

# BON APPÉTIT

WEST

JUNE 2025

*Blue Skies*  
of Texas  
AT AIR FORCE VILLAGE

## LAKEVIEW HOURS

Lunch Dine-In or Carryout, Mon-Sat, 11am-1pm (Open Seating)  
Dinner Carryout, Mon-Sat, 4-4:45pm  
Dinner Dine-In, Mon-Sat, 5-6:30pm (Reservations required;  
Check in at Host/Hostess Stand)  
Sunday Brunch Carryout, 10:30-11am & 1:15-1:30pm  
Sunday Brunch Dine-In, 11am-1pm (Reservations required;  
Check in at Host/Hostess Stand)



## BISTRO HOURS

Breakfast Saturday & Sunday, 7:30am - 12:30pm  
Breakfast Mon - Fri, 7:30-11am  
Lunch/Dinner Sun - Sat, 11am - 6:30pm  
Bistro Specials Available Mon-Fri  
If you need any assistance, please reach out to Nikki,  
Moniesha, or Lupita at 210-568-3235

## JUNE BISTRO SPECIALS

Pomegranate Iced Tea \$2

American Salad \$8 / Add Salmon \$7

Fanelli Hoagie  
with bag of chips \$12



## May Weekly Bistro Specials

**June 2 - June 6:** Pork Eggrolls with Sweet Chili Sauce, \$6

**June 9 - June 13:** Chicken Wings, \$12

**June 16 - June 20:** Potstickers (5) with Fried Rice & Teriyaki Sauce, \$8

**June 23 - June 27:** Crispy Chicken Mac & Cheese Bowl, \$8

**June 30 - July 4:** Chili Cheese Dog with Bag of Chips, \$6



# SAVE THE DATE:

Thursday, June 5 - Coffee with Chef - 9:30 - 10:30am - Roadrunner Lounge

Wednesday, June 11 - B&A Dinner - Lunch service will be take-out only and dinner service will not be available due to the B&A event. Bistro dinner special: Chicken Fried Chicken with Gravy, Loaded Mashed Potatoes, Green Beans & Side Salad, \$12.10.

Saturday, June 14 - Advanced sales will be cancelled due to Father's Day; they will resume Saturday, June 21st.

Saturday, June 14 - The Lakeview will be lunch take-out only & CLOSED for dinner due to a private resident event. Bistro dinner special: Chicken Cordon Bleu, Mashed Potatoes, Green Beans & Side Salad. Available 4pm - 6:30pm.

Sunday, June 15 - Father's Day Limited à la Carte Lunch - The Lakeview will have a limited elevated lunch menu. Normal à la Carte Sunday Brunch menu will NOT be available. Reservations will be limited and will open June 1 at 2pm & close June 11 at 10am. Take Out: 10:30am - 11am (reservations and entree selection will be required for take-out). Dine In: 11am - 1pm (Reservations required).

Wednesday, June 18 - Theme Day - This date will be Filipino themed cycle entrees & sides for \$12.10. Includes entree & choice of 2 sides, soup or salad.

Thursday, July 3 - Coffee with Chef has been cancelled. Will resume first Thursday in August.

Friday, July 4 - The Lakeview will be lunch take-out only, and CLOSED for dinner service due to a private resident event. Bistro dinner special: BBQ Ribs & Sausage, Creamed Corn, Loaded Mashed Potatoes, Potato Salad, \$15. Available 4pm - 6:30pm.

## National Food Days

- Tuesday, **June 3** - National Egg Day - Egg Salad Sandwich on Croissant with Bag of Chips, \$12. Available at The Lakeview, 11am - 1pm. Order with Cashier
- Wednesday, **June 4** - National Cheese Day - Four Horseman Grilled Cheese with Choice of 1 Side, \$12. Available at The Lakeview, 11am - 1pm. Order with Server.
- Friday, **June 6** - National Applesauce Day - Homemade Applesauce Cake available at The Lakeview 11am - 1pm & 4 - 6:30pm. \$4 / Slice.
- Tuesday, **June 10** - National Egg Roll Day - (2) Pork Eggrolls with Sweet Chili Sauce, available at Dinner Appetizer, 4 - 6:30pm. \$6. Order with Server.
- Saturday, **June 21** - National Peaches & Cream Day - Peaches and Cream available at The Lakeview, 11am - 1pm. Pick up at Salad Station. \$3.
- Wednesday, **June 25** - National Catfish Day - Catfish Po Boy with Choice of 1 Side, available at The Lakeview, 11am - 1pm. \$14. Order with Server.
- Saturday, **June 28** - National Ceviche Day - Shrimp Ceviche served with Tortilla Chips, available at The Lakeview, 11am - 1pm. \$8. Pick up at Salad Station.

