

SCAN ME



MT. SAN ANTONIO GARDENS

WEEK AT A GLANCE

SCAN ME



LUNCH

<p>Potato Leek Soup W, D, S, V</p> <p>Navy Bean Soup W, D, S, V</p> <p>Hot Dog on Bun W, S</p> <p>Tandoori Chicken & Kachumber Salad GF, D</p> <p>French Fries GF, S, PB</p> <p>Harvard Beets GF, PB</p> <p>Lemon Bars W, D, S, V</p> <p>Red Seedless Grapes GF, PB</p>	<p>Crispy Spiced Chickpea & Tahini Salad GF, Se</p> <p>Braised Beef Brisket GF</p> <p>BBQ Chicken Thigh GF</p> <p>Panko Crusted Salmon with Pineapple Glaze W, F</p> <p>Tofu Vegetable Stir Fry over Rice W, S, Se, D, GF, V</p> <p>Borracho Beans GF, PB</p> <p>Grilled Corn Cobette GF, PB</p> <p>Steamed Cut Broccoli GF, PB</p> <p>Ice Cream Sundae Bar E, W, S,</p>	<p>Split Pea Soup with Smoked Ham W, S</p> <p>Mindful Tuscan Kale & Bean Soup GF, D, V</p> <p>Roasted Marinated Turkey GF</p> <p>Chicken Caesar Salad E, F, W, D, S</p> <p>Mashed Potatoes with Gravy D, GF, V</p> <p>Vegetable Quinoa Pilaf GF, PB</p> <p>Citrus Basil Roasted Vegetables GF, PB</p> <p>Lemon Cream Cheese Gingerbread Cupcake E, W, D, S, V</p>	<p>Louisiana Seafood & Andouille Gumbo W, D, SF, S</p> <p>Minestrone Soup W</p> <p>Corned Beef Reuben Sandwich W, D</p> <p>Roasted Turkey & Pesto Hummus Wrap E, W, D</p> <p>French Fries GF, PB</p> <p>Green Beans GF, PB</p> <p>Cherry Cheesecake Bar E, W, D, S, V</p> <p>Mandarin Orange Sections GF, PB</p>	<p>Chicken Tortilla Soup GF</p> <p>Mindful Spring Pasta Fagioli Soup W</p> <p>Chicken Thigh Cacciatore GF</p> <p>Teriyaki Salmon Salad F, W, PN, Se, S, TN</p> <p>Spaghetti Pasta w/ Marinara W, PB</p> <p>Roasted Marinated Vegetables GF, PB</p> <p>Ice Cream Novelties TN, W, D, S, PN</p> <p>Sliced Peaches GF, PB</p>	<p>Cream of Mushroom with Wild Rice Soup W, D, V</p> <p>Mindful Mediterranean Lentil Soup GF, PB</p> <p>Grilled Cheese with Bacon and Tomato W, D</p> <p>Tuna Salad Cold Plate F, W, E</p> <p>Steamed Fresh Zucchini GF, PB</p> <p>Macadamia Nut Cookies E, D, W, S, TN, V</p> <p>Tropical Fruit Salad GF, PB</p>	<p>New England Clam Chowder W, D, SF, S</p> <p>Chicken Noodle Soup E, W, D</p> <p>Shrimp Jambalaya GF, F, SF, S</p> <p>Turkey Cobb Salad Plate GF, E, D</p> <p>Grilled Asparagus GF, PB</p> <p>Chocolate Mousse GF, D, V</p> <p>Apricot Halves GF, PB</p>
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DINNER

