

November 2022



Embracing life. Enriching lives.

Willows of Ramsey Hill

80 North Mackubin St. St. Paul, MN 55102

Chef / Reservations: 651-313-5486

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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Please Make Reservations For All Guests. Advanced Notice is Appreciated.		1 Noontime Dinner <i>Chicken Rigatoni with Spinach, Artichokes and Tomatoes in Alfredo Sauce with Fresh Bread</i> Evening Supper <i>Deli Roast Beef Sandwich on a Hoagie with Lettuce, Cheese and Onion Rings</i>	2 Noontime Dinner <i>Mongolian Beef with Rice, Fresh Scallions and a Spring Roll</i> Evening Supper <i>Turkey and Stuffing Casserole with Cranberries and Croissant Roll</i>	3 Noontime Dinner <i>Bone In Spare Ribs with Baked Beans and Roasted Potatoes</i> Evening Supper <i>Prime Rib Burger on a Onion Roll with Cheese and French Fries</i>	4 Noontime Dinner <i>Tempura Shrimp with Mandarin Vegetables and a Spring Roll</i> Evening Supper <i>Tuna Sandwich on a Croissant with Chips and a Pickle</i>	5 Noontime Dinner <i>Balsamic Rosemary Beef Short Ribs with Mashed Potatoes</i> Evening Supper <i>Chicken Salad Sandwich on a Hawaiian Roll with Chips</i>
	6 Noontime Dinner <i>Pineapple Brown Sugar Ham with Sweet Potatoes and Green Beans</i> Evening Supper <i>Farmhouse Salad on Mixed Greens with Turkey, Bacon, Tomato, Corn</i>	7 Noontime Dinner <i>BBQ Smoked Brisket with Cheddar Corn Bread Cole Slaw and Texas Baked Beans</i> Evening Supper <i>Fried Chicken Tenderloin with Waffles dinner</i>	8 Noontime Dinner <i>Cranberry Stuffed Chicken with Mashed Potatoes and Mixed Vegetables</i> Evening Supper <i>Minnesotan Tater Tot Casserole with Ground Beef, Gravy</i>	9 Noontime Dinner <i>Homemade Lasagna with Garlic Toast</i> Evening Supper <i>Oven Baked Chicken Sandwich with Potato Salad</i>	10 Noontime Dinner <i>Old-Fashioned Country Pork Roast with Apples, Gravy, Cheddar, Potatoes and Vegetables</i> Evening Supper <i>Cinnamon French Toast with Sausage and a Mini Muffin</i>	11 Noontime Dinner <i>Lemon Dill Salmon with Fresh Vegetables and Rice Pilaf</i> Evening Supper <i>Sloppy Joe Sandwich with Onion Rings</i>
13 Noontime Dinner <i>Sunday Brunch Eggs Benedict Casserole with Ham, Cheese and Hash Brown Potatoes</i> Evening Supper <i>Hearty Beef Stew with Root Vegetables, Potato and Fresh Baked Bread</i>	14 Noontime Dinner <i>Spaghetti and Meatballs In Marinara with Garlic Bread</i> Evening Supper <i>Grilled Beer Bratwurst with Cole Slaw and Pickle</i>	15 Noontime Dinner <i>Chicken Ala King over White Rice with Mushrooms and Onions</i> Evening Supper <i>Cheese Ravioli in Marinara Sauce with Garlic Toast</i>	16 Noontime Dinner <i>Meatloaf Dinner with Roasted Sweet Potato and Fresh Vegetable Du Jour</i> Evening Supper <i>Chicken and Vegetable Pot Pie with Flakey Puff Pastry Crust</i>	17 Noontime Dinner <i>Mississippi Short Ribs with Mashed Potatoes and Fried Onion Straws</i> Evening Supper <i>Bowl Of Ham Wild Rice Soup with A Warm Dinner Roll</i>	18 Noontime Dinner <i>Baked Cod Butter Sauce, Twice Baked and Fresh Vegetable</i> Evening Supper <i>Chicken and Dumplings with Peas and Pearl Onions</i>	19 Noontime Dinner <i>BBQ Country Pork Ribs With Memphis Baked Beans and Potato Salad</i> Evening Supper <i>Orange Chicken and Rice with Japanese veg and Egg Roll</i>
20 Noontime Dinner <i>Sunday Pot Roast Dinner with Mashed Potatoes and Peas</i> Evening Supper <i>Tuna Pasta Salad with Peas and Cheese and Fresh Fruit</i>	21 Noontime Dinner <i>Beer Battered Shrimp with Cocktail Sauce, Lemon Cole Slaw and French Fries</i> Evening Supper <i>Hot Ham and Swiss on a Sweet Hawaiian Roll with Dijon Sauce and Onion Rings</i>	22 Noontime Dinner <i>Chicken Mushroom Marsala with Buttered Potato Fresh Vegetable</i> Evening Supper <i>Hungarian Beef Goulash with Macaroni Pasta and a Warm Roll</i>	23 Noontime Dinner <i>Chicken Chow Mein with Mein Noodles, Rice and Cream Cheese Wontons</i> Evening Supper <i>Clam Chowder with a Warm Biscuit</i>	24 Thanksgiving Noontime Dinner <i>Roast Turkey Dinner with Mashed Potato, Stuffing, Gravy and Kernel Corn</i> Evening Supper <i>Kitchen Closed for the Holiday Box meal provided</i>	25 Noontime Dinner <i>Baked Tilapia with Dill Hollandaise Sauce, Buttered Potato and Fresh Vegetable</i> Evening Supper <i>Chicken Salad Platter with Fresh Fruit and Crackers</i>	26 Noontime Dinner <i>Lasagna Cheese Roll Ups with Alfredo Sauce and Garlic Bread</i> Evening Supper <i>Swedish Meatballs and Gravy over Mashed Potatoes and Mixed Vegetables</i>
27 Noontime Dinner <i>Chef Beth's Chicken Spaghetti with Warm Bread</i> Evening Supper <i>BBQ Pork Slider on a Soft Roll</i>	28 Noontime Dinner <i>Beef Salisbury Steak with Mashed Potatoes and Fresh Vegetables</i> Evening Supper <i>Creamy Scalloped Potatoes with Ham</i>	29 Noontime Dinner <i>Beef Stuffed Green Pepper and Rice in Tomato Sauce with Mixed Vegetables</i> Evening Supper <i>Guinness Irish Stew with Carrots, Onions and Celery</i>	30 Noontime Dinner <i>Chef Beth's Parmesan Chicken with a Croissant and Fresh Vegetables</i> Evening Supper <i>Beef Chili with all the Fixings</i>	Menu Subject To Seasonal Change All Menus Are Based On A 5 Week Seasonal Rotation Chef Is Available To Discuss Any Special Requests/Requirement		First Floor: 11/03 Second Floor: 11/10 Third Floor: 11/17 Made to Order Breakfast Main Dining Room 8 AM - 9 AM 