

# Dining Announcements for the Week of August 30<sup>th</sup> through September 5<sup>th</sup>



## \*\*Specials\*\*

**Wednesday, September 2<sup>nd</sup>**  
*Social Hour with "Snacks"*  
rom 4:00 -5:30 pm in Main Lounge

Steve's Quote of the Week:  
*"The whole purpose of education  
is to turn mirrors into windows."*  
~ Sydney J. Harris



## **NEW DINING HOURS** to start Monday, August 31<sup>st</sup>

**Change to Evening Hours Only  
in Wyomissing Club, Iris & Terrace Room**

No change to Bistro hours or Sunday hours.  
All breakfast & lunch-time hours remain the same.

**This week in Bistro:**

### **Action Station**

offered on Tuesday

### **Sandwich Board**

offered Thursday  
at 12:00 Noon

### **Chef's Special**

offered on Thursday

*Specials posted on TV.*

## Dining Hours & Venue:

### Bistro (no change)

Monday - Saturday

Breakfast & Lunch 8:00 am – 2:30 pm

Lunch Buffet 12 noon – 1:30 pm

Dinner Buffet 4:00 pm – 6:30 pm

Sunday

Buffet Service 11:00 am – 1:30 pm

### Wyomissing Club / Iris Room

Monday - Saturday

Lunch Buffet

or Table Service 12:00 – 1:30 pm

Dinner Table Service **5:00 – 7:00 pm**

Th-Fri-Sat After Hours **7:00 – 9:00 pm**

Sunday

Table Service 11:30 am – 1:30 pm

### Terrace Room / Washington Club

#### Hottenstein Room

(reservations required)

Monday - Saturday

Dinner Table Service **5:00 – 7:00 pm**

Sunday

Table Service 11:30 am – 1:30 pm

## **Coming...**

### **Labor Day**



Monday, Sept. 7<sup>th</sup>

*Special Buffet Menu*  
**11:30 am – 2:00 pm**

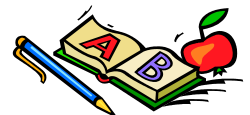
**Reservations  
Required**

*In honor of*

### **Rosh Hashanah**

Thursday, Sept. 10<sup>th</sup>

*Special menu offered  
at Lunch & Dinner*



## **September Entertainment ...**

### ♪ **Maria Damore**

Friday, 9/11

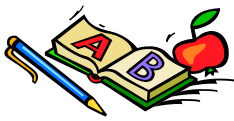
### **Dave Cullen** ♪

Saturday, 9/26

both 8:00-10:00 pm  
in Wyomissing Club

**NEW Desserts  
for September  
& October !**

For Reservations, Take-Out & Room Service Orders, and Other Questions,  
please call the Hostess Desk at 610-288-3434



# Bistro ~ Wyomissing Club

## Menu for August 30<sup>th</sup> to September 5<sup>th</sup>

### Sunday, August 30<sup>th</sup>

Hearty Beef Steak Soup

♥ Zucchini Garlic Soup

Broccoli Salad



Chicken *braised in wine & rosemary*

Prime Rib

Broiled Seafood Combo (*shrimp, scallops, petite crab cake, flounder*)

♥ Poached Salmon (*or Grilled*)

Baked Chicken (♥ *without skin*)

Omelet (♥ *Egg Beater available*)

♥ Vegetable Blend ~ ♥ Carrots

Brussels Sprouts *with Onion Cream*

Twice Baked Potato

♥ Baked / ♥ Sweet / Mashed Potato

### Monday, August 31<sup>st</sup>

♥ Chicken Tortellini Soup

Cream of French Green Bean Soup

♥ Cous Cous Salad



Honey Bourbon Chicken

*baked thigh meat marinated in bourbon, soy, ginger & honey*

Liver *with Bacon & Onion*

Seafood Stuffed Tomato

♥ Poached Salmon (*or Grilled*)

