

FALL / WINTER RESIDENT MENU 2023 -2024 - CAPITALCARE LYNNWOOD

Regular Menu: Week 1 at a glance Oct 23-29, Nov 13-19, Dec 4-10, Dec 25-31, Jan 15-21, Feb 5-11, Feb 26-Mar 3, Mar 18-24, Apr 8-14, Apr 29-May 5, May 20-26

*MENU SUBJECT TO CHANGE

WEEK 1	MONDAY – Day 1	TUESDAY – Day 2	WEDNESDAY – Day 3	THURSDAY – Day 4	FRIDAY – Day 5	SATURDAY – Day 6	SUNDAY- Day 7
LUNCH							
SOUP	Autumn Harvest	Minestrone	Harvest Vegetable	Cream of Potato	Chicken Noodle	Cream of Broccoli	Heartland Bean
SALAD	Tossed Salad	Mixed Greens	Garden Salad	Creamy Coleslaw	Pickled Beets	Mixed Greens	Medley Tossed Salad
MAIN ENTRÉE	Beef Wieners & Beans	Rueben Sandwich	Beef & Macaroni	Boneless Chicken Wings	Beef Burger on a Bun	Shepherd's Pie	Western Omele
STARCH			Casserole	(BBQ, Honey Garlic or Plain)	(cheese, grilled onions, lettuce,	with Gravy	Garden Omele
VEGETABLE	Mashed Potatoes	Dill Pickle	Breadstick	Curly Fries	condiments)	French Cut Green Beans	with Salsa Hashbrown Patti
DESSERT	Ice Cream	Mandarin Orange Sections	Chocolate Brownie	Cinnamon Sour Cream Cake	Strawberry Bavarian Cream	Fresh Fruit	Peanut Butter Confetti Squar
SUPPER							
MAIN ENTRÉE	Baked Spaghetti & Meat Sauce	Chicken Adobo	Pork Tenderloin with Applesauce or	Home Style Chili with Shredded Cheese	Parsley Salmon Fillet with Dill Sauce or	Chicken Parmigiana	Roast Beef with Gravy Horseradish
			Roast Beef with Gravy		Beef Cabbage Roll		Yorkshire Puddi
STARCH	Garlic Bread	Steamed Rice	Baked Potato Chives, Bacon Bits, Sour Cream	Corn Bread	Roasted Potatoes	Rotini Noodles	Garlic Mashed
		Sunrise	Cream		Italian	Sunrise	Potatoes
VEGETABLE	Caesar Salad	Mixed Vegetables	Julienne Dilled Carrots	Peas	Mixed Vegetables	Mixed Vegetables	Whipped Turni
DESSERT	Tiramisu Mousse	Buttertart Bar	Rice Pudding	Diced Peaches	Bread Pudding with Warm Caramel Sauce	Home Baked Cookie	Apple Pie

Assorted Sandwiches offered at Lunch and Supper Beverage Cart (hot and cold) offered at Breakfast, Lunch and Supper



FALL / WINTER RESIDENT MENU 2023 -2024 – CAPITALCARE LYNNWOOD

Regular Menu: Week 2 at a glance Oct 30-Nov 5, Nov 20-26, Dec 11-17, Jan 1-7, Jan 22-28, Feb 12-18, Mar 4-10, Mar 25-31, Apr 15-21, May 6-12, May 27-June 2 *MENU S

