

**Monday, July 19 through Sunday, July 25**

We have selected the finest of fresh seasonal ingredients to bring you our summer menu specialties. Our chef recommends the following selections for your dining pleasure.



APPETIZERS

**Macaroni Salad**

Elbow macaroni mixed with celery, sweet pickle relish, red bell pepper, vinegar, and spices along with a tangy and creamy mayonnaise-based dressing.

**Zucchini Chips**

Breaded Zucchini fried to golden perfection. Served with Ranch.

ENTREES

**Polynesian Chicken**

Tender slices of chicken, green pepper and pineapple pieces. Served with steamed vegetables and aromatic jasmine rice.

**Cranberry Tuna Salad**

Albacore tuna mixed with dried cranberries and a house mayonnaise dressing. Served with a slice of multigrain bread.

DESSERTS

**German Chocolate Cake**

A delicious chocolate cake with a coconut and nut frosting.

**Macaroons**

A final touch to your meal.

To order one of our seasonal menu specialties, please write it on your daily menu. Orders must be made 24 hours in advance for lunch and by noon the same day for dinner. If you are on a special diet, some of the items listed may not be appropriate for you. If you have any questions, please contact the food service department at ext. 8178.

**Please limit one entrée. Additional orders will be charged.**