



Dining Announcements for the Week of January 14th to January 20th

****Highlights****

Wednesday, January 17th
*Social Hour with "Snacks" from
4:00-5:30 pm in the Main Lounge*

Steve's Quote of the Week:

*"The same boiling water
that softens the potato
hardens the egg. It's
about what you're made
of, not the circumstances."*

DINING SERVICES OFFERS A VARIETY OF VENUE & MEAL CHOICES . . .

**The Bistro
Terrace Room
Grab & Go**

**Wyomissing Club
Club After-Hours
To-Go Orders**



This Week . . .

Chef's Specials

offered on **Tuesday
& Thursday**

*Watch HTN on TV
for posted specials!*

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

Buffet Service 11:00 am – 1:30 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

Buffet 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

Buffet Service 11:30 am – 1:30 pm

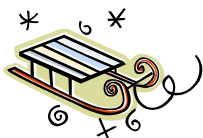
Coming . . .

Burger Night

**Sunday,
January 21st**

5:00-7:00 pm
in Wyomissing Club

See attached flyer



Entertainment ***Next Week . . .***

♪ Dave Cullen

**Saturday, ♪
January 27th**

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



Save the Date . . .

Super Bowl Party

**Sunday,
February 4th**

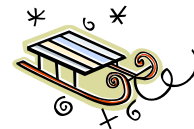
5:00 pm
Bistro & Wyo. Club

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



Bistro ~ Wyomissing Club

Menu for January 14th to January 20th



Sunday, January 14th

- ♥ French Onion Soup
- Scallop Bisque
- ♥ Beet, Arugula, Goat Cheese Salad
-  Peppercorn Port Wine
- Tenderloin *(served medium rare)*
- Shrimp Scampi over Rice
- K-** Raisin French Toast w/ Sausage
- ♥ Poached Salmon *(or Grilled)*
- Baked Chicken ~ Omelet
(♥ without skin) (♥ Egg Beater available)
- Pasta with Marinara
- ♥ Baked Tomato ~ Corn
- ♥ Broccoli *(cheese sauce optional)*
- Stuffed Baked Potato
- ♥ Baked / ♥ Sweet / Mashed Potato

Monday, January 15th

- ♥ Chicken Noodle Soup
- Cream of Potato Soup
- ♥ Citrus Salad *w/honey & golden raisins*
-  Pork Tenderloin
with tangy grape sauce
- ♥ Rotisserie Chicken
- K-** Taco Salad
- ♥ Poached Salmon *(or Grilled)*
- Baked Chicken ~ **K-** Omelet
(♥ without skin) (♥ Egg Beater available)
- K-** Pasta with Marinara
- Caramelized Cauliflower
- ♥ Brussels Sprouts ~ ♥ Carrots
- Oven Brown Potatoes
- ♥ Baked / ♥ Sweet / Mashed Potato

Tuesday, January 16th

- ♥ Won Ton Soup
- Cream of Broccoli Soup
- ♥ Romaine, Gorgonzola, Grape & Walnut Salad
-  Steamed Trout *with chive tarragon butter*
- Baked Ham
- K-** Spinach & Swiss Quiche
- ♥ Poached Salmon *(or Grilled)*
- Baked Chicken ~ **K-** Omelet
(♥ without skin) (♥ Egg Beater available)
- K-** Pasta with Marinara
- ♥ Veggie Blend ~ ♥ Acorn Squash
- ♥ Stir Fry Blend ~ Candied Sweets
- ♥ Baked / ♥ Sweet / Mashed Potato


Wednesday, January 17th

- Celery Root Soup
- ♥ Italian Wedding Soup
- ♥ Cucumber & Onion Salad
- Herring & Sour Cream
-  Vegetarian Chili *(blend of beans, corn & garden burger)*
- Pot Roast
- Panko Fried Scallops
- ♥ Poached Salmon *(or Grilled)*
- Baked Chicken ~ **K-** Omelet
(♥ without skin) (♥ Egg Beater available)
- K-** Pasta with Marinara
- ♥ Wax Beans ~ Harvard Beets
- ♥ Broccoli ~ Garlic Smashed
- ♥ Baked / ♥ Sweet / Mashed Potato



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

Thursday, January 18th

- ♥ Beef Barley Soup
- Cream of Mushroom Soup
- Waldorf Salad
-  **K-** Grilled Chicken Hummus
with Pita
- Liver *with Bacon & Onions*
- Beef Lasagna *with Garlic Bread*
- ♥ Poached Salmon (*or Grilled*)
- Baked Chicken ~ **K-** Omelet
(♥ *without skin*) (♥ *Egg Beater available*)
- K-** Pasta with Marinara
- Scalloped Apples
- Peas & Onions ~ ♥ Carrots
- Seasoned Potato Wedges
- ♥ Baked / ♥ Sweet / Mashed Potato

