

FELLOWSHIP SQUARE MONTH-AT-A-GLANCE MENU – FEBRUARY 2026

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
DELIVERY TIMES: Monday – Saturday: Lunch: 12:00pm, 1:00pm, Dinner: 4:00pm, 5:00 pm or 6:00 pm Sunday: 12:00pm, 1:00pm or 2:00pm Times are subject to change depending on the number of meals placed for delivery. CONTACT NUMBER FOR DELIVERY: 520-731-6680	DINING ROOM HOURS: Sunday: 11am to 3pm Monday – Saturday Lunch: 11:30am – 2 pm Dinner – 4pm – 7pm BISTRO HOURS: Sunday: 7am – 12pm Brunch – 10am – 12pm Monday – Saturday Breakfast: 7am – 11am Lunch/Dinner: 11am – 7pm				MENU ITEMS AVAILABLE EVERY DAY: SOUP: Vegetable SALADS: Gelatin Salad, Tossed Salad with Dressing Cottage Cheese, Mashed Potatoes, Potato du Jour ENTREES: Veggie Burger, Grilled Chicken Breast, Grilled Cheese Sandwich, Cheese Omelet or Scrambled Eggs w/Toast, Home Fries, Bacon or Sausage Patties.	GLUTEN FREE: Gluten Free Lentil Patties, Gluten Free Bread FLAVOR OF THE MONTH: <i>Cherry Vanilla</i> DESSERT: Fresh fruit in place of dessert upon request.
1 Italian Wedding Soup	2 Manhattan Clam Chowder	3 Cream of Cauliflower Soup	4 Avgo Lemono (Egg of Lemon)	5 Chicken with Orzo Soup	6 Seafood Chowder	7 Mushroom Barley Soup
Roast Beef Au Jus Catfish St. James Chicken Cordon Blue Quinoa Salad Roast Potatoes Glazed Acorn Squash Sautee Spinach Peach Pie	Chef's Special Beer Battered Cod Philly Cheese Steak Spinach & Feta Grilled Cheese Sndw. Scalloped Potatoes Roasted Brussel Sprouts Whipped Carrots Assorted Desserts	Steak Fajita Cornish Hen Flounder with Shrimp Sauce Tofu Fajita Rice Pilaf Shoepeg Corn Casserole Tomato Provencal Vanilla Tart with Chocolate Sauce	Pastitsio / Greek Lasagna Shrimp Pasta with Pesto Sauce Chicken Parmesan Sandwich Spanakopita (Spinach Pie) Greek Potato Salad Roasted Zucchini and Squash w/Lemon String Beans with Corn, Onion & Garlic German Chocolate Cake	Roast Pork with Applesauce Shrimp Scampi Chicken Paillard Malibu Burger with Grilled Onions Baked Potato Zucchini Medley Country Style Green Beans Peach Cobbler	Chef's Special Fish of the Day Spaghetti Bolognese Three Cheese Quiche Au Gratin Potatoes Green Beans with Bacon Roasted Cauliflower Pineapple Delite	Veal Parmesan with Garlic Bread Catch of the Day Cobb Salad Veggie Pesto Parmesan Macaroni & Cheese Italian Seasoned Green Beans Parmesan Acorn Squash Cookies & Ice Cream
8 Chili Soup	9 Baked Potato Cheese Soup	10 Chicken Tortilla Soup	11 Lentil Soup with Pancetta	12 Asian Mushroom Soup	13 German Leek & Potato Soup	14 French Onion Soup
Chef's Special Baked Whitefish Dijonnaise Open Faced Roast Beef Tofu Stir Fry Whipped Garlic Red Potatoes Fresh Asparagus Seasoned Wax Beans Cherry Pie	Chef's Special Beef Tri Tip Crab Salad Croissant Spinach Cheese Strada Baked Potato Winter Blend Green Beans Assorted Desserts	Taco Salad Bowl Tex Mex White Fish Roasted Chicken Mole Black Bean Chili Pinto Beans, Bacon & Green Chili Spanish Rice Broccoli & Cauliflower Peanut Butter Cake – Choc. Frosting	Chef's Special Lamb Shank Lemon Chicken Artichoke and Pea Stew w/ Feta Lemon Potatoes Roasted Yellow Squash Creamed Corn Pumpkin Pie	Beef Stew