



Bistro ~ Wyomissing Club

Menu for November 17th to 23rd



Sunday, November 17th

Split Pea Soup *with Ham*
 ♥ Cream of Broccoli Soup
 ♥ Pear Gorgonzola Salad
 Rack of Lamb *with Mint Jelly*
 Chicken Broccoli Alfredo *w/garlic bread*
 Crab Cakes

Salmon (♥ <i>Poached or Grilled</i>)	Baked Cod <i>w/lemon & dill</i>
Baked Chicken	Grilled Ham Steak
Pasta <i>with Marinara</i>	Omelet
Burger or Veggie Burger	
Creamed Spinach ~ ♥ Carrots	
♥ Cauliflower & Peas	
♥ Whipped Sweet Potatoes	
♥ Baked / ♥ Sweet / Mashed Potato	

Monday, November 18th

♥ Thanksgiving Chowder
 Split Pea Soup *with Ham*
 Broccoli Salad
 Shepherd's Pie
 Seared Duck *w/dried cherry gastrique*
 Blackened Tilapia


Salmon (♥ <i>Poached or Grilled</i>)	Baked Cod <i>w/lemon & dill</i>
Baked Chicken	Grilled Ham Steak
Pasta <i>with Marinara</i>	Omelet
Burger or Veggie Burger	
♥ Snap Peas ~ ♥ Highlands Blend	
♥ Mashed Rutabaga <i>w/butter & nutmeg</i>	
♥ Wild Mushroom Spaetzle	
♥ Baked / ♥ Sweet / Mashed Potato	

Tuesday, November 19th

♥ Beef Orzo Soup
 ♥ Thanksgiving Chowder
 ♥ Peach Applesauce Mold
 Baked Ham *with Apricot Glaze*
 Manicotti Florentine *with Garlic Knot*
 Turkey ala King *over Toast Points*

Salmon (♥ <i>Poached or Grilled</i>)	♥ Baked Cod <i>with lemon & dill</i>
Baked Chicken	Grilled Ham Steak
Pasta <i>with Marinara</i>	Omelet
Burger or Veggie Burger	
♥ Asparagus ~ ♥ Broccoli	
Green Beans <i>with bacon</i>	
Candied Sweets	
♥ Baked / ♥ Sweet / Mashed Potato	

Wednesday, November 20th


Cauliflower Cheese Soup
 ♥ Beef Orzo Soup
 ♥ Mixed Greens *w/cranberry & walnuts*
 Sauerbraten *with gravy*
 ♥ Chicken *with Brie & Apple*
 Pan-Seared Mahi
with zesty basil butter

Salmon (♥ <i>Poached or Grilled</i>)	♥ Baked Cod <i>with lemon & dill</i>
Baked Chicken	Grilled Ham Steak
Pasta <i>with Marinara</i>	Omelet
Burger or Veggie Burger	
♥ Sautéed Red Cabbage	
♥ Lima Beans ~ ♥ Carrots	
Bread Dumplings	
♥ Baked / ♥ Sweet / Mashed Potato	



"Tastefully Healthy" menu choice ~ promoting a healthier lifestyle.


Thursday, November 21st

♥ Chicken Rivel Soup
Cauliflower Cheese Soup
Ambrosia Salad
Hand-Breaded Fried Shrimp
Mushroom Stuffed Meatloaf *with gravy*
 Chicken Curry *with Pears*
(in sauce of curry, pears, shallots, mint, cilantro & coconut milk – over brown rice)
Salmon Baked Cod
(♥ Poached or Grilled) *w/lemon & dill*
Baked Chicken Grilled Ham Steak
Pasta *with Marinara* Omelet
Burger or Veggie Burger
Sautéed Mushrooms
♥ Highlands Blend
Creamed Corn ~ ♥ Brown Rice
♥ Baked / ♥ Sweet / Mashed Potato

Friday, November 22nd

♥ Tomato Basil Soup
♥ Chicken Rivel Soup
Ranch Pasta Salad
♥ Relish Plate
Veal Scaloppini
Ham & Green Bean Casserole
 Lemon Butter Baked Haddock
Salmon Baked Cod
(♥ Poached or Grilled) *w/lemon & dill*
Baked Chicken Grilled Ham Steak
Pasta *with Marinara* Omelet
Burger or Veggie Burger
♥ Bahamas Blend ~ ♥ Broccoli
Stewed Tomatoes
Macaroni & Cheese
Baked / Sweet / Mashed Potato

Saturday, November 23rd

Lentil Soup
♥ Tomato Basil Soup
Spinach Salad *with Bacon Dressing*
♥ Chopped Steak *with sautéed mushrooms & onions*
Tuna Noodle Casserole
 Chicken Elizabeth *(with tomato, artichoke hearts, garlic, basil)*
Salmon ♥ Baked Cod
(♥ Poached or Grilled) *with lemon & dill*
Baked Chicken Grilled Ham Steak
Pasta *with Marinara* Omelet
Burger or Veggie Burger
Toasted Green Beans
♥ Mushroom Stuffed Tomato
♥ Carrots ~ Mini Potato Croquettes
Baked / Sweet / Mashed Potato

NEW Dessert Menu

November 17th – 23rd

2 SPECIAL DESSERTS EACH DAY:

Sun – Lemon Meringue / Ghirardelli Brownie
Mon – Choc. Mint Pie / Butterscotch Pudding
Tues – Raisin Bread Pudding / Blueberry Pie
Wed – Coconut Custard Pie / Apple Strudel
Thur – Pumpkin Spice Cake / Peach Cobbler
Friday – Dutch Apple Pie / Magic Bar
Sat – Peanut Butter Pie / Strawberry Mousse

No Sugar-Added

Assortment available ~ Pie & Cake
(ask your server for selections)

Always Available

Angel Food Cake ~ Pound Cake
Home Baked Cookies (2 pack)
Jello & Sugar-Free Jello
Ice Cream ~ Ice Cream Sundae
Fresh Cut Fruit ~ Fresh Whole Fruit
(banana, apple, orange)

♥ Choose these items as a healthier choice. They are lower in fat and sodium.
For soups – a low sodium version is available upon request.