Friday, January 19th

- Butter Bean & Bacon Soup
- ♥ Pumpkin Soup *with Cider Cream*
- Caesar Salad ~ ♥ Relish Plate
- Monkfish *broiled with lemon, white wine*
- Rigatoni Carbonara
-  Marinated Flank Steak
with blue cheese sauce
- ♥ Poached Salmon (*or Grilled*)
- Baked Chicken ~ **K-** Omelet
(♥ *without skin*) (♥ *Egg Beater available*)
- K-** Pasta with Marinara
- Roasted Whole Mushrooms
- Green Beans Amandine
- ♥ Stir Fry ~ Battered French Fries
- ♥ Baked / ♥ Sweet / Mashed Potato



Saturday, January 20th

- ♥ Turkey Rice Soup
- Crab-Spinach-Coconut Soup
- Lettuce Wedge *with Parmesan*
Peppercorn Dressing
-  Lemon Garlic Shrimp &
Veggies over Rice
(*with asparagus, red pepper, garlic*)
- Chicken Pot Pie
- K-** French Dip
- ♥ Poached Salmon (*or Grilled*)
- Baked Chicken ~ **K-** Omelet
(♥ *without skin*) (♥ *Egg Beater available*)
- K-** Pasta with Marinara
- Herbed Zucchini & Tomato Bake
- ♥ Broccoli ~ Onion Rings
- ♥ Baked / ♥ Sweet / Mashed Potato

Seasonal Dessert Menu

Dessert Format:
2 special desserts for next 2 weeks

~ January 7th – January 20th ~

 Fruit of the Forest Pie 
Louisiana Crunch Cake

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 January 14th to January 20th

Breakfast...



Bistro Breakfast Special of the Week

(Monday – Saturday)

Peach Glazed Pancakes . . . \$2.50

served with fresh fruit garnish



Sunday Brunch

Featuring:

Pancakes

Omelets

Sausage ~ Bacon

Daily Lunch Specials...

Monday	Ham & Swiss Scalloped Potato Bake ~ diced ham and layered potatoes in a Swiss cheese cream sauce ½ portion – Ham & Swiss Bake with Soup	..\$4.95 ..\$3.95
Tuesday	Tuna Melt ~ tuna fish salad on English muffin topped with tomato and American cheese, then grilled (served open-faced) ½ portion – Tuna Melt with Soup	..\$4.95 ..\$3.95
Wednesday	Mac & Cheese Burger ~ a ground beef hamburger grilled, topped with cheesy Mac & Cheese, served on a roll ½ portion – Mac & Cheese Burger with Soup	..\$4.95 ..\$3.95
Thursday	Pork Fried Rice with Egg Roll ~ diced pork, peas and scrambled eggs in an Asian sauce, served with a veggie egg roll ½ portion – Pork Fried Rice, Egg Roll and Soup	..\$4.95 ..\$3.95
Friday	Chicken Parmesan Sandwich ~ chicken breaded and fried, topped with tomato sauce and mozzarella cheese, served on a roll ½ portion – Chicken Parmesan Sandwich with Soup	..\$4.95 ..\$3.95
Saturday	Sloppy Joe Sliders (2) ~ ground beef in a sloppy joe sauce served on slider rolls ~ with chips and pickle ½ portion – Sloppy Joe Slider (1) with 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

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*)

TERRACE ROOM

Weekly Menu for January 15th to January 20th

APPETIZERS

Mini Beef Wellingtons

*two each - served with thyme
brandy cream sauce*

Soup du Jour

Fresh Fruit Cup

Apple Sauce

White Bean & Roasted

Red Pepper Salad

*white balsamic vinaigrette with
white beans, red peppers, onions,
topped with fresh parsley*

Classic Cole Slaw

Salad du Jour

Tossed Garden Salad

Wild Mixed Greens

ENTREES

This Week's Specials:

Curried Turkey

*a coconut milk curry sauce with turkey, peas,
garlic, ginger, peppers & bananas ~ topped
with cilantro & raisins on a bed of cous cous*

Seared Swordfish Amandine

served with a citrus glaze & toasted almonds

Beef Lo Mein

*thin strips of beef, carrots, broccoli & celery
in a sweet Hoisin sauce with lo mein noodles*

Always Available:

Pasta du Jour:

Roasted Vegetable Linguine

*zucchini, asparagus, onion & cherry tomatoes,
with garlic & olive oil, topped with parmesan
& basil over linguine ~ with garlic bread*

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

Brussels Sprouts Medley

with pecans, raisins, yams

Minted Couscous

Creamy Confetti Corn

with bacon

Vegetable du Jour

Seasoned Potato Wedges

Baked or Sweet Potato