

Dining Announcements for the Week of

June 18th to June 24th



****Highlights****

Wednesday, June 21st

*Social Hour with "Snacks" from
4:00-5:30 pm in the Main Lounge*

Steve's Quote of the Week:

*FATHER - "He didn't tell me
how to live; he lived, and let
me watch him do it."*

~ Clarence Kelland

Next Week . . .

Burgers on the Patio

Sunday, June 25th ~ 5:00-7:00 pm



*Relax and smell the aroma of fresh burgers grilling,
socialize with your neighbors, enjoy the outdoor patio!*

(see full details inside)



This Week . . .

Chef's Specials

offered on **Tuesday
& Thursday**

*Watch HTN on TV
for posted specials!*



***This Week's
Entertainment:***

🎵 Ken Gehret

**Saturday 🎵
June 24th**

*7:00-9:00 pm
in Wyomissing Club*

Dining Hours & Venue:

Bistro

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

Father's Day 11:30 am – 2:30 pm

Wyomissing Club / Iris Room

Monday - Saturday

Lunch Buffet or 12:00 – 1:30 pm
Table Service
Dinner Table Service 5:00 – 7:00 pm
Th-Fri-Sat After Hours 7:00 – 9:00 pm

Sunday

Father's Day 11:30 am – 2:30 pm

Terrace Room / Washington Club

Hottenstein Room

(reservations required)

Monday – Saturday

Dinner Table Service 5:00 – 7:00 pm

Sunday

Father's Day 11:30 am – 2:30 pm

This Week . . .

Father's Day

Sunday, June 18th

Special menu will
be offered
11:30 am – 2:30 pm



See enclosed menu.
Reservations Required

Coming . . .

Fourth of July

Tuesday, 7/4

Special picnic style
buffet offered
11:30 am – 2:00 pm



**Reservations
Required**

For Reservations, Take-Out & Room Service Orders, and Other Questions,
please call the Hostess Desk at **484-628-7646**



Bistro ~ Wyomissing Club
Menu for June 18th to June 24th



Sunday, June 18th

~ FATHER'S DAY ~

Oyster Stew

Caesar Salad

Prime Rib

with au jus & horseradish

Chicken Oscar

topped with crab meat

Baked Cod

with pomegranate soy sauce

Asparagus Mozzarella Bake

Roasted Beets ~ Garden Rice Pilaf

Twice Baked Potato

Apple Pie ~ Sugar-Free Apple Pie

Donuts *with dipping sauce*

(chocolate & raspberry)

Monday, June 19th

♥ Chicken Rice Soup

Escarole & Bean Soup

♥ Cucumber & Onion Salad



K- Southwest Grilled Chicken

Salad *(chicken breast, tomatoes, red & yellow sweet peppers, zesty SW vinaigrette)*

♥ Crab Cakes *(baked)*

Turkey Pot Pie *with crust*

♥ Poached Salmon *(or Grilled)*

Baked Chicken ~ **K-** Omelet

(♥ without skin) (♥ Egg Beater available)

K- Pasta with Marinara

Caramelized Cauliflower

♥ Asparagus ~ ♥ Highlands Blend

♥ Baked / ♥ Sweet / Mashed Potato

Tuesday, June 20th

♥ Spinach Ditalini Soup

Roasted Red Pepper Soup

♥ Arugula, Pear & Parmesan Salad



K- Fish Taco *(Red Snapper with chipotle lime dressing in tortilla)*

Chicken Cordon Bleu

Tenderloin Beef Tips *over Rice*

♥ Poached Salmon *(or Grilled)*

Baked Chicken ~ **K-** Omelet

(♥ without skin) (♥ Egg Beater available)

K- Pasta with Marinara

♥ Bean Blend ~ Creamed Onions

♥ Highlands Blend ~ ♥ White Rice

♥ Baked / ♥ Sweet / Mashed Potato

Wednesday, June 21st

♥ Garden Vegetable Soup

Tomato Asiago Soup | Herring &
Pickled Eggs & Beets | Sour Cream



Pork Tenderloin Medallions
with lemon, pecans & spinach

Shepherd's Pie

♥ Broiled Scallops

♥ Poached Salmon *(or Grilled)*

Baked Chicken ~ **K-** Omelet

(♥ without skin) (♥ Egg Beater available)

K- Pasta with Marinara

Toasted Green Beans

Corn ~ ♥ Highlands Blend

♥ Baked / ♥ Sweet / Mashed Potato



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

Thursday, June 22nd

♥ Chicken Rivel Soup

♥ French Spring Soup
(naturally low-sodium)

♥ Plum Tomato, Mozzarella
& Basil Salad



Herb London Broil

marinated slow roasted flank steak

Southern Style Catfish

K- TCB Sandwich on Sourdough

♥ Poached Salmon *(or Grilled)*

Baked Chicken ~ **K-** Omelet
(♥ without skin) (♥ Egg Beater available)

