

 Denotes the healthier option.

 Denotes Gluten Free.

SUNDAY, AUGUST 2, 2026

Sunday Brunch is Closed.
Bluemound Market is Open.

- Menu:
- Scrambled Eggs
 - Hash Browns
 - Bacon and Sausage
 - Ham and Cheese on a Bun
 - Pancake and Syrup
 - Chicken Alfredo Casserole

MONDAY, AUGUST 3, 2026

- Chicken Noodle Soup\$2.50
- Broccoli Salad \$2.50
- #1) Crusted Lemon Garlic Cod \$12.00
served with Quinoa  and Vegetable Ratatouille 
- #2) Beef Taco\$10.00
served with Spanish Rice  and Refried Beans 
- Cheesecake Cinnamon Churro\$3.50

TUESDAY, AUGUST 4, 2026

- Lasagna Soup\$2.50
- Cranberry Apple Quinoa Salad \$2.50
- #1) Chef Salad with Julienne Ham &  Turkey, Deviled Egg Halves, Tomato, Cucumber & Choice of Dressing \$10.00
served with Garlic Bread
- #2) Peach Bourbon Roasted Chicken Thigh \$12.00
served with Potato Salad  and Corn on the Cob 
- Banana Cake\$3.50

WEDNESDAY, AUGUST 5, 2026

- Split Pea and Ham Soup \$2.50
- Fresh Fruit Salad \$2.50
- #1) Cheeseburger \$12.00
served with Fries and a Pickle
- #2) Seafood Linguine\$12.00
served with Fresh Broccoli & Garlic Bread
- Strawberry Shortcake\$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 6, 2026

- Vegetable Chili Soup \$2.50
- Caesar Salad\$2.50
- #1) Salmon Patty with Lemon Dill \$12.00
Tartar Sauce
served with Roasted Potatoes and Mixed Vegetables
- #2) Roasted Prim Rib with Mushroom Sauce \$18.00
served with Roasted Potatoes  and Mixed Vegetables 
- Chef's Choice\$3.50

FRIDAY, AUGUST 7, 2026

- Potato Corn Chowder Soup \$2.50
- Coleslaw \$2.50
- #1) Beer Battered Bluegill **Lunch Only\$12.00
served with Fries, 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 with Applesauce, Carrots, Tartar Sauce and Lemon Wedge
- #3) Stuffed Peppers \$12.00
served with Roasted Potatoes  and Fire Roasted Zucchini and Squash 
- Tuxedo Truffle Mousse Cake\$3.50

SATURDAY, AUGUST 8, 2026

- Tortellini Pesto Soup\$2.50
- Pear, Walnuts and Blue Cheese Salad\$2.50
- #1) BBQ Pork Chop \$15.00
served with Rosemary Roasted Potatoes  and Roasted Corn with Poblano & Onions 
- #2) Teriyaki Chicken \$12.00
served with White Rice  and Broccoli 
- Red Velvet 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
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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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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, JULY 26, 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
- BBQ Chicken Leg, Rosemary Roasted Potatoes and Mixed Vegetables  (Residents)
 - Jack Daniels Brown Sugar & Mustard Glazed Ham, Sweet Mashed Potatoes and Mixed Vegetables  \$30.00 (Guests)
 - Pancake with Syrup
 - Eggs Over Easy or Scrambled Eggs
 - Sausage & Bacon
- All Entrees Include:
- Champagne or Mimosa
 - Assorted Bakery
 - Fresh Fruit 

MONDAY, JULY 27, 2026

- Hamburger Soup \$2.50
- Chickpea Salad   \$2.50
- #1) Sweet & Sour Pork Egg Fried Rice \$12.00
served with Asian Vegetables
- #2) Creamy Pesto Chicken Breast   \$12.00
served with Rosemary Roasted Potatoes and Roasted Zucchini and Squash
- Brownie \$3.50

TUESDAY, JULY 28, 2026

- Potato and Bacon Soup  \$2.50
- Summer Pasta Salad \$2.50
- #1) Country Fried Steak & Gravy \$12.00
served with Mashed Potatoes and Steamed Broccoli 
- #2) Potato Crust Cod  \$15.00
served with Mediterranean Couscous and Steamed Broccoli 
- Scone \$3.50

WEDNESDAY, JULY 29, 2026

- Summer Vegetable Soup  \$2.50
- Fresh Fruit   \$2.50
- #1) BBQ Pork Ribs  \$12.00
served with Roasted Potatoes and Corn on the Cob
- #2) Baked Honey Dijon Salmon   \$15.00
served with Mushroom Risotto and Roasted Asparagus
- Dulce De Leche Cake \$3.50

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THURSDAY, JULY 30, 2026

- Squash Soup  \$2.50
- Peach Caprese Salad  \$2.50
- #1) Beef Tips with Mushroom Sauce  \$12.00
served over Egg Noodles
- #2) Roasted Mahi Mahi with Lemon   \$12.00
Garlic Cream Sauce
*served with Quinoa and Parmesan
Roasted Broccoli*
- Chef's Choice \$3.50

FRIDAY, JULY 31, 2026

- Clam Chowder Soup  \$2.50
- Coleslaw  \$2.50
- #1) Beer Battered Red Snapper **Lunch Only \$12.00
served with 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 Pollack OR \$15.00
- #2) Steamed Haddock with Lemon Butter  
served with Roasted Potatoes, Creamed Spinach, Tartar Sauce and Lemon Wedge
- #3) Turkey, Broccoli, Rice & Cheese Casserole \$10.00
served with Cranberry Sauce
- Marble Banana Cake \$3.50

