**May 16-20**
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, May 16
**Entrees**
- Napa Valley Glazed Salmon
- Vegetable Lovers Feast Pizza

**Carved Meat**
- Turkey Cutlet with Bruschetta

**Sides**
- Brown Rice with Apricots and Almonds
- French Green Beans and Carrots

**Salads**
- Garden
- Apple, Cherry and Fennel

**Soup**
- Soup du Jour

### Tuesday, May 17
**Entrees**
- Cranberry Dijon Chicken Breast
- Couscous Primavera

**Carved Meat**
- Anise Roast Pork Loin with Figs and Apples

**Sides**
- Caramelized Onions
- Yukon Gold Mashed Potatoes
- Glazed, Roasted Root Vegetables

**Salads**
- Garden
- Apple, Cherry and Fennel

**Soup**
- Soup du Jour

### Wednesday, May 18
**Entrees**
- Roast Leg of Lamb with Lavender Rosemary
- Vegetarian Paella with Edamame

**Carved Entree**
- Seafood Strudel with Goat Cheese

**Sides**
- Broccoli Raab with Garlic
- Butternut Squash
- Almond Barley Pilaf

**Salads**
- Garden
- Apple, Cherry and Fennel

**Soup**
- Soup du Jour

### Thursday, May 19
**Entrees**
- BBQ Pork Ribs
- Cuban-Roasted Vegetable Mojo

**Carved Meat**
- BBQ Beef Brisket

**Sides**
- Grilled Corn Cobette
- Fried Green Tomatoes
- Napa Valley Garden Vegetables

**Salads**
- Garden
- Apple, Cherry and Fennel

**Soup**
- Soup du Jour

### Friday, May 20
**Entrees**
- Lemon-Crusted Catfish
- Beer-Battered, Fried Cod

**Carved Meat**
- Herb-Crunch Chicken Breast with Marinated, Sundried Tomatoes

**Sides**
- Oven-Roasted, Herbed Red Potatoes
- Napa Valley Garden Vegetables

**Salads**
- Garden
- Apple, Cherry and Fennel

**Soup**
- Soup du Jour

---

facebook.com/BlugoldDining
@BlugoldDining
uwec.edu/dining | uwecdining.blogspot.com