

GUARDIAN ANGELS BY THE LAKE RESTAURANT MENU: February 27th – March 5th

LUNCH SPECIALS

Monday – Lemon Pepper Chicken, Parmesan Garlic Orzo, Asparagus, **Tiramisu**

Soup of the Day: *Cream of Mushroom*

Tuesday – Baby Back Ribs, Baked Potato, Roasted Brussel Sprouts, **Chocolate Cake**

Soup of the Day: *Cream of Tomato*

Wednesday – Sweet and Sour Chicken, Rice, Broccoli, Egg Roll, **Assorted Desserts**

Soup of the Day: *Bacon Cheeseburger*

Thursday – Roast Turkey, Glazed Sweet Potatoes, Cranberry Sauce, Green Beans, **Fruits of the Forest Pie**

Soup of the Day: *French Onion*

Friday – Dijon Crusted Pork Loin with Dijon Cream Sauce, Potato Pancakes, Baby Carrots, **Carrot Cake**

Soup of the Day: *French Onion*

Saturday – Chicken Cordon Bleu, Rice Pilaf, Fresh Vegetables, Warm Bread Pudding

Soup of the Day: *Chef's Choice*

Sunday – Meatloaf, Red Skin Mashed Potatoes, Scandinavian Blend Vegetable, **Lemon Cream Cake**

Soup of the Day: *Chef's Choice*

DINNER SPECIALS

MONDAY – Ham and Swiss Melt, Chips, Fresh Fruit, **Vanilla Pudding**

TUESDAY – Tater Tot Hotdish, House Made Roll, **Freshly Baked Cookie**

WEDNESDAY – Pulled Pork Sandwich with Barbeque, Baked Beans, Mixed Veggies, **House Made Bar**

THURSDAY – Cottage Cheese and Fresh Fruit Plate, **Butterscotch Pudding**

FRIDAY – Tuna Casserole, Freshly Baked Roll, **Brownie**

SATURDAY – Fish Sandwich with Creamy Coleslaw, Chips, **Rice Crispy Treat**

SUNDAY – Ham and Scalloped Potatoes, Coleslaw, Chips, **Ice Cream Treat**

Soup or Small Garden Salad available upon request at Lunch. Soup available at Dinner.

For Reservations or Questions:
Please Call the Front Desk: 763-241-7682