

 Denotes the healthier option.

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 12, 2025

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

Choice of Entrée:

Biscuits Beef Sausage Gravy

Steak with Poached Egg

Smoked Ham with Orange Sauce

French Toast with Caramelized Bananas

Eggs Over Easy or Scrambled Eggs

Sausage or Bacon

\$14.00

(Residents)

\$23.00

(Guests)

All Entrees Include:

Champagne or Mimosa

Assorted Bakery


Fresh Fruit

MONDAY, OCTOBER 13, 2025

Tortellini Beef Soup

\$2.50

Gourmet Green Salad with Chopped Romaine, Red Cabbage, Red Onions, Fresh Tomatoes, Bacon and Croutons with Ranch Dressing




\$2.50

#1) Spaghetti & Meatballs with Fresh Tomato Sauce

\$10.00

*served with Garlic Bread & Roasted Vegetables*

#2) Shrimp Skewer



\$12.00

*served over Asparagus Risotto*

Carrot Cake


\$3.50

TUESDAY, OCTOBER 14, 2025

Chicken Noodle Soup

\$2.50

Kale, Pear and Pecan Salad with Raspberry Dressing




\$2.50

#1) Roasted Acorn Squash Stuffed with Wild Rice and Beef

\$12.00

*served with Pork Ragu*

#2) Tilapia Florentine



\$12.00

*served with Mashed Potatoes and Roasted Cauliflower*

Raspberry Cake


\$3.50

WEDNESDAY, OCTOBER 15, 2025

Squash and Apple Soup

\$2.50

Fresh Fruit Salad 1/2 Cup




\$2.50

#1) Honey Glazed Pork Chop with Mango Salsa

\$12.00

*served with Fire Roasted Corn and Roasted Potatoes*

#2) Sicilian Pan Seared Tuna



\$12.00

*served with Capers, Olives and Fresh Tomato and Fire Roasted Corn*

Chef's Choice

\$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 16, 2025

Hearty Potato and Minestrone Soup

\$2.50

Yellow and Red Cherry Tomato Salad with Red Onions, Fresh Basil and Balsamic Dressing



\$2.50

#1) Beef Stew

\$10.00

*served over Bread Bowl and Baked Potato*

#2) Lemony Chicken Thigh

\$12.00

*served with Parmesan Garlic Orzo and Brussel Sprouts*

Cannoli

\$3.50

FRIDAY, OCTOBER 17, 2025

Seafood Chowder Soup

\$2.50

Coleslaw

\$2.50

#1) Catfish

\*\*Lunch Only

\$12.00

*served with Fries, Chips, Roasted Corn, Lemon Wedge & Tartar Sauce*


FRIDAY NIGHT SUPPER CLUB FISH FRY

at Mansfeld's 4:30 - 6:30 pm.

#1) Beer Battered Cod OR

\$15.00

#2) Steamed Haddock



*served with Potato Pancake with Applesauce, Cream Spinach, Lemon Butter, Lemon Wedge & Tartar Sauce*

#3) Roasted Vegetable Ravioli

\$12.00

*served with Pesto Sauce and Roasted Asparagus*

Chocolate Cake

\$3.50

SATURDAY, OCTOBER 18, 2025

Mushroom and White Beans Soup

\$2.50

Waldorf Salad


\$2.50

#1) Short Ribs

\$12.00

*served with Twice Baked Potato and Garlic Green Beans*

#2) Mediterranean Branzino (Sea Bass)



\$12.00

*served with Twice Baked Potato and Garlic Green Beans*

Orange 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

SUNDAY, OCTOBER 5, 2025

Sunday Brunch is Closed.  
Bluemound Market is Open.

- Menu:
- Scrambled Eggs
  - Hash Browns
  - Bacon and Sausage
  - Ham and Cheese on a Bagel
  - French Toast Sticks with Syrup
  - Lasagna

MONDAY, OCTOBER 6, 2025

- Split Pea and Ham Soup\$2.50
- Antipasto Salad with Cherry Tomatoes, Fresh Cherries, Mozzarella, Black Olives and Artichokes with Balsamic Dressing



\$2.50
- #1) Stuffed Cabbage Roll

served with Pilaf Rice and Parmesan Roasted Broccoli


\$10.00
- #2) Chicken Breast with Apples & Brie

served with Pilaf Rice and Parmesan Roasted Broccoli

\$12.00
- Peanut Butter Mousse Cake\$3.50


TUESDAY, OCTOBER 7, 2025

- Chicken Noodle Soup\$2.50
- Fall Salad with Sliced Pears, Pecans, Shaved Parmesan and Poppy Seed Dressing



\$2.50
- #1) Honey Glazed Pork Tenderloin

with Mango Salsa served with Mashed Potatoes & Green Beans




\$12.00
- #2) Succulent Filet Mignon Drizzled with Brandy Peppercorn Sauce

served with Mashed Potatoes & Green Beans

\$12.00
- Banana Split Cake\$3.50

WEDNESDAY, OCTOBER 8, 2025

- Vegetable Soup\$2.50
- Fresh Fruit Salad



\$2.50
- #1) Roasted Salmon with Savory Blueberry Sauce

served with Rosemary Roasted Potatoes and Mixed Vegetables

\$12.00
- #2) American Cheeseburger with Lettuce & Tomato

served with a Pickle Spear and Fries


\$12.00
- Chef's Choice\$3.50

TO ORDER FOR PICK UP OR DELIVERY CHOOSE FROM THE FOLLOWING OPTIONS:

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- Call 414.259.3733 opt #3 and leave detailed message.
- Order online through emenuchoice.
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THURSDAY, OCTOBER 9, 2025

- Lobster Bisque Soup\$2.50
- Chickpea Salad with Red Peppers, Diced Tomatoes, Green Onions & Italian Dressing



