

 Denotes the healthier option.

 Denotes Gluten Free.

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 11, 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 with Rosemary Roasted Potatoes and Mixed Vegetables (Residents)
• Hawaiian Pineapple Pork Loin \$30.00
• Pancake and Caramelized Banana (Guests)
• Eggs Over Easy or Scrambled Eggs
• Sausage & Bacon and Breakfast Potatoes
• Mixed Vegetables

All Entrees Include:
• Champagne or Mimosa
• Assorted Bakery and Fresh Fruit

MONDAY, OCTOBER 12, 2026

Creamy Vegetable Soup \$2.50

Gourmet Green Salad with Chopped   \$2.50
Romaine, Red Cabbage, Red Onion, Fresh Tomato, Bacon & Croutons with Ranch Dressing

#1) Spaghetti & Meatballs with Tomato Sauce \$12.00
served with Garlic Bread
Roasted Vegetables

#2) Sicilian Pan Seared Tuna with Capers,   \$15.00
Olives & Fresh Tomatoes
served with Fire Roasted Corn 
Roasted Potatoes 

Carrot Cake \$3.50

TUESDAY, OCTOBER 13, 2026

Beer Cheese Soup  \$2.50

German Cucumber Salad   \$2.50

#1) German Sauerbraten  \$15.00
served Red Cabbage 
Buttered Spaetzle

#2) Wiesnhendl (Roasted Chicken Cornish Hen)  \$15.00
served with Red Cabbage 
Buttered Spaetzle

German Cake \$3.50

WEDNESDAY, OCTOBER 14, 2026

Chicken Soup \$2.50

Fresh Fruit Salad   \$2.50

#1) BBQ Pulled Pork  on a Bun \$12.00
served with Power Blend Slaw 
Pickle Spear 

#2) Shrimp, Scallops & Clams   \$12.00
over Linguine Pasta
served with Garlic Bread
Steamed Broccoli 

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 15, 2026

Lentil and Sausage Soup  \$2.50

Yellow and Red Cherry Tomato Salad with   \$2.50
Red Onions, Fresh Basil & Balsamic Dressing

#1) Mushroom Pork Chop  \$12.00
served with Mashed Potatoes 
Roasted Brussel Sprouts 

#2) Cajun Salmon & Shrimp   \$12.00
served with Creamy Mashed Potatoes 
Roasted Brussel Sprouts 

Limoncello Cake \$3.50

FRIDAY, OCTOBER 16, 2026

Manhattan Clam Soup  \$2.50

Coleslaw \$2.50

#1) Fried Catfish **Lunch Only \$12.00
served with Chips, Roasted 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 Tartar Sauce, Lemon Wedge,
Potato Pancake, Applesauce, 
and Creamed Spinach 

#3) Beef Bolognese with Rigatoni Pasta \$12.00
served with Roasted Cauliflower

Tuxedo Truffle Mousse Cake \$3.50

SATURDAY, OCTOBER 17, 2026

Chili Soup  \$2.50

Waldorf Salad  \$2.50

#1) Pot Roast  \$15.00
served with Twice Baked Potato 
Garlic Green Beans 

#2) Mediterranean Branzino (Sea Bass)   \$15.00
served with Twice Baked Potato 
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

TRAMONTIN'S

bistro



Denotes the healthier option.



Denotes Gluten Free.

SUNDAY, OCTOBER 4, 2026

Sunday Brunch is Closed.
Bluemound Market is Open.

Menu:

- Scrambled Eggs
- Hash Browns
- Bacon and Sausage
- Ham and Cheese on a Croissant
- Pancake and Syrup
- Tuna Noodle Casserole

MONDAY, OCTOBER 5, 2026

Chicken Wild Rice Soup	 	\$2.50
Blackberry Fire Roasted Peach Salad		\$2.50
#1) Chicken Parmigiana <i>served with Mashed Potatoes</i> <i>Garlic Green Beans</i>	 	\$12.00
#2) Meatloaf <i>served with Mashed Potatoes with Gravy</i> <i>Garlic Green Beans</i>		\$10.00
Chocolate Cake		\$3.50

