

TRAMONTIN'S

bistro



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, SEPTEMBER 13, 2026

Sunday Brunch is Closed.
Bluemound Market is Open.

- Menu:
- Scrambled Eggs
 - Hash Browns
 - Bacon and Sausage
 - Ham and Cheddar on a Bun
 - Jalapeno Cheddar Sausage on a Bun

MONDAY, SEPTEMBER 14, 2026

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|--|---------|
| Lobster Bisque Soup | \$2.50 |
| Wedge Salad with Ranch Dressing | \$2.50 |
| #1) Caprese Veal Saltimbocca (Cherry Tomato, Mozzarella, Fresh Basil and Balsamic Glaze)
served with Mediterranean Couscous | \$15.00 |
| #2) Coconut Crust Trout with Mango Salsa
served with Wild Rice | \$15.00 |
| Triple Chocolate Tuxedo Mousse | \$3.50 |

TUESDAY, SEPTEMBER 15, 2026

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|--|---------|
| Fire Roasted Vegetable Soup | \$2.50 |
| Balsamic Roasted Peach on Spinach | \$2.50 |
| #1) Steak with Bourbon Garlic Cream Sauce
served with Pilaf Rice
Almondine Green Beans | \$18.00 |
| #2) Bruschetta Grilled Chicken
served with Pilaf Rice
Almondine Green Beans | \$12.00 |
| Banana Split Torte | \$3.50 |

WEDNESDAY, SEPTEMBER 16, 2026

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|--|---------|
| Chicken Noodle Soup | \$2.50 |
| Fresh Fruit Salad | \$2.50 |
| #1) Roasted Pork Chop with Dijon Cream Sauce and Mushrooms
served with Roasted Potatoes
Honey Glazed Carrots | \$12.00 |
| #2) Herb Baked Salmon with Creamy Dill Sauce
served over Kohlrabi Slaw | \$18.00 |
| Cheesecake | \$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.

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.

THURSDAY, SEPTEMBER 17, 2026

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|--|---------|
| Pasta e Faggioli Soup | \$2.50 |
| Cucumber, Tomato and Onion Salad with Italian Dressing | \$2.50 |
| #1) Chicken Cacciatore over Angel Hair Pasta
served with Steamed Broccoli | \$12.00 |
| #2) Mediterranean Shrimp over Risotto
served with Steamed Broccoli | \$15.00 |
| Chef's Choice | \$3.50 |

FRIDAY, SEPTEMBER 18, 2026

- | | |
|---|---------|
| Clam Chowder Soup | \$2.50 |
| Coleslaw | \$2.50 |
| #1) Battered Fried Fish **Lunch Only
served with Potato Pancake, Creamed Spinach, Lemon Wedge and 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 Catfish OR | \$15.00 |
| #2) Lemon Baked Haddock
served with Potato Pancake with Applesauce, Roasted Corn, Tartar Sauce, Lemon Wedge and Coleslaw | |
| #3) Stuffed Cabbage with Fresh Tomato Sauce
served with Seasonal Vegetables | \$12.00 |
| Lemon Short Cake | \$3.50 |

SATURDAY, SEPTEMBER 19, 2026

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|--|---------|
| Sausage Tortellini Soup | \$2.50 |
| Sliced Pear with Walnuts, Feta Cheese and Romaine with Raspberry Dressing | \$2.50 |
| #1) Pork Shank
served with Mashed Potatoes
Mixed Vegetables | \$18.00 |
| #2) Pecan Crust Tilapia
served with Mashed Potatoes
Mixed Vegetables | \$15.00 |
| Neapolitan Gelato | \$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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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

\$18.00
(Residents)

• Pancake with Syrup
• Eggs Over Easy or Scrambled Eggs
• Sausage & Bacon

\$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

\$2.50

Caesar Salad

\$2.50

#1) Steak Diana
served with Baked Potatoes
Grilled Asparagus

\$12.00

#2) Crab Cakes with Lemon Dill Sauce
served with Grilled Asparagus

\$12.50

Chocolate Cake

\$3.50

WEDNESDAY, SEPTEMBER 9, 2026

Creamy Vegetable Soup

\$2.50

Fresh Fruit Salad

\$2.50

#1) Chicken Marsala
served with Roasted Potatoes
Parmesan Roasted Cauliflower

\$12.00

#2) Pollack with Potato Crust
served with Wild Rice
Garlic Green Beans

\$12.00

Cannoli

\$3.50

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THURSDAY, SEPTEMBER 10, 2026

Potato Leek Soup with Bacon

\$2.50

Fresh Spinach with Apples, Cranberries,
Feta Cheese and Poppy Seed Dressing

\$2.50

#1) Rigatoni Bolognese
served with Garlic Bread

\$12.00

#2) Lamb Stew
served with Biscuit

\$15.00

Chef's Choice

\$3.50

FRIDAY, SEPTEMBER 11, 2026

Clam Chowder Soup

\$2.50

Fire Roasted Peach Salad with Gorgonzola
and Walnuts

\$2.50

#1) Battered Fried Fish **Lunch Only
served with Potato Pancake, Creamed
Spinach, Lemon Wedge and 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 Cod OR
#2) Lemon Baked Haddock
served with Potato Pancake with
Applesauce, Roasted Corn, Tartar
Sauce, Lemon Wedge and
Coleslaw

\$15.00

#3) Vegetable Ravioli
served with Tomato Vodka Sauce

\$12.00

Carrot Cake

\$3.50

SATURDAY, SEPTEMBER 12, 2026

Minestrone Soup

\$2.50

Mixed Green Salad with Mandarin Oranges,
Pomegranate & Raspberry Vиаigrette

\$2.50

#1) Chef's Seafood Salad over Spring Greens
served with Fresh Fruit
Homemade Muffin

\$15.00

#2) Roasted Duck with Orange Sauce
served over Wild Rice Pilaf
Parmesan Roasted Broccoli

\$18.00

Limoncello Cake

\$3.50

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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 13, 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 Casserole	\$7.00
Waffle and Strawberry	\$7.00

WEDNESDAY, SEPTEMBER 16, 2026
OPEN 9:00 AM – 3:00PM

Breakfast	
Scrambled Egg and Hash Browns with Bacon or Sausage	\$5.00
Soup of the Day - Chicken Noodle	\$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

MONDAY, SEPTEMBER 14, 2026
OPEN 9:00 AM – 6:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Lobster Bisque Soup	\$2.50
Lunch / Supper	\$7.00
Brats on 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, SEPTEMBER 17, 2026
OPEN 9:00 AM – 6:00PM

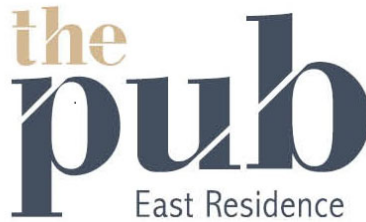
Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Pasta e fagioli	\$2.50
Lunch / Supper	\$7.00
Cold Sandwich	
meal comes with choice of soup of the day or bag of chips and can of soda or water. Main item only \$5.00	
Salad Bar	\$7.00

TUESDAY, SEPTEMBER 15, 2026
OPEN 9:00 AM – 6:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Fire Roasted Vegetable	\$2.50
Lunch / Supper	\$7.00
BBQ Pulled Pork on 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, SEPTEMBER 18, 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