Baked Chicken (♥ *without skin*)

**K-** Omelet (♥ *Egg Beater available*)

♥ Red Cabbage ~ Corn Nuggets

♥ Highlands Stir Fry Blend

♥ Brown Rice

♥ Baked / ♥ Sweet / Mashed Potato

### Tuesday, September 1<sup>st</sup>

♥ Beef Barley Soup

Cream of Chicken Soup

♥ Purple Spinach *with water chestnuts & sesame ginger dressing*



Tilapia *with red onion & tomato chutney*

Swedish Meatballs *over Noodles*

Chicken Francaise

♥ Poached Salmon (*or Grilled*)

Baked Chicken (♥ *without skin*)

**K-** Omelet (♥ *Egg Beater available*)

Mushroom Stuffed Tomato

♥ Snap Peas ~ ♥ Broccoli

♥ Baked / ♥ Sweet / Mashed Potato

### Wednesday, September 2<sup>nd</sup>

♥ Pasta Fagoli Soup

Cream of Tomato Soup

Cole Slaw ~ Herring & Sour Cream



Grilled Peaches with Pork

*served over bed of arugula*

Pot Roast

**K-** Turkey Burger *w/cranberry chutney*

♥ Poached Salmon (*or Grilled*)

Baked Chicken (♥ *without skin*)

**K-** Omelet (♥ *Egg Beater available*)

Cauliflower Polonaise

♥ Asparagus ~ ♥ Carrots

Roasted Potatoes

♥ Baked / ♥ Sweet / Mashed Potato

**K-** *These entrees must be ordered from the Kitchen (not on Bistro buffet line).*



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

### Thursday, September 3<sup>rd</sup>

♥ Vegetarian Lentil Soup

Seafood Chowder

♥ Romaine Lettuce

*with golden raisins & apples*



**K-** Flank Steak Taco Salad

*(w/ tomato, red onion, avocado)*

Roast Turkey *with Potato Filling*

Italian Wedding Pasta

♥ Poached Salmon *(or Grilled)*

Baked Chicken *(♥ without skin)*

**K-** Omelet *(♥ Egg Beater available)*

♥ Peas ~ Green Beans Amandine

♥ Highlands Stir Fry Blend

♥ Baked / ♥ Sweet / Mashed Potato

### Friday, September 4<sup>th</sup>

♥ Lemon Chicken Orzo Soup

Scallop Bisque

♥ Relish Plate

♥ Roasted Beet Salad

*with Citrus Vinaigrette*



**K-** Chicken Asiago &

Prosciutto Salad *on bed of arugula*

♥ Cracker Crusted Cod

Baked Ham

♥ Poached Salmon *(or Grilled)*

Baked Chicken *(♥ without skin)*

**K-** Omelet *(♥ Egg Beater available)*

Whipped Squash ~ Corn

♥ Broccoli ~ Scalloped Potatoes

♥ Baked / ♥ Sweet / Mashed Potato

### Saturday, September 5<sup>th</sup>

♥ Caramelized Onion &

Mushroom Soup

Summer Potato Soup

♥ Greek Salad



Grilled Steak Peperonata

*(marinated flat iron, served on sautéed red, yellow, green peppers, capers & fresh herbs)*

Pork & Sauerkraut

Rotisserie Chicken

♥ Poached Salmon *(or Grilled)*

Baked Chicken *(♥ without skin)*

**K-** Omelet *(♥ Egg Beater available)*

♥ Mixed Vegetables

Sauerkraut ~ ♥ Carrots

♥ Baked / ♥ Sweet / Mashed Potato

### Seasonal Dessert Menu

~ September / October ~

**NEW** →  
**DESSERT**  
**SELECTIONS**

Fruit of the Forest Pie

Chocolate Cake

Autumn Fruit Crisp

Pudding Parfait

~ *Dessert Special of the Week* ~

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)*

**K-** *These entrees must be ordered from the Kitchen (not on Bistro buffet line).*

♥ *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 August 30<sup>th</sup> to September 5<sup>th</sup>



