

# Dining Announcements for the Week of August 13<sup>th</sup> to August 19<sup>th</sup>



## \*\*Highlights\*\*

Wednesday, August 16<sup>th</sup>  
*Social Hour with "Snacks" from  
4:00-5:30 pm in the Main Lounge*

## Steve's Quote of the Week:

*"We are the captains of our own  
ships sailing the sea of life, but in  
times of stormy weather, you will  
discover true friends when they  
don't hesitate to be a lighthouse."  
~ Dodinsky*



**Coming . . .**

## Burgers on the Patio

**Sunday, August 20<sup>th</sup>**  
**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)

## Dining Hours & Venue:

***This Week . . .***

### Chef's Specials

offered on **Tuesday  
& Thursday**

*Watch HTN on TV  
for posted specials!*



***Coming...***

### Labor Day



**Monday, Sept. 4<sup>th</sup>**  
*Special Buffet Menu*  
**11:30 am – 2:00 pm**

**Reservations  
Required**

### 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

Buffet Service	11:00 am – 1:30 pm
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### 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

Table Service	11:30 am – 1:30 pm
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### Terrace Room / Washington Club

#### Hottenstein Room

*(reservations required)*

#### Monday – Saturday

Dinner Table Service	5:00 – 7:00 pm
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#### Sunday

Table Service	11:30 am – 1:30 pm
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## ***Upcoming Entertainment...***

**Dave Cullen** 🎵

**Saturday**

**August 26<sup>th</sup>**

*7:00-9:00 pm  
in Terrace Room  
(Patio also open)*



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



# Bistro ~ Wyomissing Club

## Menu for August 13<sup>th</sup> to August 19<sup>th</sup>

### Sunday, August 13<sup>th</sup>

Cream of Potato Soup

♥ Turkey Vegetable Soup

Caesar Salad



Cedar Plank Salmon

Rib-Eye Steak Diane

Chicken Parmesan *with Angel Hair*

♥ Poached Salmon (or Grilled)

Baked Chicken ~ Omelet

(♥ without skin) (♥ Egg Beater available)

**K-** Pasta with Marinara

♥ Succotash ~ ♥ Highlands Blend

♥ Zucchini & Grape Tomato Sauté

Parmesan Polenta

♥ Baked / ♥ Sweet / Mashed Potato

### Monday, August 14<sup>th</sup>

♥ Chicken Rice Soup

Navy Bean Soup

♥ Romaine *with blueberries*



Seared Chicken

*over creamy spinach*

Scallop St. Jacques

**K-** Italian Hoagie

♥ Poached Salmon (or Grilled)

Baked Chicken ~ **K-** Omelet

(♥ without skin) (♥ Egg Beater available)

**K-** Pasta with Marinara

♥ Corn on Cob ~ ♥ Highlands Blend

♥ Buttered Peas ~ Potato Wedges

♥ Baked / ♥ Sweet / Mashed Potato

### Tuesday, August 15<sup>th</sup>

♥ Chicken Corn Noodle Soup

Shitake Mushroom & Wild Rice Soup

♥ Mixed Greens *with*

*Strawberries & Almonds*



**K-** Turkey Sausage *with Arugula,*

*Tomato, Fettuccine & Parmesan*

Flounder Florentine

Meatball Sub

♥ Poached Salmon (or Grilled)

Baked Chicken ~ **K-** Omelet

(♥ without skin) (♥ Egg Beater available)

**K-** Pasta with Marinara

♥ Italian Green Beans

Squash Casserole

♥ Highlands Blend

♥ Baked / ♥ Sweet / Mashed Potato

### Wednesday, August 16<sup>th</sup>

Salmon Chowder

♥ Island Chicken Vegetable Soup

♥ Arugula Salad *with red grapes,*  
*sunflower seeds, wine-honey vinaigrette*

Herring & Sour Cream



**K-** Black Bean Burger *with Swiss*

*Beef Stroganoff with Noodles*

New Orleans Style Shrimp Cakes

*w/Remoulade Sauce* (♥ w/cocktail sauce)

♥ Poached Salmon (or Grilled)

Baked Chicken ~ **K-** Omelet

(♥ without skin) (♥ Egg Beater available)

**K-** Pasta with Marinara

♥ Cauliflower ~ ♥ Highlands Blend

Lemon Butter Broccoli

♥ Baked / ♥ Sweet / Mashed Potato



*“Tastefully Healthy” menu choice ~ promoting a healthier lifestyle.*

## Thursday, August 17<sup>th</sup>

Country Tomato Soup

♥ Beef Orzo Soup

Pear, Walnut & Bleu Cheese Salad



Carved Roast Beef

*with Horseradish Sauce*

Fried Chicken

**K-** Flat Bread Pizza

♥ Poached Salmon *(or Grilled)*

Baked Chicken ~ **K-** Omelet

(♥ *without skin*) (♥ *Egg Beater available*)

