### April 18-22
Open 11:30 a.m. to 1:30 p.m.
$9.25 per person, including tax
Only $7.89 when using your Blugold Diner’s Club account!

### Monday, April 18
- **Entrees**
  - Pulled-Pork Tamales with Ancho Sauce
  - Cheese Enchiladas
- **Carved Meat**
  - Chipotle Chicken Quesadillas
- **Sides**
  - Aztec Corn
  - Vegetarian Refried Beans
  - Arroz Verde
- **Salads**
  - Garden
  - Edamame Nut
- **Soup**
  - Soup du Jour

### Tuesday, April 19
- **Entrees**
  - Flounder Piccata
  - Vegetarian Stuffed Portobello Mushrooms
- **Carved Meat**
  - Grilled, Marinated Top Round Steak
- **Sides**
  - Sautéed Spinach with Red Onions and Garlic
  - Barley and Mushroom Pilaf
- **Salads**
  - Garden
  - Edamame Nut
- **Soup**
  - Soup du Jour

### Wednesday, April 20
- **Entrees**
  - Mexicali Lasagna
  - Cheese Tortellini in Marinara Sauce
- **Carved Meat**
  - Lemon, Thyme and Basil Rotisserie Chicken
- **Sides**
  - Dijon-Roasted Potatoes
  - Green Beans
- **Salads**
  - Garden
  - Edamame Nut
- **Soup**
  - Soup du Jour

### Thursday, April 21
- **Entrees**
  - Gyro Bar
  - Falafel
  - Quinoa with Squash, Tomatoes and Basil
- **Carved Meat**
  - Breaded, Fried Pork Cutlet
- **Sides**
  - Cranberry Almond Basmati Rice
  - Julienne Carrots, Fennel and Pearl Onions
- **Salads**
  - Garden
  - Edamame Nut
- **Soup**
  - Soup du Jour

### Friday, April 22
- **Entrees**
  - Beer-Battered, Fried Cod
  - Smoked Catfish Fillet with Whole-Grain Mustard Gastrique
  - Margherita Whole-Wheat Pizza
- **Carved Meat**
  - Oven-Roasted Potato Wedges
  - Charred Summer Vegetables
- **Sides**
  - Quinoa with Squash, Tomatoes and Basil
  - Green Beans
- **Salads**
  - Garden
  - Edamame Nut
- **Soup**
  - Soup du Jour

---

**Facebook:** facebook.com/BlugoldDining  
**Twitter:** @BlugoldDining  
**Website:** uwec.edu/dining | uwedining.blogspot.com