potato Pancake with Applesauce, Creamed Corn, Lemon Butter, Lemon Wedge & Tartar Sauce

#3) Penne Pasta with Italian Sausage, Mushrooms, Peas, Fresh Basil and Cherry Tomatoes in a Cream Sauce served with Garlic Bread

Tiramisu \$3.50

\$12.00

SATURDAY, DECEMBER 20, 2025

Beef Vegetable Soup	\$2.50
Gorgonzola Pear Tossed Salad 🧔	\$2.50
#1) Chicken Milanese served with Mediterranean Olives, Cherry Tomatoes and Roasted Potatoes	\$12.00
#2) Roasted Fresh Salmon with Honey Glaze and Lemon served with Roasted Potatoes and Garlic Roasted Green Beans	\$12.00
Strawberry Shortcake	\$3.50

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Mon. – Sat.
4:30pm – 6pm

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



December 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!

Week 1 – Classic BLT, Bacon, mayo, lettuce, and tomato on wheat toast served with chips. \$10

Week 2 – Gyro, Pita stuffed with gyro meat, onions, tomato, and feta cheese. Served with tzatziki and chips. \$10

Week 3 – Taco salad, taco shell stuffed with lettuce, onion, tomato, cheddar cheese, and taco meat. Served with sour cream and salsa. \$10

Week 4 – Chicken bacon ranch wrap with lettuce and cheddar cheese in a flour tortilla. Served with chips. \$10



CHEF GIUSEPPE'S

Appetito Haliano

Hern:

Complimentary Glass of Pinot Grigio or Chianti Soup of the Day or Salad Pane Casareccio (Homemade Bread) with Balsamic and Olive Oil Dip

DECEMBER 3RD & 4TH

Oso Buco - \$25 Rigatoni with Sausage and Pea Sauce - \$28 Chef's Choice for Dessert

DECEMBER 10TH & CLOSED 11TH

Spaghetti and Meatballs - \$25 Chicken Milanese - \$28 Chef's Choice for Dessert

DECEMBER 17TH & 18TH

Chicken Parmesan - \$25 Filet Mignon - \$30 Chef's Choice for Dessert

CEMBER 24TH & 25TH.

CLOSED for The Holidays

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



DECEMBER SATURDAY NIGHT

Dining Experiences

DECEMBER 6TH SWEDISH CUISINE

Buffet style with Swedish meatballs, egg noodles, beef stroganoff, mashed potatoes, glazed carrots, broccoli, salad, and a fruit crumble for dessert. A cranberry vodka from the bar. Cost - \$25.00 per person.

DECEMBER 13TH 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.

DECEMBER 20TH SOUTHERN CUISINE

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

Cost - \$25.00 per person.

DECEMBER 27TH **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 - \$25.00 per person.



DECEMBER 24, 2025 FROM 11AM - 1:30PM IN MANSFELD'S (No Dinner Service. RSVP required.)

RESIDENT \$30 | GUESTS \$45 | CHILDREN UNDER 7 FREE

BUFFET

Complimentary Glass of Christmas Wine

CHOICE OF ENTRÉE:

Honey Roasted Baked Ham with Raisin Sauce

Carved Prime Rib with Mushroom Demi Glaze Sauce

Roasted Chicken Thigh Marinated in Cherry Cola, Woodfire Garlic, Bourbon Peach
Hickory Brown Sugar

Italian Egg Bake
Shrimp Cocktail

Smoked Lox Salmon

SIDES:

Green Beans Casserole, Roasted Carrots, Sweet Potato Casserole, Mashed Potatoes & Gravy

DESSERT:

Fresh Fruit, Assorted Bakery Homemade Stollen & Christmas Cookies Assorted Cheesecake

- Reservations for Christmas Eve are required. Due by NOON Friday Dec 19th
 - Reservations under 10 people please sign up in Culinary book near Tramontin's Bistro.
 - For reservations OVER 10 people please call 414.259.6366 for availability.
 - In order to accommodate everyone, the seating times will be limited.
 - WE CAN NOT ACCOMMODATE WALK INS OR GROUPS OVER 20.
- Tray Delivery and Pick Up Service Available from 11:00 am to 12:00 pm and includes all that is listed. Please call in your order or turn in your ticket to the usual standard.