K- Pasta with Marinara

♥ Carrot Coins ~ ♥ Highlands Blend

Fried Okra ~ Hush Puppies

♥ Baked / ♥ Sweet / Mashed Potato

Friday, June 23rd

♥ Turkey Provencal Soup

Shrimp Gumbo

Potato Salad ~ ♥ Relish Plate



Braised Lamb *w/ Spring Veggies
in white wine w/ touch of rosemary*

Fried Chicken

“Catch of the Day”

♥ Poached Salmon *(or Grilled)*

Baked Chicken ~ **K-** Omelet
(♥ without skin) (♥ Egg Beater available)

K- Pasta with Marinara

Stuffed Zucchini ~ ♥ Peas & Onions

♥ Highlands Stir Fry Blend

Sweet Potato Wedge Fries

♥ Baked / ♥ Sweet / Mashed Potato

Saturday, June 24th

♥ Red Lentil Soup

Hot & Sour Soup

Ambrosia Salad



California Chicken Wrap

*(with pancetta, avocado, onion, tomato,
grilled chicken breast ~ yogurt dressing)*

♥ Salmon Cakes *with dill sauce*

Meatloaf

♥ Poached Salmon *(or Grilled)*

Baked Chicken ~ **K-** Omelet
(♥ without skin) (♥ Egg Beater available)

K- Pasta with Marinara

♥ Lima Beans ~ ♥ Highlands Blend

Buttered Beets ~ Gourmet Potatoes

♥ Baked / ♥ Sweet / Mashed Potato

Seasonal Dessert Menu



~ JUNE ~



Strawberry Cloud Cake

Lemon Buttermilk Pie
with Blueberries

~ *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 June 18th to June 24th

Breakfast...



Bistro Breakfast Special of the Week

(Monday – Saturday)



Breakfast Quesadilla . . . \$2.50
*tomato, onion and cheddar cheese mixed with
scrambled eggs in a flour tortilla, served with salsa*

*Sunday is
Father's Day!*

**No Breakfast
Available**

*Special Meal
begins at 11:30*

Daily Lunch Specials...

Monday	Spinach & Mushroom Salad ~ fresh garden spinach and mushrooms, topped with Pancetta, served with Dijon mustard dressing ..\$4.95 1/2 portion – Spinach & Mushroom Salad with Soup ..\$3.95
Tuesday	Shrimp Po Boy ~ on a hoagie roll spread with tartar sauce, filled with lettuce, tomato and mini fried shrimp ..\$4.95 1/2 portion – Shrimp Po Boy with Soup ..\$3.95
Wednesday	Grilled Chicken & Asparagus ~ topped with Muenster cheese, served open-face on sour dough bread ..\$4.95 1/2 portion – Grilled Chicken & Asparagus with Soup ..\$3.95
Thursday	Chef Christopher's Southwest Cobb Salad ~ pulled BBQ chicken, hard-boiled egg, diced onion, tomato, cheddar cheese on shredded lettuce, served with your choice of dressing ..\$4.95 1/2 portion – Southwest Cobb Salad with Soup ..\$3.95
Friday	Grilled Turkey Reuben ~ turkey, Swiss, sauerkraut and Thousand Island dressing, grilled on rye bread, with dill pickle ..\$4.95 1/2 portion – Grilled Turkey Reuben with Soup ..\$3.95
Saturday	Mushroom & Provolone Burger ~ fresh ground beef grilled, smothered with sautéed mushrooms & garlic, topped with melted provolone ..\$4.95 1/2 portion – Mushroom & Provolone Burger 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 ~



Happy Father's Day !

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

Father's Day	11:30 am – 2:30 pm
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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: Tuesday, Thursday, Friday & Saturday – 5:00 to 7:00 pm
Dining Hours: Sunday – 11:30 am to 1:30 pm (*Club Menu offered*)

TERRACE ROOM

Weekly Menu for June 19th to June 24th

APPETIZERS

Angel Hair Cut Beet Salad
*tossed with champagne vinaigrette,
garnished with goat cheese crumbles*

Classic Cole Slaw

Wild Mixed Greens

Soup du Jour

Fresh Fruit Cup

Apple Sauce

Salad du Jour

Mixed Fruit Gazpacho
*mixed fresh pureed fruit,
garnished with diced mango,
mint and yogurt cream*

Tossed Garden Salad

ENTREES

This Week's Specials:

Pan-Seared Veal Chop

finished with kale pesto and parsnip puree

Marinated Greek Chicken Salad

*grilled chicken breast with chopped romaine,
cherry tomato, sliced cucumber, cubed
watermelon and red onions, topped
with lite Greek dressing*

Mahi-Mahi Picatta

*sautéed in a shallot garlic butter sauce
with white wine and capers*

Always Available:

Pasta du Jour: Vegetable Lasagna

*roasted seasonal vegetables layered with
ricotta cheese, finished with a pesto cream,
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

Steamed Carrots

Scalloped Apples

Parsnip Puree

Vegetable du Jour

**Garlic Roasted
Yukon Gold Potatoes**

Baked or Sweet Potato