TUESDAY, OCTOBER 6, 2026

Lobster Bisque Soup		\$2.50
Mediterranean Salad Tomato, Cucumber, Garbanzo Beans, Red Onions & Cheese	 	\$2.50
#1) Mediterranean Roasted Fresh Salmon <i>with Olive Oil, Lemon Juice, Cherry Tomato,</i> <i>Red Onions, Feta Cheese, Capers & Basil</i> <i>served Fresh Spinach</i> <i>Rosemary Roasted Potatoes</i>	   	\$15.00
#2) Parmesan Crusted Chicken Thigh with <i>Cherry Tomato and Mediterranean Olives</i> <i>served with Rosemary Roasted Potatoes</i> <i>Steamed Broccoli</i>		\$12.00
Cannoli		\$3.50

WEDNESDAY, OCTOBER 7, 2026

Creamy Potato Soup		\$2.50
Fresh Fruit	 	\$2.50
#1) Beef Tenderloin with Barolo Sauce <i>served with Mashed Potatoes</i> <i>Roasted Zucchini and Squash</i>	  	\$18.00
#2) Tilapia Florentine <i>served with Mashed Potatoes</i> <i>Roasted Zucchini and Squash</i>	   	\$12.00
Shortcake		\$3.50

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- At any time you may leave a message for a Culinary Supervisor at 414.259.3733 opt 5.

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

THURSDAY, OCTOBER 8, 2026

Broccoli Chees Soup	\$2.50
Tossed Salad with Choice Dressing	 \$2.50
#1) Country Fried Steak & Gravy <i>served with Mashed Potatoes</i> <i>Steamed Broccoli</i>	\$12.00
#2) Roasted Turkey <i>served with Stuffing</i> <i>Mashed Potatoes</i> <i>Mixed Vegetables</i> <i>Cranberry Sauce</i>	        \$12.00
Chef's Choice	\$3.50

FRIDAY, OCTOBER 9, 2026

Seafood Soup	 	\$2.50
Coleslaw		\$2.50
#1) Battered Fried Fish **Lunch Only <i>served with Potato Wedges, Lemon Wedge and Tartar Sauce</i>		\$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) Steamed Haddock wth Lemon Butter <i>served with Tartar Sauce, Lemon Wedge, Potato Pancake, Applesauce, and Carrots</i>	     	
#3) Roasted Vegetable Ravioli with Pesto Sauce <i>served with Mixed Vegetables</i>		\$12.00
Tapioca Pudding with Whipped Topping		\$3.50

SATURDAY, OCTOBER 10, 2026

Cheeseburger Soup		\$2.50
Spinach with Strawberries, Pecans & Feta Cheese	 	\$2.50
#1) Applewood Smoked Pork Loin with <i>Honey Garlic Sauce</i> <i>served with Whole Grain Rice</i> <i>Steamed Broccoli</i>	  	\$12.00
#2) Coconut Shrimp with Cocktail Sauce <i>served with Whole Grain Rice</i> <i>Steamed Broccoli</i>	\$15.00	
Tiramisu	\$3.50	

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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, OCTOBER 11, 2026
OPEN 9:00 AM – 3:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Lunch	
Hot Ham and Cheese on a Bun	\$7.00
Waffle and Strawberries	\$7.00
Chicken Casserole	\$7.00

MONDAY, OCTOBER 12, 2026
OPEN 9:00 AM – 6:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Creamy Vegetable Soup	\$2.50
Lunch / Supper	\$7.00
Hot Dog 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

TUESDAY, OCTOBER 13, 2026
OPEN 9:00 AM – 6:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Beer Cheese Soup	\$2.50
Lunch / Supper	\$7.00
Brats on a Bun with Sauerkraut	
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 14, 2026
OPEN 9:00 AM – 3:00PM

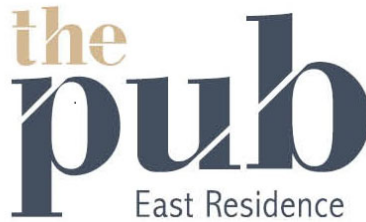
Breakfast	
Scrambled Egg and Hash Browns with Bacon or Sausage	\$5.00
Soup of the Day - Chicken Soup	\$2.50
Warm Cookie Wednesday!	\$2.00
Lunch	\$7.00
Pepperoni Pizza	
meal comes with choice of soup of the day or bag of chips and can of soda or water. Main item only \$5.00	
Salad Bar	\$7.00

THURSDAY, OCTOBER 15, 2026
OPEN 9:00 AM – 6:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Lentil and Sausage Soup	\$2.50
Lunch / Supper	\$7.00
Gourmet Grilled Sandwich with Pest, Tomato Slice, Provolone and American 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

FRIDAY, OCTOBER 16, 2026
OPEN 9:00 AM – 3:00PM

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



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!