\$2.50
- #1) Salisbury Steak

served with Grilled Potatoes, Onions, Bacon and Roasted Corn

\$10.00
- #2) Ravioli Stuffed with Lobster

served in Creamy Sauce and Roasted Fresh Asparagus

\$12.00
- Lemon Cream Cake\$3.50

FRIDAY, OCTOBER 10, 2025

- Clam Chowder Soup\$2.50
- Coleslaw\$2.50
- #1) Fried Cider Pollock **\*\*Lunch Only**

served with Chips, Roasted Corn, Lemon Wedge & Tartar Sauce

\$12.00
- FRIDAY NIGHT SUPPER CLUB FISH FRY at Tramontin's Bistro 4:30 - 6:30 pm.
- #1) Beer Battered Cod OR\$15.00
- #2) Steamed Haddock

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


- #3) Stuffed Pasta Shell with Fresh Tomato Basil Sausage

served with Garlic Bread

\$12.00
- Torta Della Nonna\$3.50

SATURDAY, OCTOBER 11, 2025

- Butternut Squash Soup\$2.50
- Potato Salad\$2.50
- #1) Pork Chop with Mushroom Sauce

served with Wild Rice and Lima Beans with Bacon

\$12.00
- #2) Creamy Tuscan Chicken Thigh

served with Wild Rice and Lima Beans with Bacon

\$12.00
- Mini Bomb Tuxedo\$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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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, OCTOBER 12, 2025  
OPEN 9:00 AM - 3:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Lunch	
Ham and Cheese with a Scrambled Egg on a Croissant	\$7.00
Chicken Alfredo Casserole	\$7.00
French Toast with Fresh Berries and Syrup	\$7.00

MONDAY, OCTOBER 13, 2025  
OPEN 9:00 AM - 6:00PM

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

TUESDAY, OCTOBER 14, 2025  
OPEN 9:00 AM - 6:00PM

Breakfast	
Scrambled Egg and Hash Browns with Bacon or Sausage	\$5.00
Soup of the Day - Chicken Noodle Soup	\$2.50
Lunch	\$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, OCTOBER 15, 2025  
OPEN 9:00 AM - 3:00PM

Breakfast	
Scrambled Egg and Hash Browns with Bacon or Sausage	\$5.00
Soup of the Day - Squash and Apple Soup	\$2.50
Warm Cookie Wednesday!	\$2.00
Lunch	\$7.00
Meatball Hoagie 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

THURSDAY, OCTOBER 16, 2025  
OPEN 9:00 AM - 6:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Hearty Potato and Minestrone 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, OCTOBER 17, 2025  
OPEN 9:00 AM - 3:00PM

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



## October 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** – Autumn chicken salad – Mixed greens with chicken, apples, walnuts, cranberries, and asiago cheese. Served with a roll and poppy seed dressing. \$10

**Week 2** – Brats and sauerkraut. Grilled bratwurst on a bun topped with sauerkraut and served with potato salad. \$10

**Week 3** – French Dip. Sliced roast beef with provolone cheese and mild garden of Eatin'. Served with Au' Jus and fries. \$10

**Week 4** – Shrimp tacos. Three flour tortillas with shrimp, lettuce, tomato, and tangy mayo. \$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

### **OCTOBER 9<sup>TH</sup> & 10<sup>TH</sup>**

Spaghetti and Meatballs - \$25

Chicken Milanese - \$28

Cannoli for Dessert

### **OCTOBER 16<sup>TH</sup> & 17<sup>TH</sup>**

Chicken Parmesan - \$25

Filet Mignon - \$28

Lemoncello for Dessert

### **OCTOBER 23<sup>RD</sup> & 24<sup>TH</sup>**

Braised Beef Ravioli - \$25

Chicken Alfredo with Fettuccine - \$30

Gelato for Dessert

### **OCTOBER 30<sup>TH</sup> & 31<sup>ST</sup>**

Pasta ala norma - \$28

Chicken picatta - \$25

Tiramisu for Dessert

"L'entusiasmo è per la vita  
quello che la fame è per il cibo."

"Enthusiasm is to life what hunger is to food."

**St. Camillus**  
A Life Plan Community

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

# OCTOBER SATURDAY NIGHT *Dining Experiences*

## **OCTOBER 4<sup>TH</sup> SOUTHERN CUISINE**

Buffet style with biscuits, buttermilk fried chicken, Pork chops, buttered lima beans, collard greens, sweet corn (off the cob), baked Mac N' Cheese, key-lime pie, and a mint julip cocktail.

Cost - \$25.00 per person.

## **OCTOBER 11<sup>TH</sup> SIT DOWN SERVICE**

Select from two entrée options. Wine, bread, salad or soup, and dessert included. Option #1 - New Zealand rack of lamb with a demi-glace, roasted asparagus and parmesan mashed potatoes. Option #2 - an seared rainbow trout with a sweet chili glaze, Roasted asparagus, and parmesan mashed potatoes. Lemoncello cake for dessert.

Cost - \$30.00 per person.

## **OCTOBER 18<sup>TH</sup> GERMAN CUISINE**

Buffet style with Brezel (Pretzel), grilled knackwurst, schnitzel, buttered spätzle, braised cabbage, German potato salad, and apple strudel for dessert. German beer from the bar.

Cost - \$25.00 per person.

## **OCTOBER 25<sup>TH</sup> SIT DOWN SERVICE**

Select from two entrée options. Wine, bread, salad or soup, and dessert included. Option #1 - Filet Mignon with a demi-glace, roasted broccoli and garlic mashed potatoes. Option #2 - Pan seared tilapia with herb butter, Roasted broccoli, and garlic mashed potatoes. Lemoncello cake for dessert.

Cost - \$30.00 per person.

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