

DAILY SPECIALS

Monday

HERB-BROILED SALMON
Fresh salmon, spritzed with wine and sprinkled with herbs, broiled golden and served with rissole potatoes.

Tuesday

COCONUT SHRIMP
coconut breaded shrimp, deep-fried golden and accompanied by an orange-horseradish dipping sauce. Served with roasted baby reds.

Wednesday

DIJON CHICKEN
seared chicken breast topped with dijon cream sauce. Served with steamed baby reds.

Thursday

LIVER & ONIONS
rolled in seasoned flour & pan-fried, topped with sauteed onions & bacon. Served with steamed red potatoes.

Friday

CRAB-STUFFED TILAPIA
tender tilapia fillet wrapped around a savory crab stuffing and topped with herb-buttered cream sauce. Served with rice pilaf.

Saturday

CHICKEN ALA KING
diced chicken, carrots, onions, celery, peas and mushrooms in a rich white sauce. Served with mashed potatoes.

Sunday

POT ROAST
Slow-cooked chuck roast, chunked and served with natural beef gravy. Served with mashed potatoes.



**Walker
Place**

BEGINNINGS

SOUP DU JOUR FRESH FRUIT COTTAGE CHEESE
GARDEN SALAD FEATURE SALAD

ON THE
LIGHT SIDE



BROILED SCALLOPS
with wine and herbs



CASHEW CHICKEN SALAD
diced chicken breast, onion, celery and cashews
in a creamy dressing, on mixed greens
with fresh cut fruit



- heart-healthy selection - lower cholesterol, lower sodium

FROM THE GRILL

HAMBURGER

¼ pound angus beef patty, toasted bun,
lettuce, tomato, cheddar or Swiss cheese

GRILLED HAM STEAK
with pineapple glaze

BREADED VEAL CUTLET
with apple brandy cream

CHICKEN NANETTE
with tomatoes, asparagus and dill cream

PAELLA

shrimp, chicken, pork, sausage and mussels
simmered in tomatoes and
saffron with rice



all entrees served with chef's choice vegetable or seasonal blend and
choice of baked potato, fries or featured starch

all entrees also come with a choice of dessert - please ask for menu