## New Pond Village Weekly Menu

January 12th - 18th	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Lunch	12-Jan	13-Jan	14-Jan	15-Jan	16-Jan	17-Jan	18-Jan
Soup of the Day	Sunday Brunch	Tomato Bisque	Stuffed Pepper Soup	Italian Wedding Soup	Loaded Baked Potato Soup	Haddock Chowder	Beef Vegetable Soup
Salad	Garden Salad or Fresh Fruit	Garden Salad or Fresh Fruit	Garden Salad or Fresh Fruit	Garden Salad or Fresh Fruit	Garden Salad or Fresh Fruit	Garden Salad or Fresh Fruit	Garden Salad or Fresh Fruit
Lunch Entrée	Roast Beef Tenderloin with Roasted Potatoes & Honey Glazed Baby Carrots	Shimp Caesar Salad	Cranberry Turkey Melt	Chili con Carne with Cornbread	Roast Beef & Borsin Wrap with Chips & Pickles	Cranberry Chicken Salad Sandwich with Chips & Pickles	Tuna Sandwich on Multigrain with Chips & Pickles
Lunch Entrée	Ritz topped Haddock with Roasted Potatoes & Honey Glazed Baby Carrots	Grilled Roast Beef, Swiss & Thosand Island with Swiss, chips & Pickles	Veggie Burger with Fries & Coleslaw	Ham & Cheddar Sandwich with Onion Rings	Tuna Melt with Chips & Coleslaw	Corned Beef Ruben with Fries & Pickles	Bacon & Tomato Grilled Cheese with Chips & Coleslaw
Lunch Entrée	Belgium Sugar Waffles with Scambled Eggs, Bacon or Sausage	Meatball Parm Sub with Fries & Pickles	Mushroom & Swiss Burger with Fries & Pickles	Chicken Parm Sub with Onion Rings& Pickles	Steak & Cheese Sub with Onion Rings	Shrimp Salad Roll with Fries & Coleslaw	Bluecheese Burger with Fries & Coleslaw
Dessert	Assorted Pastries	Strawberry Short Cake	Pumpkin Pie	Chocolate Éclair	Blueberry Crisp	Assorted Gelato	Peanutbutter Cup Sundae
Pasta of the Week	American Chop Suey	Breakfast: 8am-9am Lunch: 12pm-1:15pr Dinner: 5pm-6:30pm		Ice Cream of the Week	Maple Walnut		
Fruit of The Week	Fresh Cherries	Dinner Take out: 4:30 Room Service & Take	•	Sugar Free Dessert of the Week	Sugar Free Jello		

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Dinner Salad	Sunday Brunch no Dinner Service	Triple Berry Salad	Greek Salad	Apples & Candied Walnuts over Leafy Greens	Spinach & Egg Salad with Bacon Dressing	Watermelon Feta Salad	Spinach, Blue Cheese & Blueberry Salad
Dinner Entrée		Tropical Chicken with White Rice & Broccoli	Beef Stew with Corn Bread	Tuscan Baked Scallops with Florentine Rice & Broccoli	Roast Leg of Lamb with mashed potatoes & Corn	Coconut Crusted Cod with Roasted Potatoes & Asparagus	Salisbur Steak with Parmesan Chive Mashed Potatoes & Baby Carrots
Dinner Entrée		Seafood Casserole with Mashed Potatoes & Broccoli	Spinach & Feta Frittata with Roasted Potatoes & Roasted Beets	Chicken Marsala Over Papadelli Pasta with Garlic Bread	Lazy Mans Lasagna with Cheezy Garlic Bread	Turkey Tetrazzini with Garlic Toast	Roasted Pork Tenderloin with Cider Glaze, Pamesan Chive Mashed Potatoes & Brussel Sprouts
Dinner Entrée		Lamb Meatballs with Feta Dill Cream Sauce, white Rice & Spinach	Chef Mariemise's Stuffed Salmon Pinwheel with Jasmin Rice & Roasted Beets	Stuffed Cabbage with Florentine Rice & Broccoli	Fried on the Bone Chicken with mashed potatoes & Corn	Mustard Crusted Chicken with Roasted Potatoes & Asparagus	Coconut Shrimp with French Fries & Coleslaw
Dessert	Assorted Pastries	Strawberry Short Cake	Pumpkin Pie	Chocolate Éclair	Blueberry Crisp	Assorted Gelato	Peanutbutter Cup Sundae
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