

Bay Vista Room

Main Dining Menu
May 26, 2026

Starters

Fresh Fruit Cup
Garden or Ceasar Salad with Dressing
Lentil Ham Soup

Dinner Specials

Honey-Glazed Pork Tenderloin

Tender pork loin finished with a delicate honey glaze and served with savory pan gravy. Accompanied by wild rice pilaf, oven-roasted turnips, and a warm cheddar chive biscuit.

Traditional Beef Stew

Slow-simmered beef with rich, hearty flavors, served over creamy mashed potatoes with butter-glazed baby carrots and a freshly baked cheddar chive biscuit.

Tortellini Primavera

Cheese-filled tortellini tossed with seasonal vegetables, including roasted turnips and baby carrots, finished in a light, savory sauce. Served with a warm cheddar chive biscuit.



Desserts

Cookies of the Day
Peach Cobbler

Bay Vista Room

Main Dining Menu
May 27, 2026

Starters

Fresh Fruit Cup
Garden or Ceasar Salad with Dressing
White Chicken Chili

Dinner Specials

Crispy Fried Calamari

Lightly breaded calamari, perfectly crisp and golden, served with classic Potatoes O'Brien, oven-roasted Brussels sprouts, and warm garlic bread.

Spaghetti & Meatballs

Tender beef meatballs simmered in a rich house marinara, served over al dente spaghetti. Accompanied by roasted Brussels sprouts and warm garlic bread

Spinach & Strawberry Salad

Fresh baby spinach tossed with ripe strawberries and complemented by a bright, balanced dressing. Served alongside creamy mushroom risotto, roasted butternut squash, and warm garlic bread.



Desserts

Cookies of the Day
Fresh Fruit Cup

Bay Vista Room

Main Dining Menu
May 28, 2026

Starters

Fresh Fruit Cup
Garden or Ceasar Salad with Dressing
Egg Drop Soup

Dinner Specials

Ginger Orange Chicken

Tender chicken glazed in a bright ginger-orange sauce, balancing sweet citrus and warm spice. Served with lo mein noodles, seasonal vegetable stir-fry, and a crisp vegetable egg roll.

Beef Pepper Steak

Wok-seared beef with colorful peppers and onions in a savory Asian-style sauce. Paired with Asian fried rice, snap peas sautéed with shallots, and a golden vegetable egg roll.

Grilled Vegetable Wrap

Marinated seasonal vegetables grilled and wrapped in a soft flatbread, finished with a light Asian-inspired sauce. Served alongside Asian vegetable stir-fry and snap peas with shallots and a delicious vegetable egg roll.



Desserts

Cookies of the Day
Fresh Fruit Cup

Bay Vista Room

Main Dining Menu
May 29, 2026

Starters

Fresh Fruit Cup
Garden or Ceasar Salad with Dressing
Cream of Spinach Soup

Dinner Specials

Apple-Glazed Pork Chops

Juicy pork chops finished with tender apples and a light pan glaze. Served with creamy butternut squash risotto, seasoned green beans, and a warm wheat roll.

Barbecue Chicken Thighs

Slow-roasted chicken thighs brushed with a savory-sweet barbecue glaze. Accompanied by house-made diced potato salad, crisp apple coleslaw, and a freshly baked wheat roll.

Curried Chickpea Pita

Warm, spiced chickpeas gently simmered with aromatic curry flavors, served in a soft pita. Paired with diced potato salad, seasoned green beans, and a warm wheat roll.



Desserts

Cookies of the Day
Dulce de Leche

Bay Vista Room

Main Dining Menu
May 30, 2026

Starters

Fresh Fruit Cup
Garden or Ceasar Salad with Dressing
Vegetarian Vegetable Soup

Dinner Specials

Classic Pot Roast with Pan Gravy

Slow-braised beef, fork-tender and richly flavorful, served with savory pan gravy. Accompanied by oven-roasted red potatoes, Moroccan-spiced carrots, and a warm fresh-baked biscuit.

Quiche Lorraine

A delicate, savory custard baked with smoky bacon and cheese in a flaky crust. Served alongside buttered herbed egg noodles, sautéed zucchini, and a warm fresh-baked biscuit.

Spinach & Artichoke–Stuffed Portobello Mushroom

A hearty portobello mushroom filled with creamy spinach and artichoke stuffing, baked until golden. Paired with herbed egg noodles, Moroccan-spiced carrots, and a warm fresh-baked biscuit.



Desserts

Cookies of the Day
Chocolate Pudding with Whipped Topping

Bay Vista Room

Main Dining Menu
June 1, 2026

Starters

Fresh Fruit Cup
Garden or Ceasar Salad with Dressing
Chicken Noodle Soup

Dinner Specials

Classic Hamburger

Juicy, grilled beef patty served on a toasted bun. Paired with slow-simmered baked beans, buttered corn on the cob, and warm golden cornbread.