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WEEK 2	MONDAY – Day 8	TUESDAY – Day 9	WEDNESDAY – Day 10	THURSDAY – Day 11	FRIDAY – Day 12	SATURDAY – Day 13	SUNDAY– Day 14
LUNCH							
SOUP	Beef Noodle	Cream of Mushroom	Turkey Rice	Tomato Macaroni	Roasted Red Pepper	Corn Chowder	Hearty Lentil
SALAD	Tossed Salad	Apple Coleslaw	Tossed Greens	Mixed Greens	Overnight Coleslaw	Tossed Salad	Caesar Salad
MAIN ENTRÉE STARCH VEGETABLE	Cornflake Chicken Mashed Potatoes California Mixed Vegetables	Cod Nuggets Tartar Sauce French Fries	Octoberfest Sausage with Mustard Pan Fried Potatoes Sauerkraut	Grilled Ham & Cheese Sandwich ^{or} Grilled Cheese Sandwich Dill Pickle	Pubhouse Battered Fish Tartar Sauce French Fries	Chicken Strips with Plum Sauce Mashed Potato Salad	Creamy Macaroni & Cheese Garlic Bread Peas
DESSERT	Ice Cream Novelty	Jellied Fruit	Home Baked Cookie	Mandarin Orange Sections	Diced Pears	Tropical Ambrosia	Fresh Fruit
SUPPER							
MAIN ENTRÉE	Pork Chop with Onions & Gravy ^{or} Vegetable Lasagna	Homemade Meatloaf with Glaze	Beef Stroganoff	Chicken Stir Fry	Salisbury Steak with Gravy	Sweet & Sour Pork ^{or} Roast Beef with Gravy	Turkey Schnitzel with Gravy Cranberry Sauce
STARCH	Mashed Potatoes	Swarties Potatoes	Egg Noodles	Steamed Rice	Garlic Mashed Potatoes	Steamed Rice	Mashed Potatoes
VEGETABLE	Parslied Julienne Carrots	Peas	French Cut Green Beans	California Mixed Vegetables	Sunrise Mixed Vegetables	Stir Fry Vegetables	Julienne Dilled Carrots
DESSERT	Date Square	Carrot Cake	Diced Peaches	Cupcake	Donut Bites	Warm Apple Crisp	Strawberry Rhubarl Pie

Beverage Cart (hot and cold) offered at Breakfast, Lunch and Supper



FALL / WINTER RESIDENT MENU 2023 -2024 – CAPITALCARE LYNNWOOD

Regular Menu: Week 3 at a glance Oct 16-22, Nov 6-12, Nov 27–Dec 3, Dec 18-24, Jan 8-14, Jan 29-Feb 4, Feb 19-25, Mar 11-17, Apr 1-7, Apr 22-28, May 13-19, June 3-9 *MENU S

*MENU SUBJECT TO CHANGE

WEEK 3	MONDAY – Day 15	TUESDAY – Day 16	WEDNESDAY – Day 17	THURSDAY – Day 18	FRIDAY – Day 19	SATURDAY – Day 20	SUNDAY- Day 2
LUNCH							
SOUP		Borscht	Alphabet	Cream of Mushroom	Navy Bean	Cream of Tomato	Beef Vegetable
SALAD	Mixed Greens	Tossed Salad	Mixed Greens	Crunchy Salad	Creamy Coleslaw	Mixed Greens	Tossed Salad
MAIN ENTRÉE STARCH VEGETABLE	Hamburger Soup Warm Cheese Biscuit	Garlic Sausage Pyrogies Diced Onions, Bacon, Sour Cream Rice Cabbage Roll	Taco Bake with Salsa & Sour Cream	<u>Pizza</u> Choice of Ham & Pineapple ^{or} House Special	Alaskan Battered Fish Bites with Tartar Sauce French Fries	Grilled Cheese Sandwich Dill Pickle	Turkey Pot Pie with Gravy French Cut Gre Beans
DESSERT	Home Baked Cookie	Fruit Cocktail	Mandarin Orange Sections	Ice Cream	Fresh Fruit	Cinnamon Apple Dessert	Diced Pears
SUPPER							
MAIN ENTRÉE	Baked Cod Loin ^{or} Roasted Chicken	Homemade Beef Stew	Grilled Chicken Breast ^{or} Beef Wieners & Beans	Beef Meatballs (Plain or with Gravy)	Chicken a la King	BBQ Beef Riblet	Festive Baked H ^{or} Vegetable Lasaç
STARCH	Mashed Potatoes	Vienna Bun	Garlic Mashed Potatoes	Mashed Potatoes	Biscuit	Tater Tots	Swarties Potato
VEGETABLE	ltalian Mixed Vegetables	Green Beans	Stir Fry Vegetables	Julienne Dilled Carrots	Sunrise Mixed Vegetables	Mexi Corn	California Mixed Vegetabl
DESSERT	Diced Peaches	Pear Upside Down Cake	Swiss Mocha Pudding	Pumpkin Cake	Diced Peaches	Cream Puffs	Chocolate Fudg Cake

Beverage Cart (hot and cold) offered at Breakfast, Lunch and Supper