Jefferson Dining Room Menu At A Glance, Monday, April 22nd - Sunday, April 28th (* available in Bistro too)									
	Monday 04/22/2024	Tuesday 04/23/2024	Wednesday 04/24/2024	Thursday 04/25/2024	Friday 04/26/2024	Saturday 04/27/2024	Sunday 04/28/2024		
	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Dinner		
Soup	• Broccoli & Cheddar Soup	Vegetable in Broth Soup*	Potato & Leek Soup *	• Manhattan Clam Chowder *	Tomato Basil Soup*	• Italian Wedding Soup *			
Salad	• Tomato, Carrot, Hard Boiled Egg	Green Apple & Candied Walnut	• Dill Cucumber & Tomato	• Mixed Greens, Vegetable Crudité & Hummus	 French Carrots, Parsley, Beets, Hard Boiled Egg 	• Pear, Candied Pecans, Blue Cheese, Dried Cranberries			
Entree	 Sweet & Spicy Grilled Chicken Thighs Breaded Fish on Kaiser 	 Turkey Chili with White Beans Egg Salad Plate 	 Chicken Salad with Apple and Raisins Baked Lemon Pepper Perch 	 Bang Bang Chicken Pork Banh Mi 	 Quiche Lorraine Salmon Patty Plate 	 Peruvian Style Grilled Chicken Thigh Ham & Swiss on Multigrain 			
Side	 Blistered Cherry Tomatoes & Corn Medley Mixed Vegetables 	Seasoned Broccoli Corn Muffin	 Three Bean Salad Yellow Squash with Basil Pesto 	 Sautéed Green Beans Jasmine Rice 	Lemon Herb Quinoa	Black Bean Stew with Corn			
Dessert	 Fruit of the Day* Chocolate Pudding with Wafer* NSA Chocolate Cake* 	 Fruit of the Day * Brownie * NSA Coconut Pudding * 	 Blueberry Crumb Cake * Fruit of the Day * NSA Strawberry Mousse * 	 Fruit of the Day* Raspberry Almond Bar* NSA Spice Cake* 	 Assorted Scones * NSA Chocolate Mousse * Fruit of the Day * 	 Fruit Cobbler * NSA Apple Pie * Fruit of the Day * 			
	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Supper		
Soup	 Broccoli & Cheddar Soup * Beef & Noodle * Beef & Noodles 	Vegetable in Broth Soup * Chicken & Rice Soup *	Potato & Leek Soup * Beef Barley *	 Split Pea Soup * Manhattan Clam Chowder * 	• Turkey & Vegetable * • Tomato Basil Soup *	 Italian Wedding Soup * Carrot & Coconut * 			
Salad	• Tomato, Carrot, Hard Boiled Egg	Green Apple & Candied Walnut	• Dill Cucumber & Tomato	Mixed Greens, Vegetable Crudité & Hummus	• French Carrots, Parsley, Beets, Hard Boiled Egg	• Pear, Candied Pecans, Blue Cheese, Dried Cranberries			

Entree	 Premium: Grilled Lamb Lollipops with Tzatziki Sauce Roasted Turkey Breast Broccoli & Cauliflower Casserole 	 Beef Stew Vegetable Mushroom Strudel Catch of the Day; Corvina 	 Seared Chicken Vegetarian Option: Eggplant Parmesan Rolls Pork Schnitzel & Apple sauce 	 Pecan Crusted Trout Premium: Grilled Bourbon Steak 	 Chicken (Coq au Vin) Seared Cod with Butter Saffron Sauce 	 Salisbury Steak with Onion Gravy Mussels a la Mariniere with Garlic Bread
Side	 Swiss Chard Whole Wheat Penne Pasta Squash Medley Sweet Potato Casserole 	Creamy Polenta Steam Asparagus	Mashed Sweet Potatoes Orzo with Lemon & Dill Lima Beans Red Cabbage	Maple Glazed Carrots Couscous with Raisins	 Eggplant, Zucchini, Red & Yellow Pepper Stew Potato a la Lyonnaise 	 Balsamic Roasted Vegetables Baked Potato Plain or Loaded Turnip Greens
Dessert	 Fruit of the Day* Red Velvet Mousse Cake* NSA Raspberry Mousse* 	 Fruit of the Day * Lemon Cake * NSA Butterscotch Pudding * 	 Fruit of the Day * Cherry Pie * NSA Peach Pie * 	 Fruit of the Day* Coffee Custard* NSA Tapioca Pudding* 	 Assorted Cake * NSA Mousse Cake with Berries * Fruit of the Day * 	 Cheesecake * NSA Coconut Cream Pie * Fruit of the Day *