




KITCHEN: 651-483-6624

Scandia Shores 2019 Meals

OFFICE: 651-415-9793

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		<p>Table Reservations: Fill out a purple sheet located on the wall by the meal sign-up book, and put it in the hanging file in the hallway to the kitchen. Table Reservations Deadline: Same as for Dinner Sign-up Dining Room Doors Open: Monday through Friday: 4:30 p.m. Saturday & Sunday: 11:45 a.m. Dinner Sign-Up Deadline: Monday through Friday: 10:30 Saturday sign up by Friday: 6:30 p.m. Sunday sign up by Saturday: 6:30 p.m.</p>			<p>goodbye SUMMER hello AUTUMN</p>	
<p>1 Slow Roasted Pork Loin With A Natural Sauce Cheesy Hash Browns Root Vegetables Assorted Pies</p>	<p>2  Kitchen Closed</p>	<p>3 Stuffed Peppers With Ground Beef & Rice Parsley Buttered Potatoes Steamed Mixed Vegetables Medley Chip & Mint Ice Cream</p>	<p>4 Chicken Pot Pie With Peas And Carrots Garlic Bread Stick Chocolate Brownies</p>	<p>5 Seasoned Baked Haddock Filet With Pesto Cream Sauce Cheesy Potato Castles Steamed Green Beans Cherry Cake</p>	<p>6 Beef Stroganoff Served With Whipped Potatoes Steamed Asparagus Orange Sherbet</p>	<p>7 New Lunch Menu Posted Weekly 11:45 Lunch <u>Please Sign Up</u></p>
<p>8 Turkey Dinner With Mashed Potatoes & Gravy Corn With Tomatoes Cranberry Sauce Pecan Pie</p>	<p>9 Chicken Teriyaki Stir-Fry With Noodles & Asian Vegetables Steamed Jasmine Rice Egg Rolls And Sweet & Sour Dipping Sauce Dessert</p>	<p>10 BBQ Roast Beef Corn On Or Off The Cob Oven Baked Potatoes Ice Cream Bars</p>	<p>11 Lemon-Butter Walleye Dill Tartar Sauce Oven Baked Potatoes Honey-Glazed Baby Carrots Lemon Meringue Pie</p>	<p>12 <u>Taco Bowl Salad</u> Beef Taco Meat, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Sour Cream, Black Olives, With Southwestern Ranch Dressing Spice Cake</p>	<p>13 Spaghetti Dinner With Italian Meat Sauce Roasted Vegetables Garlic Bread Tapioca Pudding</p>	<p>14 New Lunch Menu Posted Weekly 11:45 Lunch <u>Please Sign Up</u></p>
<p>15 Champagne Chicken Buttered New Potatoes Sautéed Zucchini & Peppers Fruit Of The Forest Pie</p>	<p>16 Ham Steak Served With Gourmet Macaroni & Cheese Buttered Snow Peas Dessert</p>	<p>17 Pesto Baked Cod Filet Au Gratin Potatoes Steamed Cauliflower And Carrots Chocolate Cake</p>	<p>18 Swiss Steak Over Buttered Egg Noodles Julienned Carrots And Green Beans Pistachio Pudding</p>	<p>19  Luau Pig Roast</p>	<p>20 Garlic Lemon Bone In Chicken White Rice Pilaf Honey Glazed Baby Carrots Strawberry Short Cake</p>	<p>21 New Lunch Menu Posted Weekly 11:45 Lunch <u>Please Sign Up</u> First Day of FALL</p>
<p>22 <u>Roast Beef Dinner</u> Whipped Potatoes & Gravy Brown Sugar Acorn Squash Assorted Pies</p>	<p>23 Smoked Kielbasa Sausage With Sauerkraut Hot German Potato Salad Dilled Carrots Pecan Ice Cream</p>	<p>24 Wild Rice Stuffed Chicken Breast With Herb Cream Sauce Parsley Buttered Yukon Golden Potatoes Steamed Broccoli Buds Chocolate Mousse</p>	<p>25 Salmon En Croute (Seasoned Salmon On A Bed Of Spinach & Wrapped In Pastry) Wild Rice Pilaf Braised Green Beans Caramel Cheese Cake</p>	<p>26 Grilled Pork Tenderloin With A Molasses Glaze Cheesy Potato Castles Buttered Brussels Sprouts Bread Pudding</p>	<p>27 Turkey Cutlet Topped With A Dijon Cream Sauce Sautéed Summer Squash Chocolate Ice Cream</p>	<p>28 New Lunch Menu Posted Weekly 11:45 Lunch <u>Please Sign Up</u></p>
<p>29 Cherry Glazed Ham Scalloped Potatoes French Cut Green Beans Banana Cream Pie</p>	<p>30 Shrimp Creole Tomatoes & Shrimp Cooked Up With Garlic & Onions Served On Jasmine Rice Wilted Spinach Rice Pudding</p>	