SATURDAY, AUGUST 1, 2026

- Beef Vegetable Soup \$2.50
- Romaine, Strawberry & Mandarin   \$2.50
Salad with Poppy Seed Dressing
- #1) Applewood Smoked Pork Loin with  \$12.00
Honey Garlic Sauce
served with Whole Grain Rice and Steamed Broccoli
- #2) Coconut Shrimp with Cocktail Sauce \$12.00
served with Whole Grain Rice and Steamed Broccoli
- Chocolate Double Cake \$3.50

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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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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 2, 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
Pancake and Syrup	\$7.00
Chicken Alfredo Casserole	\$7.00

MONDAY, AUGUST 3, 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
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

TUESDAY, AUGUST 4, 2026
OPEN 9:00 AM – 6:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Lasagna Soup	\$2.50
Lunch / Supper	\$7.00
BLT 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

WEDNESDAY, AUGUST 5, 2026
OPEN 9:00 AM – 3:00PM

Breakfast	
Scrambled Egg and Hash Browns with Bacon or Sausage	\$5.00
Soup of the Day - Split Pea and Ham Soup	\$2.50
Warm Cookie Wednesday!	\$2.00
Lunch	\$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

THURSDAY, AUGUST 6, 2026
OPEN 9:00 AM – 6:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Vegetable Chili Soup	\$2.50
Lunch / Supper	\$7.00
Bratwurst and Sauerkraut on a Hoagie 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, AUGUST 7, 2026
OPEN 9:00 AM – 3:00PM

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



August 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!

8/3 – 8/8 – Traditional Club. Sliced ham and turkey on three pieces of toasted wheat with mayo, lettuce, and tomato. Served with Chips. \$10

8/10 – 8/15 – Chicken Caesar wrap. Grilled chicken, romaine lettuce, tomato, red onion, and Caesar dressing in a flour tortilla. Served with chips. \$12

8/17 – 8/22 – Chicken Bacon Ranch sandwich. Grilled Chicken breast with bacon, avocado, cheddar cheese, lettuce, and ranch on a bun. Served with Chips. \$12

8/24 – 8/29 – Hot Ham and Cheese. Sliced Ham, Cheddar cheese, and honey mustard on a warm bun. Served with Chips. \$10



"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



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 5TH

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

AUGUST 12TH

Chicken Parmesan - \$28
Filet Mignon - \$30
Chef's Choice for Dessert

AUGUST 19TH

Braised Beef Ravioli - \$28
Chicken Alfredo with Fettucine - \$25
Chef's Choice for Dessert

AUGUST 26TH

Linguine au Frutti di Mare - \$30
Chicken Picatta - \$25
Chef's 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

August 6th

Bacon Wrapped Pork Loin with Peppercorn Cream Sauce
with a Baked Potato and Broccoli - \$30

Stuffed Flounder with Lemon Butter Sauce
with a Baked Potato and Broccoli - \$30

August 13th

Fried Pork Chop with Herb Cream Sauce
with Sweet Potato Hash and Snow Peas - \$30

Roasted Sea Bass with Brown Butter
with Sweet Potato Hash and Snow Peas - \$35

August 20th

Lemon and Herb Roasted Cornish Hen with
Mashed Potatoes & Green Bean Almandine - \$30

Honey Bourbon Salmon with
Mashed Potatoes & Green Bean Almandine - \$30

August 27th

Chicken Kiev with Scalloped Potatoes and
Baby Carrots - \$30

Garlic Butter Prawns with Scalloped Potatoes
and Baby Carrots - \$35

AUGUST SATURDAY NIGHT *Dining Experiences*

AUGUST 1ST **SIT DOWN STYLE**

Sit down style service with two entrée options.. Wine, bread, salad or soup, and dessert included. The two options are #1 - A slow roasted rack of lamb with boiled red potatoes and asparagus. #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 8TH **SOUTHERN CUISINE**

Buffet style with buttermilk fried chicken, pork chops and gravy, Mac N' cheese, mashed potatoes, corn, collard greens, buttermilk biscuits, assorted dessert, and a special drink from the bar.

Cost - \$25.00 per person.

AUGUST 15TH **SIT DOWN STYLE**

Sit down style service with two entrée options. Wine, bread, salad or soup, and dessert included for. The two options are #1 - Braised beef burgundy with Parmesan garlic-mashed potatoes, roasted broccoli. #2 - A roasted bourbon honey glazed Salmon with Parmesan garlic-mashed potatoes, roasted broccoli. Strawberry cake for dessert.

Cost - \$25.00 per person.

AUGUST 22ND **BUILD YOUR OWN PASTA BAR**

Buffet style with salad, choice of pasta, penne, Rigatoni, Linguine, or Rotini, and choice of sauce, Marinara, Alfredo, creamy pesto, or meat sauce, and choice of toppings, Chicken, shrimp, meatballs, or Italian sausage. Assorted desserts and the mini bar with a special drink.

Cost - \$25.00 per person.

AUGUST 29TH **SIT DOWN STYLE**

Sit down style service with two entrée options. Wine, bread, salad or soup, and dessert included. The two options are #1 - A Filet Mignon with garlic-mashed potatoes, roasted broccoli, and an Espanola sauce. #2 - A roasted orange roughly with garlic-mashed potatoes, roasted broccoli and brown butter caper sauce. Cake for dessert.

Cost - \$25.00 per person.

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