<p>Asian Slaw with Red Quinoa GF, Se</p> <p>Roasted Tri-Tip GF</p> <p>Chicken Alfredo W, D, S</p> <p>Thai Seasoned Shrimp Cakes E, W, SF</p> <p>Smothered Portobello Mushrooms with Vegetables GF, PB</p> <p>Simply Roasted Yukon Gold Potatoes GF, PB</p> <p>Baby Carrots & Sugar Snap Peas Medley GF, PB</p> <p>Asian Vegetable Blend GF, PB</p> <p>Applesauce Bar E, W, S, V</p>	<p>Sack Dinner Available at Lunch for Independent Living Oak Tree Lodge, Magnolia Grove, Tray Service & Villas Only:</p> <p>Mindful Roasted Red Pepper & Basil Soup GF, D, V</p> <p>Herb Roasted Pork Loin with Pan Gravy W, S</p> <p>Deviled Egg Salad Sandwich E, F, W, S</p> <p>Roasted Sweet Potatoes GF, PB</p> <p>Yellow Squash, Red Pepper & Peas Sauté GF, PB</p> <p>Red Velvet Cupcakes E, W, D, S, V</p> <p>Fresh Melons, Strawberries & Grapes GF, PB</p>	<p>Greek Tomato Salad GF, D, V</p> <p>Chicken Tikka Masala GF, D</p> <p>Grilled Salmon GF, F</p> <p>Pasta Bolognese W, D, V</p> <p>Zucchini Pancakes E, W, D, TN, V</p> <p>Cilantro Basmati Rice GF, PB</p> <p>Garlic Lemon Ginger Broccoli GF, PB</p> <p>Steamed Cauliflower GF, PB</p> <p>Mixed Berry Apple Crisp E, W, D, S, V</p>	<p>Black Bean, Corn Jicama Salad GF, PB</p> <p>Tandoori Chicken Thighs GF, D</p> <p>Southwest Pork Tenderloin GF</p> <p>Simply Grilled Fresh Tuna GF, F</p> <p>Baked Rigatoni with Tomatoes & Italian Cheeses W, D, V</p> <p>Soft Polenta GD, V, D</p> <p>Roasted Cauliflower GF, PB</p> <p>Fresh Yellow Squash GF, PB</p> <p>Peach Pie W, D, S, V</p>	<p>Artichoke Spinach & Goat Cheese Salad D, TN, V</p> <p>Homemade Meatloaf E, W</p> <p>Pork Carnitas with Pico de Gallo GF</p> <p>Shrimp Scampi over Pasta D, SF, W</p> <p>Impossible Salisbury Steak with Vegetable Gravy S</p> <p>Steamed White Rice GF, PB</p> <p>Garlic Mashed Potatoes D</p> <p>Baby Carrots GF, PB</p> <p>Roasted Mexican Street Corn GF, V</p> <p>Apple Crumble E, W, D, S, V</p>	<p>Prime Rib Night</p> <p>Wedge BLT Salad with Bleu Cheese Dressing D</p> <p>Prime Rib EF</p> <p>Rosemary Chicken Thighs GF</p> <p>Grilled Sea Bass GF, F</p> <p>Tofu Curry over Rice GF, S</p> <p>Au Gratin Potato W, D, V</p> <p>Assorted Vegetables GF, PB</p> <p>Steamed Green Beans GF, PB</p> <p>Cheesecake with Berries W, D, S, V</p>	<p>Antipasto Salad E, F, W, D</p> <p>Coffee Crusted Pork Loin GF</p> <p>Herb Crusted Roast Beef with Mushroom Gravy GF, D</p> <p>Salmon GF, F</p> <p>Falafel & Rice W, S, PB</p> <p>Barley Pilaf with Carrots, Almonds and Lemon W, TN, PB</p> <p>Steamed Broccoli and Cauliflower GF, PB</p> <p>Peas & Pearl Onions GF, PB</p> <p>Cherry Crisp with Almond Topping W, D, TV, V</p>
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Pure & Simple Dinner: Chicken Breast/Fish, Brown Rice, Vegetables

Allergens: -Dairy (D) -Eggs (E) -Fish (F) -Peanuts (PN) -Tree Nuts (TN) -Soy (S) -Sesame (Se) -Shellfish (SF) -Wheat (W) -RD Choice of the Week (★) -Plant-Based (PB) PB Entrée -Vegetarian (V) -Gluten Free (GF)