# NOTES FROM THE DIRECTOR OF DINING SERVICES

Starting June 1, the Dinner à la Carte Sides have been updated. These are available 4 - 6:30pm. Check with server on which two vegetables are carrying over for dinner day of.

Every Wednesday at 4pm, there will be Rotisserie Chicken available for purchase at The Lakeview, while supplies lasts. Will not be offered on B&A Wednesday.

Reservations ~ For assistance with ResEasy, please contact Nikki, Moniesha or Lupita at 210-568-3238.

Friday Pop Up Dinner Specials & Sunday Brunch Chef Specials are posted on Uniguest or [bstwresidentsportal.com](http://bstwresidentsportal.com) by the Monday before that Friday special (5 days in advance). Flyers are also posted at both dining room cash stands. Keep an eye out for end of month pop ups, flyers get posted on Uniguest and the portal site.

Advanced sales will be cancelled due to Father's Day June 14; they will resume Saturday, June 21st.

Salad Station Congestion - To help alleviate congested lines at the salad station, please remain in one single filed line. There are times that those who are wanting only soup will start a second line in front of the soup area, this creates confusion for the employee on who was first in line.





## Menu: Sunday, May 25 - Saturday, May 31

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	May 25	<b>May 26</b> <b>NO DINNER SERVICE</b> <b>Memorial Day</b>	May 27	May 28	May 29	May 30	May 31
<b>Entrée 1</b>	Oven Fried Chicken Thigh	BBQ Spareribs (lunch only)	Provençal Tilapia	Roasted Turkey w/ Gravy	Baked Vegetable Ziti & Mozzarella	Roasted Pork Loin	Chicken Marsala
<b>Entrée 2</b>	Lemon Herb Salmon	Meatloaf w/ Gravy (lunch only)	General Tso Chicken	Hungarian Goulash	Zen Teriyaki Beef	Macaroni Beef Casserole	Cheese Lasagna
<b>Entrée 3 (lunch only) &amp; Dinner Take-out</b>		Manicotti w/ Marinara (lunch only)	Honey Bourbon Pork Loin (lunch only)	Kansas Chicken Casserole (lunch only)	Rotisserie Chicken Quarter (lunch only)	Shrimp Creole (lunch only)	Kielbasa with Peppers & Onions (lunch only)
<b>Vegetable</b>	Steamed Peas	Steamed Asparagus	Spinach	Sauteed Swiss Chard	Grilled Tomatoes, Squash & Onion	Seasoned Carrots	Summer Vegetable Ratatouille
<b>Vegetable</b>	Sauteed Kale	Cream Style Corn	Steamed Cauliflower	Steamed Broccoli	Steamed Bok Choy	Lima Beans	Steamed Cauliflower
<b>Vegetable</b>	Roasted Yellow Squash	Roasted Zucchini	Carrots	Green Bean Casserole	Kernel Corn	Seasoned cabbage	Sauteed Spinach
<b>Starch</b>	Lemon Couscous	Loaded BBQ Smashed Potatoes	White Rice	Traditional Stuffing	Black Eyed Peas	Pinto Beans	Baked Sweet Potato
<b>Starch</b>	Garlic Buttered Linguini	Cheese Grits	Potato Wedges	Mashed Potatoes w/ Gravy	Sesame Oil Noodles	Mashed Yukon Gold Potatoes	Creamy Polenta
<b>Soup</b>	Mushroom & Barley Soup	Italian Wedding Soup	Harvest Soup	Coconut Chicken Soup	Pozole Verde	New England Clam Chowder	Chicken Tortilla Soup
<b>ITEMS BELOW <u>ONLY</u> AVAILABLE AT LUNCH TIME</b>							
<b>Lunch Salad / Cold</b>		Southwest Chicken Salad	Southwest Chicken Salad	Southwest Chicken Salad	Chicken Power Bowl	Chicken Power Bowl	Chicken Power Bowl
<b>Lunch Grill Special #1</b>		Lamb Burger on Ciabatta	Lamb Burger on Ciabatta	Lamb Burger on Ciabatta	BBQ Chicken Flatbread	BBQ Chicken Flatbread	BBQ Chicken Flatbread
<b>Lunch Grill Special #2</b>		Italian Beef Sandwich	Italian Beef Sandwich	Hamburger Sliders (Nat. Hamburger Day)	Chicken Fried Rice	Chicken Fried Rice	Chicken Fried Rice