Bistro Menu for November 17th to 23rd

Breakfast...



Bistro Breakfast Special of the Week

(Monday – Saturday)



Homemade Belgium Waffle ... \$2.50
with peaches and cream glaze

Sunday Brunch

Featuring:

Pancakes

Omelets

Sausage ~ Bacon

Daily Lunch Specials...

Monday	Flat Bread Pizza ~ served plain or pepperoni 1/2 portion – Flat Bread Pizza and Soup	..\$4.95 ..\$3.95
Tuesday	Turkey Apple Brie Sandwich ~ sliced turkey, apple cranberry chutney, brie spread and spring mix served on white toast 1/2 portion – Turkey Apple Brie Sandwich with Soup	..\$4.95 ..\$3.95
Wednesday	Beef Brisket Grilled Cheese ~ beef brisket, Dijon mustard, cheddar cheese and Gruyere cheese on sour dough bread 1/2 portion – Beef Brisket Grilled Cheese with Soup	..\$4.95 ..\$3.95
Thursday	Chef Salad ~ mixed greens with hard-boiled egg, sliced tomato, sliced ham, sliced turkey, provolone and Swiss cheese, your choice of dressing 1/2 portion – Chef Salad and Soup	..\$4.95 ..\$3.95
Friday	Personal Italian Stromboli ~ capicola, salami, soppressata and provolone cheese, stuffed and baked, served with marinara sauce 1/2 portion – Personal Italian Stromboli with Soup	..\$4.95 ..\$3.95
Saturday	Smoked Salmon Sandwich ~ smoked salmon, avocado, asparagus, and spring mix with a lemon caper aioli on 7-grain toast 1/2 portion – Smoked Salmon Sandwich and Soup	..\$4.95 ..\$3.95

“Boxed Meals”
available in Bistro for
SUNDAY EVENING
LIGHT FARE

Orders must be returned
to Bistro by 12 Noon
~ ask for order form ~



Bistro Dining Hours

Monday – Saturday

Breakfast	8:00 am – 2:30 pm
Lunch Ala Carte	11:00 am – 2:30 pm
Lunch Buffet	12 noon – 1:30 pm
CLOSED	2:30 pm – 4:00 pm
Dinner Buffet	4:00 pm – 6:30 pm

Sunday

Sunday Brunch	11:00 am – 1:30 pm
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Terrace Room Dining

Terrace Room Monday through Saturday – 5:00 to 7:00 pm

Dining Hours: Sunday – 11:30 am to 1:30 pm (*Club Menu offered*)

Weekly Menu for November 18th to November 23rd

APPETIZERS

Roasted Tomato & Fennel

Bisque with Grilled Shrimp

Fresh roasted tomatoes simmered with fennel, onion, garlic and herbs blended, served with grilled shrimp and cheddar cheese crostini

Soup du Jour

Fresh Fruit Cup

Classic Coleslaw

Truffled Crab & Brie

in Phyllo with Apricot Coulis

Lump crab and French brie cheese baked in a crispy phyllo shell, served atop an apricot and brandy coulis

Tossed Garden Salad

Salad du Jour

Caesar Salad

ENTREES

This Week's Specials:

Seared Lamb Loin

with Rosemary Pine Nut Butter

Tender lamb loin roasted to perfection, thinly sliced and served over a Dijon demi-glace, topped with a rosemary pine nut butter

Grilled Duck Breast

with Wild Mushroom and Leek Barley

Tender duck grilled medium, served over sautéed wild mushrooms and leeks, tossed with tender toasted barley, topped with fresh cranberry and orange gastrique (infusion of vinegar and honey)

Coquilles St. Jacques

Tender sea scallops poached in white wine, served en casserole with a mushroom cream sauce, garnished with scallions, topped with Gruyere Swiss cheese and crispy breadcrumbs, baked to a golden brown

Always Available:

Pasta du Jour: House-Made

Ricotta Gnudis (Ricotta Dumplings)

Ricotta, eggs, garlic, ground nutmeg, pepper, flour, spinach, shredded mozzarella and parmesan rolled into balls, poached and baked en casserole with marinara, topped with shredded mozzarella and asiago cheese, drizzled with basil oil

Pan Roasted Salmon

served on a bed of sautéed spinach, topped with lemon butter sauce

Farm Fresh Omelet

stuffed with your choice of tomato, pepper, onion, mushroom, ham, bacon, cheese

Pan-Seared Strip Steak

served with red wine reduction

ACCOMPANIMENTS

Candied Carrot Souffle

Broccoli Rabe *with pancetta*

Wild Mushroom

Leek Barley

Caramelized Onion

Vegetable du Jour

Pommes Voisin

Baked or Sweet Potato

(sliced potatoes layered with butter and parmesan, topped with caramelized onion)