Brookdale Fort Myers Lakes Park Sunday, September 1, 2024

Starters

Tossed Green Salad

Featured Entrees

Chicken Fried Steak with Gravy Hand breaded cube steak fried golden brown and served with chicken gravy.

- Always Available -

Difference Grilled Breast of Chicken with Dijon Mustard Sauce

Grilled marinated breast of chicken served with a tangy Dijon mustard sauce.

Seafood Salad Tomato Crown

Fresh tomato crown stuffed with homemade crab salad.

D Tilapia with Citrus Vinaigrette

Pan seared tilapia with a citrus white wine shallot sauce.

Accompaniments

Oven Brown Potatoes

Roasted Brussels Sprouts

Desserts

<u>Feature</u> Cherry Pie <u>Fruit</u> ∽ Mixed Melons

<u>Guiltless Pleasures</u> Reduced Sugar Cherry Pie

C Optimum Life Cuisine is prepared with reduced sodium, fat and cholesterol. We invite you to share your comments with your Dining Leaders.

Brookdale Fort Myers Lakes Park Monday, September 2, 2024

Starters

Chickpea Salad

Featured Entrees

Turkey Breast with Orange Glaze Tender turkey breast simmered in a light orange sauce with prunes.

- Always Available -

Discrete Grilled Breast of Chicken with Dijon Mustard Sauce

Grilled marinated breast of chicken served with a tangy Dijon mustard sauce.

Seafood Salad Tomato Crown

Fresh tomato crown stuffed with homemade crab salad.

Dilapia with Citrus Vinaigrette

Pan seared tilapia with a citrus white wine shallot sauce.

Accompaniments

Wild Rice Blend

Buttered Zucchini

Item can be prepared as an $\textcircled{\sc b}$ Optimum Life Cuisine Option

Desserts

Feature

Orange Creamsicle Cake

<u>Fruit</u> ☆ Mandarin Oranges <u>Guiltless Pleasures</u> Reduced Sugar Orange Dreamsicle Cake

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Brookdale Fort Myers Lakes Park Tuesday, September 3, 2024

Starters

Bacon, Egg, and Brussels Sprouts Salad

Featured Entrees

Diccata Veal Piccata

Lean veal chop sauteed in olive oil and finished with a caper-wine sauce.

- Always Available -

Grilled marinated breast of chicken served with a tangy Dijon mustard sauce.

Seafood Salad Tomato Crown

Fresh tomato crown stuffed with homemade crab salad.

Dilapia with Citrus Vinaigrette

Pan seared tilapia with a citrus white wine shallot sauce.

Accompaniments

Pasta of the Day

Item can be prepared as an ${ {\rm \tiny CD}}$ Optimum Life Cuisine Option

Steamed Chef's Vegetables

Desserts

Feature

Cream

Cookies and Cream Ice

<u>Fruit</u> ☆ Chilled Pears **Guiltless Pleasures**

No Sugar Added Chocolate Ice Cream

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Brookdale Fort Myers Lakes Park Wednesday, September 4, 2024

Starters

Vegetable Salad with Sesame Dressing

Featured Entrees

Seasoned catfish fillet topped with lemon garlic butter and baked.

- Always Available -

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Grilled marinated breast of chicken served with a tangy Dijon mustard sauce.

Seafood Salad Tomato Crown

Fresh tomato crown stuffed with homemade crab salad.

Dilapia with Citrus Vinaigrette

Pan seared tilapia with a citrus white wine shallot sauce.

Accompaniments

🖄 Stir Fried Barley

Steamed Peas and Pearl Onions

Desserts

Feature Butterscotch Pie <u>Fruit</u> ✑ Fresh Berrv Cur Guiltless Pleasures

C Fresh Berry Cup Reduced Sugar Custard Pie

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Brookdale Fort Myers Lakes Park Thursday, September 5, 2024

Starters

Boston Lettuce Salad with Creamy Orange Shallot Dressing

Featured Entrees

Tri-Tip Beef Roast Garlic marinated beef served with pan grilled tomatoes and onions.

- Always Available -

🗇 Grilled Breast of Chicken with Dijon Mustard Sauce

Grilled marinated breast of chicken served with a tangy Dijon mustard sauce.

Seafood Salad Tomato Crown

Fresh tomato crown stuffed with homemade crab salad.

Dilapia with Citrus Vinaigrette

Pan seared tilapia with a citrus white wine shallot sauce.

Accompaniments

Herbed Potatoes

Sauteed Spinach

Item can be prepared as an $\textcircled{}^{\bullet}$ Optimum Life Cuisine Option

Desserts

Feature

Vanilla Cream Pudding 🗇 Pineapple Chunks

<u>Guiltless Pleasures</u> Reduced Sugar Vanilla Pudding

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<u>Fruit</u>

Brookdale Fort Myers Lakes Park Friday, September 6, 2024

Starters

Pickled Beets Salad

Featured Entrees

A Rosemary and Garlic Chicken Marinated chicken breast baked in a rosemary and garlic wine sauce.

- Always Available -

Discrete Grilled Breast of Chicken with Dijon Mustard Sauce

Grilled marinated breast of chicken served with a tangy Dijon mustard sauce.

Seafood Salad Tomato Crown

Fresh tomato crown stuffed with homemade crab salad.

Dilapia with Citrus Vinaigrette

Pan seared tilapia with a citrus white wine shallot sauce.

Accompaniments

D Baked Sweet Potato

Buttered Green Beans

<u>Desserts</u>

Feature

Fruit Chilled Applesauce **Guiltless Pleasures**

Strawberry Angel Cake

Reduced Sugar Strawberry Cake

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Brookdale Fort Myers Lakes Park Saturday, September 7, 2024

Starters

Mixed Green Salad with Dressing

Featured Entrees

Roast Pork Loin

Lean pork roast rubbed with fresh thyme and oregano then slow roasted.

- Always Available -

Difference Grilled Breast of Chicken with Dijon Mustard Sauce

Grilled marinated breast of chicken served with a tangy Dijon mustard sauce.

Seafood Salad Tomato Crown

Fresh tomato crown stuffed with homemade crab salad.

Dilapia with Citrus Vinaigrette

Pan seared tilapia with a citrus white wine shallot sauce.

Accompaniments

Classic Lyonnaise Potatoes

Braised Collard Greens

Desserts

<u>Feature</u> Chocolate Cream Pie

Fruit Chilled Peaches **Guiltless Pleasures**

Reduced Sugar Chocolate Cream Pie

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