10/4-10/10 - Classic BLT. Your choice of toast, with fresh lettuce and tomato, crispy bacon, and mayo. Served with chips and fruit garnish. \$10

10/11-10/17 - Chicago Style Hot dog. Chicago Red Hot Dog topped with sweet relish, chopped white onion, and tomato wedge. Served with a pickle spear and chips. \$10

10/18-10/24 - Oktoberfest Bratwurst served with sauerkraut, German potato salad, and fruit garnish. \$12

10/25-10/31 - Grilled Turkey Rachel-Roasted Turkey on Rye bread with melty swiss cheese, coleslaw, and thousand island dressing. Grilled to perfection. Served with chips. \$12



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 7^{NH}

Chicken Parmesan - \$28
Filet Mignon - \$35
Chef Choice for Dessert

OCTOBER 14TH

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

OCTOBER 21ST

Linguine Au Frutti Di Mare - \$35
Chicken picatta - \$25
Chef Choice for Dessert

OCTOBER 28TH

Grilled Branzino w/ Lemon & Olive Oil - \$35
Short Ribs with Ragu - \$35
Chef Choice 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."


A Life Plan Community

**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

October 8th

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

Stuffed Flounder with Lemon Butter Sauce, Baked Potato, and Broccoli - \$35

October 15th

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

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

October 22nd

Lemon & Herb Roasted Cornish Hen with Parmesan Risotto and Green Bean Almandine - \$30

Honey Bourbon Salmon with Parmesan Risotto and Green Bean Almandine - \$36

October 29th

Chicken Fried Steak w/ Country Gravy with Loaded Baked Potato, Winter Blend Vegetables - \$30

Garlic Butter Prawns
Loaded Baked Potato, Winter Blend Vegetables - \$35

OCTOBER SATURDAY NIGHT *Dining Experiences*

OCTOBER 3RD

ASIAN NIGHT BUFFET STYLE

Enjoy a refreshing Asian Style Salad, followed by tender authentic Orange Beef and Chicken Basil served with Fried Rice and Egg Rolls. Finish with a traditional Fortune Cookie and warm Asian Donuts. Also included is a specially crafted Asian-inspired cocktail along with additional beverage selections.

Cost - \$35.00 per person.

OCTOBER 10TH

SIT DOWN STYLE

Service includes two entrée options, complimentary glass of wine, artisan bread loaf, soup or salad, and dessert. #1 Steak Au Poivre - Tender seasoned steak with a peppercorn sauce, served with Au Gratin Potatoes and medley of Chef's Blend Vegetables. #2 Pan-Seared Parmesan Crusted Walleye - Walleye with a Parmesan crust, served with Citrus-Infused Jasmine Rice and Chef's Blend Vegetables. Finish with a slice of Decadent Chocolate Cake.

Cost - \$45.00 for each selection, per person.

OCTOBER 17TH

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, Dulce de Leche Cake and a margarita from the mini bar.

Cost - \$30.00 per person.

OCTOBER 24TH

SIT DOWN STYLE

Service includes two entrée options, complimentary glass of wine, artisan bread loaf, soup or salad, and dessert. #1 Filet Mignon with Demi-Glace - A tender filet mignon with a demi-glace sauce, served with Duchess Potatoes and Roasted Broccolini. #2 Pan-Seared Salmon with Lemon Caper Sauce - Fresh salmon seared served with lemon caper sauce, Duchess Potatoes and Roasted Broccolini. Finish with Raspberry Layer Dessert.

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

OCTOBER 31ST

GERMAN NIGHT BUFFET STYLE

Enjoy an evening of authentic Bavarian and comforting German favorites. Begin with a warm Bavarian Style Pretzel before enjoying hearty Grilled Knackwurst with caramelized onions and classic Wiener Schnitzel. Traditional sides include savory Braised Red Cabbage, buttery Spaetzle, and crispy Potato Pancakes served with sweet Applesauce. Finish with a delicious serving of Apple Strudel. Also includes a refreshing Lime Spritzer.

Cost - \$38.00 per person.

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