

TWIN CREEKS RETIREMENT
WEEKLY SPECIALS

Week of July 13th, 2026, to July 19th, 2026

Daily Lunch Specials Served From 11:00 am - 2:00 pm

Daily Dinner Specials Served From 4:30 pm - 7:00 pm

Soup of the week: Chicken Tortilla

MONDAY-July 13

BREAKFAST- Banana walnut Pancakes

LUNCH- Crab Cake Salad: mixed greens with cucumber, roasted red pepper, mango, and red onion with a crisp crab cake and Poppy Seed dressing

DINNER- Baked Ziti in Marinara with fresh Meatballs, garlic bread and green beans

TUESDAY-July 14

BREAKFAST- Scones

LUNCH- Cordon Bleu Sandwich, crispy chicken, ham, and Swiss, on a house bun with Bechamel sauce and macaroni salad

DINNER- Baked cod topped with artichoke lemon cream sauce, rice pilaf and Asparagus

WEDNESDAY-July 15

BREAKFAST- Fresh Waffles

LUNCH- Turkey Club Wrap: filled with turkey, lettuce, tomato, bacon, and cream cheese and served with sweet potato fries

DINNER- Pretzel crusted Chicken breast with Dijon mustard cream sauce, Yukon potatoes and glazed carrots

THURSDAY-July 16

BREAKFAST- Garden Omelet

LUNCH- Chili Loaded Baked Potato, filled with warm beef chili, topped with green onion, cheddar, bacon bits, a side of sour cream and served with broccoli

DINNER- Pork roast in tomatillo verde sauce, with Spanish rice, refried beans, and mixed vegetables

FRIDAY-July 17

BREAKFAST- Sweet cream cheese Blintz, with Blueberry compote, and whipped cream

LUNCH- Shrimp Fettuccini Alfredo, with mixed vegetables and breadstick

DINNER- BBQ chicken wings, macaroni and cheese and cauliflower

SATURDAY-July 18

BREAKFAST- Eggs Benedict

LUNCH- Beef and cheddar melt on Sourdough, with carrot raisin salad

DINNER- Seared salmon, with cucumber yogurt sauce, wild rice and broccolini

SUNDAY-July 19

BREAKFAST- Chef's French Toast

LUNCH- Quiche Lorraine, filled with bacon, caramelized onion, and Gruyere cheese, served with pea salad

DINNER- Old fashioned meatloaf, served with mashed potatoes, gravy and succotash