Barbecue Pork Ribs

Tender, fall-off-the-bone ribs brushed with a rich barbecue glaze. Served with creamy potato salad, house-made coleslaw, and freshly baked cornbread.

Apricot-Stuffed Acorn Squash

Roasted acorn squash filled with a sweet and savory apricot stuffing, offering a flavorful vegetarian option. Accompanied by baked beans, corn on the cob, and warm cornbread.



Desserts

Cookies of the Day
Scalloped Apples

Bay Vista Room

Main Dining Menu
June 2, 2026

Starters

Fresh Fruit Cup
Garden or Ceasar Salad with Dressing
Broccoli and Cheddar Soup

Dinner Specials

Stuffed Shells with Marinara

Large pasta shells generously filled with a creamy cheese blend and baked in a rich house marinara sauce. Served with buttered English peas and a warm wheat roll.

Chicken Marsala

Pan-seared chicken breast finished with a savory mushroom Marsala wine sauce. Accompanied by fluffy white rice, steamed broccoli, and a freshly baked wheat roll.

Spinach & Cheese Lasagna

Layered pasta sheets with seasoned spinach, ricotta, and mozzarella, baked to perfection and topped with classic marinara. Served with steamed broccoli and a warm wheat roll.



Desserts

Cookies of the Day
Peanut Butter Icebox Pie

Bay Vista Room

Main Dining Menu
June 3, 2026

Starters

Fresh Fruit Cup
Garden or Ceasar Salad with Dressing
Borscht

Dinner Specials

Classic Stuffed Cabbage Roll

Tender cabbage leaves filled with a savory meat and rice blend, slow-simmered and served with rich pan juices. Accompanied by creamy scalloped potatoes, seasoned green beans, and a warm wheat roll.

Pancetta, Roasted Butternut Squash & Kale Spaghetti

Al dente spaghetti tossed with crisp pancetta, sweet roasted butternut squash, and tender kale in a light, savory finish. Served with steamed spinach and a warm wheat roll.

Butternut Squash Mac & Cheese

Creamy, oven-baked macaroni and cheese blended with velvety butternut squash for a rich, comforting entrée. Served with fresh spinach, seasoned green beans, and a warm wheat roll.



Desserts

Cookies of the Day
Strawberries with Angel Food Cake

Bay Vista Room

Main Dining Menu
June 4, 2026

Starters

Fresh Fruit Cup
Garden or Ceasar Salad with Dressing
Tuscan Chicken and Bean Soup

Dinner Specials

Moroccan-Spiced Chicken

Tender chicken seasoned with warm Moroccan spices and slow-roasted for deep flavor. Served with tomato couscous, grilled asparagus, and a warm wheat roll.

Swedish Meatballs

Classic, savory meatballs finished in a rich, creamy gravy. Accompanied by brown rice, glazed carrots, and a freshly baked wheat roll.

Marinated Tofu Kabobs

Flavorful marinated tofu skewers grilled to perfection, offering a hearty plant-forward option. Served with tomato couscous, grilled asparagus, and a warm wheat roll.



Desserts

Cookies of the Day
Fresh Fruit Cup

Bay Vista Room

Main Dining Menu
June 5, 2026

Starters

Fresh Fruit Cup
Garden or Ceasar Salad with Dressing
Tomato Basil Soup

Dinner Specials

Crusted Haddock

Oven-baked haddock finished with a golden, seasoned crust. Served with a baked potato, steamed peas and carrots, and a warm dinner roll.

Beef & Bean Burrito

Seasoned beef and beans wrapped in a soft tortilla and baked until tender. Accompanied by Mexican rice, a broiled tomato, and a warm wheat roll.

Greek Salata

A fresh blend of crisp greens, ripe tomatoes, cucumbers, olives, and feta, lightly dressed with oregano-infused vinaigrette. Served with a baked potato, broiled tomato, and a warm dinner roll.



Desserts

Cookies of the Day
Tres Leche Cake

Bay Vista Room

Main Dining Menu
June 6, 2026

Starters

Fresh Fruit Cup
Garden or Ceasar Salad with Dressing
Strawberry Soup

Dinner Specials

Chicken Teriyaki

Tender chicken glazed with a savory-sweet teriyaki sauce. Served with fried Asian rice, herb-grilled summer vegetables, and a warm wheat roll.

Vegetable Burger

A hearty, flavorful veggie patty served on a toasted bun. Accompanied by parsley-diced potatoes, sautéed onions and green peppers, and a warm wheat roll.



Desserts

Cookies of the Day
Blueberry Buckle Cake