



WE BELIEVE IN THE

Power OF
FOOD

We believe in the power of food to advance your healing and aid in your well-being. Its power to connect, comfort, restore and rejuvenate. Motivated by this belief, our team of chefs have put together a menu of daily specials featuring fresh ingredients which are locally sourced whenever possible. These modern offerings will be tailored to meet your specific dietary needs providing you with an exceptional experience.

Please Enjoy...

A server will assist you with any questions you may have and guide you through the ordering process.

A Patient Dining Associate will assist you with any questions you may have and guide you through the ordering process.

Dining Associates can be reached at _____ between 7:00am-7:00pm daily.

We work with our Atrium partners to incorporate and practice sustainability throughout our kitchens by increasing our efforts to reduce food waste and giving back to those in our neighboring communities. We aim to provide the highest standards and quality meals including plant-forward/vegetarian options as well as those on specialized diets.



DAILY Specials



SCAN QR CODE
FOR ALTERNATE
DIET MENUS

Your Diet...

LIKE YOUR MEDICATIONS, IS AN IMPORTANT PART OF YOUR TREATMENT AND MAY HAVE RESTRICTIONS TO HELP MEET YOUR MEDICAL NEEDS. PLEASE REFER TO THE QR CODE FOR COMMON DIETS BELOW.

SOFT & BITE SIZED DIET

Sunday

Breakfast

SCRAMBLED EGGS

turkey sausage link, sautéed breakfast potatoes, and banana pudding

Lunch

GRILLED CHICKEN BREAST

mashed potatoes, steamed broccoli, applesauce with cinnamon, and cookie & cream mousse

Dinner

ORZO WITH MEAT SAUCE

sautéed zucchini, pears, and vanilla pudding

Monday

Breakfast

SCRAMBLED EGGS

pears, grits, and vanilla yogurt

Lunch

BRAISED BEEF POT ROAST

macaroni and cheese, sautéed zucchini, pears, and vanilla mousse

Dinner

GRILLED CHICKEN BREAST

with demi-glace, white rice, fresh steamed broccoli, and chocolate mousse

Tuesday

Breakfast

SCRAMBLED EGGS

turkey sausage link, sautéed breakfast potatoes, peaches.

Lunch

GRILLED CHICKEN BREAST

white rice, seasoned green beans, applesauce, and chocolate mousse

Dinner

MEATLOAF WITH DEMI-GLACE

garlic mashed potatoes, seasoned green beans, pears, and citrus mousse

Wednesday

Breakfast

SCRAMBLED EGGS

turkey sausage links, peaches, apple cinnamon cream of wheat, vanilla yogurt, and banana pudding

Lunch

SALISBURY STEAK WITH DEMI-GLACE

mashed potatoes, steamed carrots, peaches, and applesauce with cinnamon

Dinner

PESTO GRILLED CHICKEN

orzo pasta with cheese sauce, steamed broccoli, applesauce with cinnamon, and chocolate mousse

Thursday

Breakfast

SCRAMBLED EGGS

turkey sausage patty, sautéed breakfast potatoes, and applesauce

Lunch

GRILLED CHICKEN BREAST

orzo with marinara, seasoned green beans, peaches, and cookies and cream mousse

Dinner

BEEF POT ROAST

herbed rice pilaf, steamed broccoli, pears, and citrus mousse

Friday

Breakfast

SCRAMBLE EGGS

pears, grits, and vanilla yogurt

Lunch

ROAST TURKEY WITH GRAVY

mashed potatoes, steamed broccoli, pears, and banana pudding

Dinner

BAKED SALMON

white rice, seasoned green beans, and vanilla pudding

Saturday

Breakfast

SCRAMBLED EGGS

turkey sausage links, sautéed breakfast potatoes, and pears

Lunch

BRAISED BEEF

herbed rice pilaf, steamed carrots, peaches, and vanilla mousse

Dinner

BAKED CHICKEN BREAST

orzo pasta with cheese sauce, steamed carrots, applesauce, and chocolate mousse

REGULAR

2 GM SODIUM

CONSISTENT CARBOHYDRATE

MEDITERRANEAN

RENAL

VEGETARIAN

INTERNATIONAL DYSPHAGIA

PEDIATRICS