

LUNCH

DELUXE CHEESEBURGER
BBQ OR PLAIN CHICKEN WINGS
BLT
GRILLED CHEESE
CHICKEN SALAD (NEW)
"SPECIAL OF THE DAY"
LUNCH & DINNER SIDES:
PICKLED BEETS (NEW)
SWEET POTATO FRIES (NEW)
IN-HOUSE POTATO CHIPS
BEER BATTERED ONION RINGS
FRENCH FRIES
COTTAGE CHEESE
APPLE SAUCE
MANDARIN ORANGES/PEACHES
SWEET CORN
GREEN BEANS
BAKED POTATO (DINNER ONLY)
"SPECIAL OF THE DAY"
LUNCH & DINNER SALADS:
SPINACH SALAD, AUTUMN SALAD,
CHEF SALAD, & CHOPPED WEDGE (NEW)
DRESSINGS:
RANCH, CUCUMBER RANCH, CITRUS
VINAGRETTE, POPPYSEED, & FRENCH (NEW)

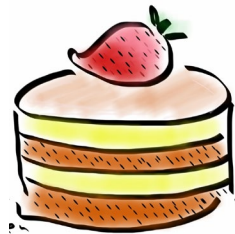


Regency Manor
55+ Living

PLEASE NOTIFY STAFF OF ANY
FOOD-RELATED ALLERGIES
IMMEDIATELY

"SOUP OF THE DAY"
ASK THE SERVER, CHANNEL 900,
OR ON MENU CHALK BOARD

DESSERTS:
(DINNER ONLY)
VAN. / CHOC. ICE CREAM
PEACHES/MANDARIN ORANGES
"DESSERT SPECIAL OF THE DAY"



SPECIALS OF THE DAY ARE ON THE
MENU BOARD AND OR ON
CHANNEL 900!

MARCH 25TH - APRIL 5TH, 2019



LILLY STANCIL
Culinary Director & Executive Chef
lstancil@manor55.com
618-726-2240 ext. 5004

BREAKFAST
8:00AM – 9:30AM
LUNCH
11:30AM-1:00PM
DINNER
4:30PM-6:30PM



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BREAKFAST

PANCAKES/HOMEMADE WAFFLES

ENGLISH MUFFIN (NEW)

DICED POTATOES (NEW)

FRESH FRUIT -

(APPLE, BANANA, ORANGES)

CEREAL- FROSTED FLAKES OR CHEERIOS

OATMEAL/CREAM OF WHEAT

TOAST (2) (NEW MULTIGRAIN)

SCRAMBLED EGGS OR SUNNY SIDE

BACON & SAUSAGE

TURKEY PATTY (NEW)

"SPECIAL OF THE DAY"

BEVERAGES:

OJ, APPLE JUICE, CRANBERRY,
LEMONADE, UN-SWEETENED ICED
TEA, COFFEE, HOT COCOA, WATER,
& PEAR LEMONADE (NEW)

(ENJOY THE COMPLEMENTARY HERBAL TEAS AT
COFFEE BAR!)



MARCH 25TH - MARCH 29TH

MONDAY 25TH -

LEMON ROSEMARY GRILLED CHICKEN
OR BRATS WITH PEPPERS & ONIONS

TUESDAY 26TH -

CHICKEN ASPARGUS RISOTTO
OR CHICKEN TENDERS

WEDNESDAY 27TH -

ICE CREAM SOCIAL 1:30PM

COUNTRY FRIED STEAK WITH
GRAVY OR GNOCCHI WITH PEAS

THURSDAY 28TH -

GAME NIGHT 7PM DINNING ROOM

SEASAME PORK TENDERLOIN OR
CHICKEN & VEGGIE LINGUINE

FRIDAY 29th -

SALMON CAKES WITH
BUTTERMILK DRESSING OR
SHRIMP-OKRA-SAUSAGE
KEBABAS



APRIL 1ST - APRIL 5TH

MONDAY 1ST -

GARLIC & HERB PORK TENDERLOIN OR
BRUCHETTA CHICKEN WITH BALSAMIC
GLAZE DRIZZLE

TUESDAY 2ND -

ICE CREAM SOCIAL 2:30PM

BAKED ZITI WITH SUMMER VEGGIES OR
SLOW ROASTED PORCHETTA

WEDNESDAY 3RD -

CHICKEN FLORENTINE & ARTICHOKE
(BAKED) OR CHICKEN WINGS

THURSDAY 4TH -

WEAR YOUR CARDINAL GEAR, HOME OPENER
WATCH PARTY 2:30PM

BAKED CHICKEN THIGHS OR CHICKEN
PARMASEAN WITH MARINARA

FRIDAY 5TH -

MEDITERRANEAN STYLE BAKED
SNAPPER OR FRIED HADDOCK

VENDOR FAIR TOMORROW(SAT.) 10AM-1PM

RESIDENT POTLUCK SUNDAY 5:30PM