Christanas Day

DECEMBER 25, 2025 FROM 11AM - 1:30PM IN MANSFELD'S (No Dinner Service. RSVP required.)

RESIDENT \$40 | GUESTS \$65 | CHILDREN UNDER 5 FREE

SIT DOWN MEAL

- MENU -

Meal Includes: Stollen Bread, Salad, Entrée, and Complimentary Christmas Wine

SALAD: Fresh Spinach, Pomegranate, Mandarin Orange, Candied Pecans and Feta Cheese with Poppyseed Dressing

ENTRÉE: Surf & Turf - Beef Tenderloin with Barolo Wine Sauce and Lobster Tail served with Mashed Potato and Bacon Wrapped Fresh Asparagus

DESSERT: Red Velvet Cheesecake

- Reservations for Christmas Day are required. Due by NOON Friday Dec 19th
 - Reservations under 10 people please sign up in Culinary book near Tramontin's Bistro.
 - For reservations OVER 10 people please call 414.259.6366 for availability.
 - In order to accommodate everyone, the seating times will be limited.
 - WE CAN NOT ACCOMMODATE WALK INS OR GROUPS OVER 20.
- Tray Delivery and Pick Up Service Available from 11:00 am to 12:00 pm and includes all that is listed. Please call in your order or turn in your ticket to the usual standard.

New Year's Eve Brunch

DECEMBER 31, 2025 FROM 11AM - 1:30PM IN MANSFELD'S (RSVP Required. No Dinner Service)

RESIDENT \$35 | GUESTS \$55 | CHILDREN UNDER 7 FREE

Glass of Champagne or Mimosa

CHOICE OF ENTRÉE:

BBQ Pig Wing

Roasted Turkey with Gravy

Roasted Beef Tenderloin with Barolo Sauce with Garlic and Rosemary

Shrimp Cocktail

Lox Salmon

SIDES:

Roasted Fresh Asparagus or Honey Roasted Carrots Rosemary Roasted Potatoes or Au Gratin Potatoes

Fresh Fruit
Assorted Bakery
Assorted Desserts

- Reservations for New Years Eve are required. Due by NOON Friday December 26th
 - Reservations under 10 please sign up in Culinary book near Tramontin's Bistro.
 - For reservations OVER 10 people, please call Lisa Harsch, Culinary Director, at 414.259.6366 for time and reservation approval.
 - In order to accommodate everyone the seating times will be limited.
- Tray Delivery or Pickup available from 11:00 am to 12:00 pm. The meal will include all that is listed. Please call your order in or turn your ticket in according to the usual standard.

New Year's Day

JANUARY 1, 2026 FROM 11AM - 1:30PM IN MANSFELD'S (RSVP Required. No Dinner Service)

RESIDENT \$30 | GUESTS \$45 | CHILDREN UNDER 7 FREE

- MFNU -

Complimentary Glass of Champagne

Bread Roll

SALAD: Mixed Green Salad with Cherry Tomato, Cucumber, Croutons, Caesar Blend Cheese with Ranch Dressing

CHOICE OF ENTRÉE:

- #1 Rack Lamb served with Sautéed Spinach and Double Baked Potato
- #2 Honey Roasted Salmon served with Mashed Potatoes and Sautéed Spinach

DESSERT: Chocolate Temptation

- Reservations for New Years Eve are required. Due by NOON Friday December 26th
 - Reservations under 10 please sign up in Culinary book near Tramontin's Bistro.
 - For reservations OVER 10 people, please call Lisa Harsch, Culinary Director, at 414.259.6366 for time and reservation approval.
 - In order to accommodate everyone the seating times will be limited.
- Tray Delivery or Pickup available from 11:00 am to 12:00 pm. The meal will include all that is listed. Please call your order in or turn your ticket in according to the usual standard.