with Biscuit Baked Fish Florentine Chicken Teriyaki Tofu Vegetable Stir Fry Cheese Mashed Potatoes Maple Miso Roasted Carrots Green Beans w/ Red Peppers Carrot Cake	Braised Cabbage with Kielbasa Schnitzel Bone In Roasted Chicken Vegan Mushroom Stew Crispy Potato Cakes Roasted Cauliflower String Beans w/ Caramelized Onions Apple Crisp	Chef's Special Beef Stroganoff Over Noodles Roasted Herb Chicken Veggie Grinder / Sweet Potato Fries Wild Rice & Bacon Pilaf Steamed Broccoli Sauteed Hominy Ice Cream Sandwich
15 Cream of Broccoli	16 Shrimp Bisque	17 Chicken Tomatillo Soup	18 Chicken, Vegetable & Rice Soup	19 Wisconsin Cheddar Soup	20 Clam Chowder	21 Beef Barley Soup
Roast Beef Au Jus Pan Seared Chicken Grilled Ham Steak Spinach, Feta Quiche Whipped Sweet Potatoes Green Bean Almondine Carrots with Butter and Garlic Apple Pie	Chef's Special Rosemary Roasted Chicken Catch of the Day Mediterranean Wrap Fettuccine Alfredo Peas and Carrots Baked Winter Squash Assorted Desserts	White Fish Supreme Beef Brisket Margarita Chicken Avocado Cheddar Melt Baked Beans Sweet Corn Broccoli with Butter Cheesecake Stuffed Banana Bread	Gyro & Fries Moussaka (Greek Lasagna) Chicken Athenian (Roast Chicken with Herbs) Roasted Vegetable Medley with Tofu Basmati Rice Sauteed Spinach & Onions with Herbs Gingered Carrots Pear Cake	Italian Sausage with Peppers & Onions Honey Dijon Chicken Salsbury Steak Veggie Stacker Roasted Herb Encrusted Potatoes Oven Roasted Beets with Feta Cauliflower Mash Sock It To Me Cake	Herb Baked Whitefish Chicken Fried Steak Bratwurst with Sauerkraut California Veggie Burger Cheddar Mashed Potatoes Creamed Spinach Roasted Yellow Squash Eclair Dessert	Chicken Fricassee Chef Salad Stuffed Peppers Three Cheese Quiche w/ Fruit Garnish Lyonnais Potatoes Sauteed Spinach & Onions Roasted Cauliflower Blueberry Pie
22 Roasted Corn Soup	23 Beef Noodle Soup	24 Beef Pozole Soup	25 Italian Wedding Soup	26 Cream of Mushroom	27 Southwestern Tomato & Chicken Soup	28 Cream of Carrot Soup
Sloppy Joe Chicken Marsala Herb Crusted Whitefish Stuffed Acorn Squash Baked Sweet Potato Italian Blend Parmesan Tomato Lemon Meringue	Chef's Special Shrimp Pasta w/ Basil Salsa Sweet N Sour Chicken Over Rice Italian Grilled Cheese Sandwich Quartered Potatoes Mixed Vegetables Roasted Root Vegetables Assorted Desserts	Shredded Red Chili Beef Burrito Avocado Egg Salad Sandwich Baked Fish & Fresh Pico Veggie Fajitas Rice Con Queso Street Corn Elote Green Beans & Bacon Yellow Cake w/ Chocolate Frosting	Chef's Special Braised Beef Baked Fish of the Day w/ Sicilian Relish Grilled Zucchini, Hummus Wrap Roasted Pepper & Feta Cheese Sauteed Yellow Squash Sauteed String Bean & Onion Cherry Delite	Chef's Special Tuna Melt Smothered Pork Chop Tomato Cheese Quiche Roasted Herb Potato Mixed Vegetables Broccoli with Cheese Assorted Cakes & Pies	Chef's Special Marinated Beef Tri-Tips Stuffed Chicken Breast Florentine Grilled Veggie Sandwich Dirty Rice Harvard Beets Green Beans Amandine Strawberry Cake	Cod with Hollandaise Sauce Fried Chicken Liver & Onions Veggie Stacker Mashed Potatoes Peas & Mushrooms Creamed Corn Cream Puffs