



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."


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