

CLOVERWOOD

— weekly features —

WEEK OF Nov 14th to Nov 19th, 2022

Limited Menu

MONDAY, NOVEMBER 14TH

APPETIZER

*Vegetable Soup
Coconut Shrimp*

SPECIAL FEATURES

*Corned Beef
Liver and Onions with
Bacon*

SIDES

*White Potatoes
Green Cabbage
Rice Pilaf
Baby Carrots*

Sesame Crusted Tuna

TUESDAY, NOVEMBER 15TH

ROASTED PORK LOIN W/ ROASTED

PEAR COMPOTE

*Roasted Potatoes with Herbs
Braised Red Cabbage*

SALMON CAKES W/ REMOULADE

*Shells and Cheese
Green Beans*

WEDNESDAY, NOVEMBER 16TH

CAJUN CHICKEN THIGHS

*Cheddar Grits
Sautéed Cauliflower*

SEAFOOD JAMBALAYA

*Baked Beans
Stewed Tomatoes*

THURSDAY, NOVEMBER 17TH

BEAUJOLAIS WINE DINNER

*Apple Rutabaga Soup and Duck Confit
French Bistro Salad w/Greens, Goat Cheese
Crouton, Diced Apples and Shallot Dijon
Vinaigrette*

SURF AND TURF-BEEF TENDERLOIN WITH

SHRIMP PROVENÇALE

*Truffle Potato Puree and Haricot Vert
Carrot Bundle*

Chocolate Pot de Creme

FRIDAY, NOVEMBER 18TH

SWEDISH MEATBALLS W/ EGG NOODLES

*Braised White Beans w/ Tomatoes
Roasted Delicata Squash*

FISH FRY- BROILED, BATTERED OR BREADED

*French Fries or Onion Rings
Butternut Squash Mash*

SATURDAY, NOVEMBER 19TH

ROASTED PRIME RIB W/ YORKSHIRE

PUDDING

*Potatoes Romanoff
Brocolini*

SEARED SCALLOPS W/ BLOOD ORANGE

BEURRE BLANC

*Herbed Rice Pilaf w/ Cranberries and
Almonds
Sautéed Spinach*