



Penobscot Shores
Life with a view

WEEKLY MENU

11/29/21 ~ 12/5/21

**Sign-up for the week by
Friday@ 2 p.m.**

On-line at

<https://www.penobscotshores.com>

or

Call the Main Office ~ **338-2332**

See side two for more information

Monday November 29

Chicken Enchilada
Soup

~Side Salad

~Angus Beef Chili
w/cornbread

~Chorizo Mac & Cheese
w/broccoli salad

~Spinach Salad
w/vegetables ♥

~Assorted Dessert

Tuesday November 30

Split Pea
Soup

~ Side Salad

~Smoked Salmon Avocado Toast
w/bacon & tomatoes

~ Sloppy Joes
w/bistro potatoes

~Vegetable Omelet ♥

~ Butter Pecan Cookies

Wednesday December 1

Chicken Pablano
Soup

~Side Salad

~Eggplant Parmesan
on pasta

~Pulled Pork Stuffed Baked Potato
w/cole slaw

~Baked Potato
w/steamed vegetables ♥

~Chocolate Peanut Butter Cupcakes

Thursday December 2

Corn & Butternut Squash
Chowder

~Side Salad

~Beef Ravioli
w/marinara & mozzarella

~Quiche Lorraine
w/bacon, onions, swiss & spinach

~Beyond Burger
w/lettuce & tomatoes ♥

~Maple Glazed Gingerbread Bars
___ Delivery or ___ Dining Room

Friday December 3

Potato, Bean & Ham
Soup

~Side Salad

~Crispy Baked Haddock Sandwich
w/baked beans & fries

~Sausage Gravy
on biscuits w/scrabbled eggs

~Poached Chicken Breast
w/steamed vegetables ♥

~Lemon Merengue Pie
___ Delivery or ___ Dining Room

Saturday December 4

Chef's Choice

~ Side Salad

~Large Soup
w/bread

3 Cheese Baked Shells
w/garlic bread

~Assorted Desserts

Sunday December 5

Creamy Spinach
Soup

~Side Salad

~Baked Stuffed Chicken Breast
w/roasted squash & applesauce

~Grilled Cheese
w/bacon & tomato

~Herb Baked Chicken Thighs
w/steamed squash ♥

~Blueberry Crisp

More to the Menu.....

When you submit your menu selections please choose whether you prefer delivery or coming to the dining room.



Our third option is a lighter preparation of one of the other entrees and can be found by looking for the ♥ next to it. It is simply prepared without salt or fat and ready to eat as is or complimented with your choice of condiments and seasoning.

It is served with the day's soup, salad and fresh cut fruit for dessert.

Bread is not served with this entrée.

Diana, Bim & Emerson

K2, & Dawn

DID YOU KNOW?

We are now getting local produce from:

~Villageside Farm
in Freedom

~Cross Patch Farm
in Morrill

This week we have:

~Pablano Peppers

~Parsnips

~Watermelon Radishes

~Fennel

~Purple Top Turnips

~Soup to go available for \$7.00 a pint. Available the day after it is served at dinner.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions

Questions? Please give us a call, stop in, or ask your waiter. Staff are updated every evening before the dining room opens.

*From your Executive Chef
Diana Evans*

505-3807 or devans@wcgh.org