**K-** Pasta with Marinara

Roasted Mushrooms *w/garlic & thyme*

♥ Spinach ~ ♥ Highlands Blend

Dutch Potato Pancakes

♥ Baked / ♥ Sweet / Mashed Potato

## Friday, August 18<sup>th</sup>

♥ Garden Mint Pea Soup

Stuffed Pepper Soup

Spinach Salad *with red onion & feta*

♥ Relish Plate



Seared Shrimp *with*

*Mango Salsa & Wild Rice*

Barbecue Baby Back Ribs

**K-** Welsh Rarebit

♥ Poached Salmon *(or Grilled)*

Baked Chicken ~ **K-** Omelet

(♥ *without skin*) (♥ *Egg Beater available*)

**K-** Pasta with Marinara

♥ Corn O'Brien ~ ♥ Asparagus

♥ Highlands Blend ~ Curley Fries

♥ Baked / ♥ Sweet / Mashed Potato

## Saturday, August 19<sup>th</sup>

♥ Chilled Peach Soup *(naturally low sodium & fat)*

♥ Mexican Beef Soup

Bruschetta *with Crostini*



Lemon Chicken Arugula Salad

**K-** *with Balsamic Vinaigrette*

London Broil

Carolina Pulled Pork Sand. *with slaw*

♥ Poached Salmon *(or Grilled)*

Baked Chicken ~ **K-** Omelet

(♥ *without skin*) (♥ *Egg Beater available*)

**K-** Pasta with Marinara

♥ Balsamic Roasted Beets

♥ Highlands Blend

♥ Lima Beans ~ Rissole Potatoes

♥ Baked / ♥ Sweet / Mashed Potato

## Seasonal Dessert Menu



~ **AUGUST** ~

Cheesecake

*with fruit topping*

Strawberry Buttermilk Cake

~ *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 13<sup>th</sup> to August 19<sup>th</sup>

# Breakfast...



### Bistro Breakfast Special of the Week

(Monday – Saturday)

**Cheesy Hash Brown Bake ... \$2.50**

*Layered with Monterey Jack, Swiss, Asiago & American cheese  
baked in a seasoned custard & hash brown bottom*

### Sunday Brunch

*Featuring:*

*Pancakes*

*Omelets*

*Sausage ~ Bacon*

# Daily Lunch Specials...

<b>Monday</b>	<b>Firecracker Burger</b> ~ a double stack of 4-ounce burgers topped with sliced ham and pepper jack cheese <b>½ portion – Firecracker Burger with Soup</b>	.. <b>\$4.95</b> .. <b>\$3.95</b>
<b>Tuesday</b>	<b>Teriyaki Garlic Glazed Salmon</b> ~ served on mixed greens with artichokes and red peppers <b>½ portion – Teriyaki Glazed Salmon with Soup</b>	.. <b>\$4.95</b> .. <b>\$3.95</b>
<b>Wednesday</b>	<b>Grilled Mediterranean Chicken</b> ~ marinated chicken served on a warm pita with feta cheese and black olives <b>½ portion – Grilled Mediterranean Chicken with Soup</b>	.. <b>\$4.95</b> .. <b>\$3.95</b>
<b>Thursday</b>	<b>Shrimp Caesar Wrap</b> ~ julienne romaine lettuce, parmesan cheese, shrimp and Caesar dressing in a spinach wrap <b>½ portion – Shrimp Caesar Wrap with Soup</b>	.. <b>\$4.95</b> .. <b>\$3.95</b>
<b>Friday</b>	<b>Flatbread Pepperoni Pizza</b> ~ a personal flat bread pizza topped with tomato sauce, pepperoni and mozzarella cheese <b>½ portion – Flatbread Pepperoni Pizza with Soup</b>	.. <b>\$4.95</b> .. <b>\$3.95</b>
<b>Saturday</b>	<b>French Dip</b> ~ sliced roast beef on a grilled hoagie roll served with au jus, chips and a pickle <b>½ portion – French Dip with Soup</b>	.. <b>\$4.95</b> .. <b>\$3.95</b>

**“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
<b>CLOSED</b>	<b>2:30 pm – 4:00 pm</b>
Dinner Buffet	4:00 pm – 6:30 pm

#### **Sunday**

Sunday Brunch	11:00 am – 1:30 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** Monday through 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 14<sup>th</sup> to August 19<sup>th</sup>**

### APPETIZERS

**Baby Spinach Salad**  
*with roasted strawberries*

**Soup du Jour**

**Vegetable Egg Roll**  
*with an Asian dipping sauce*

**Classic Cole Slaw**

**Fresh Fruit Cup**

**Applesauce**

**Wild Mixed Greens**

**Salad du Jour**

**Tossed Garden Salad**

### ENTREES

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

##### **Vietnamese Steak Salad**

*a blend of lettuce topped with fresh vegetables, noodles and grilled steak, served with a Thai-basil vinaigrette (moderately spicy)*

##### **Fresh Cod**

*baked with wild mushrooms, leeks and bacon*

##### **Curry Chicken**

*served over steamed rice, garnished with tomato, scallions and chopped peanuts*

#### **Always Available:**

##### **Pasta du Jour: Capellini**

*thin pasta with lemon, garlic and parsley, 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

**Fresh Steamed Broccoli**

**Grilled Zucchini**

**Basmati Rice**

**Vegetable du Jour**

**Herb Roasted  
New Potatoes**

**Baked or Sweet Potato**