**BREAKFAST . . .**

**Sunday Brunch**

featuring . . . Omelets ~ French Toast ~ Sausage ~ Bacon

**Bistro Breakfast Special of the Week**

**Chicken, Ham & Swiss Frittata \$2.50**

(layered egg, cheese, chicken & diced ham with a potato crust,  
baked to perfection ~ served with fresh fruit garnish)

**NEW - Lunch Specials for September . . .**

**Daily Lunch Specials**

**This Week . . .**  
hand-crafted  
sandwiches  
**Thursday, 9/3**  
11:30am-1:30pm

- Monday**      **French Dip** ~ sliced roast beef warmed & served on a brioche roll      **\$4.95**  
with au jus and potato chips  
1/2 French Dip with Soup      **\$3.95**
- Tuesday**      **Shrimp Salad Wrap** ~ with lettuce & tomato on assorted wrap      **\$4.95**  
1/2 Shrimp Salad Wrap with Soup      **\$3.95**
- Wednesday**      **White French Bread Pizza** ~ olive oil, garlic & mozzarella cheese      **\$4.95**  
on toasty French bread  
1/2 White French Bread Pizza with Soup      **\$3.95**
- Thursday**      \* \* \* **Special "Sandwich Board"** \* \* \* **Look on TV for Specials**  
hand-crafted sandwich specials "made-to-order" at the Bistro Sandwich Board
- Friday**      **Cajun Cheese Steak** ~ shredded beef steak grilled with onions & peppers,      **\$4.95**  
topped with a mild Cajun sauce & cheddar cheese on a hoagie roll  
1/2 Cajun Cheese Steak with Soup      **\$3.95**
- Saturday**      **Open-Faced Hot Turkey Sandwich** ~ tender turkey & gravy      **\$4.95**  
atop white bread ~ served with Bistro fries  
1/2 Open-Faced Hot Turkey Sandwich with Soup      **\$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 ~



**BACK TO SCHOOL**

**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

# Terrace Room Dining

Have you tried our Terrace Room menu? ♦ Chef select unique menu ♦  
♦ All entrees are “made-to-order” using fresh seasonal ingredients daily ♦  
♦ Reservation only ♦ ♦ Dine-In Terrace Room Only ♦

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

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

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## TERRACE ROOM

### Weekly Menu for August 31<sup>st</sup> to September 5<sup>th</sup>

#### APPETIZERS

##### Romaine Salad

*with homemade Italian dressing*

##### Wild Mixed Greens

##### Creamy Cole Slaw

##### Stuffed Mushrooms *w/parmesan,*

*oregano, bread crumbs, garlic, olive oil*

*topped w/mozzarella & baked*

##### Salad du Jour

##### Soup du Jour

##### Apple Sauce

##### Tossed Garden Salad

#### ENTREES

##### **This Week's Specials:**

##### **French Pork Chop**

*marinated and grilled to order, served  
on a bed of curried apple chutney*

##### **Swordfish Piccata**

*swordfish sautéed in butter with white wine,  
lemon, capers and fresh parsley*

##### **Crispy Game Hens**

##### **with Sweet Plum Sauce**

*a half game hen dredged in rice flour,  
fried crisp, served with sweet plum sauce*

##### **Always Available:**

##### **Pasta du Jour**

##### **Linguini with White Clam Sauce**

*served with garlic toast*

##### **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

##### **Green Beans** *sautéed*

*w/onion & sweet red pepper*

##### **Glazed Pearl Onions**

*in brown sugar & thyme*

##### **Mashed Cauliflower**

*whipped w/cream cheese & chives*

##### **Vegetable du Jour**

##### **Garlic & Rosemary**

##### **Roasted Potatoes**

##### **Baked or Sweet Potato**