**Bistro Special May 25 - May 31: Chili Cheese Dog with Bag of Chips, \$6**



## Menu: Sunday, June 1 - Saturday, June 7

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
2	Jun 1	Jun 2	Jun 3	Jun 4	Jun 5	Jun 6	Jun 7
Entrée 1	Spaghetti & Meatballs	Guajillo Chicken Enchiladas	Coq Au Vin (Chicken cooked in wine)	Chicken Cordon Bleu	Italian Parmesan Pork Cutlet	Ham with Pineapple	Crispy Fried Catfish
Entrée 2	Lemon Pepper Trout	Pot Roast	Balsamic Braised Pork	Kielbasa with Peppers & Onions	Andouille Sausage & Chicken Gumbo	Tuna Noodle Casserole	Beef Burgundy Ragout with Noodles
Entrée 3 (lunch only) & Dinner Take-out		Unstuffed Bell Pepper Casserole (lunch only)	Baked Swai (lunch only)	Pasta Bake Cheese Ravioli Bolognese (lunch only)	Asian Braised Beef (lunch only)	BBQ Chicken Quarter (lunch only)	Citrus Marinated Pork Loin
Vegetable	Sauteed Spinach	Braised Cabbage	Grilled Zucchini	Grilled Asparagus	Steamed Cauliflower	Green Beans	Lima Beans
Vegetable	Roasted Broccoli	Steamed Cauliflower	Whole Kernel Corn	Roasted Yellow Squash	Roasted Brussels Sprouts	Fried Green Tomatoes	Mushroom Ragout
Vegetable	Green Beans	Pinto Beans	Stewed Tomatoes	Braised Red Cabbage	Steamed Peas	Broccoli Au Gratin	Roasted Yellow Squash
Starch	Roasted Potato Wedges	Mashed Yukon Gold Potatoes	Creamy Polenta	Baked Beans	Steamed Rice	Mashed Sweet Potatoes	Brown Butter & Scallion Mashed Potatoes
Starch	Mushroom & Parmesan Farro Risotto	Spanish Rice	Potatoes Au Gratin	Lyonnais Potatoes	Kidney Beans	Orzo Pilaf	Black Eyed Peas
Soup	Spring Vegetable Soup	Mushroom & Barley Soup	Broccoli & Cheddar	Tuscan Bean & Farro Soup	Lentil Soup	New England Clam Chowder	Chicken Noodle Soup
<b>ITEMS BELOW ONLY AVAILABLE AT LUNCH TIME</b>							
Lunch Salad / Cold		Strawberry Poppyseed Salmon Salad	Egg Salad on Croissant (National Day)	Strawberry Poppyseed Salmon Salad	Chef Salad	Chef Salad	Chef Salad
Lunch Grill Special #1		Birria Empanadas	Birria Empanadas	Birria Empanadas	Taco Bowl	Taco Bowl	Taco Bowl
Lunch Grill Special #2		Chicken Finger Basket	Chicken Finger Basket	Four Horseman Grilled Cheese (National Day)	New York Style Chopped Cheese Steak	New York Style Chopped Cheese Steak	New York Style Chopped Cheese Steak

**Bistro Special June 2 - June 6: Pork Eggrolls with Sweet Chili Sauce, \$6**



## Menu: Sunday, June 8 - Saturday, June 14

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
3	Jun 8	Jun 9	Jun 10	Jun 11 LUNCH TAKE OUT ONLY	Jun 12	Jun 13	Jun 14 LUNCH TAKE OUT ONLY & NO DINNER SERVICE
Entrée 1	Roast Turkey with Gravy	BBQ Chicken & Vegetable Casserole	Honey Lime Chicken Thighs	Beef Lasagna (lunch only)	Mojo Pork	Macaroni & Beef Casserole	Cheese Manicotti w/ Pesto Cream Sauce (lunch only)
Entrée 2	Shrimp Creole	Country Fried Steak with Country Gravy	Chile Verde with Pork	BBQ Chicken Quarter (lunch only)	Turkey Meatloaf	Italian Herb Roasted Chicken Quarter	Beef Liver & Onions (lunch only)
Entrée 3 (lunch only) & Dinner Take-out		Italian Herb Roasted Pork Loin (lunch only)	Fried Shrimp (lunch only)	Dijon Herb Crusted Cod (lunch only)	Eggplant Parmesan (lunch only)	Dijon Salmon (lunch only)	Spareribs (lunch only)
Vegetable	Roasted Red Peppers	Collard Greens	Green Beans	Sauteed Carrots	Broccoli Florets	Green Peas	Sauteed Vegetable Medley
Vegetable	Braised Red Cabbage	Sauteed Zucchini	Sauteed Spinach	Edamame	Steamed Cauliflower	Steamed Broccoli	Lima Beans
Vegetable	Steamed Peas	Okra & Tomatoes	Whole Kernel Corn	Sauteed Kale	Steamed Asparagus	Fresh Steamed Cauliflower	Braised Cabbage
Starch	Traditional Stuffing	Cheese Grits	Rice Pilaf	Mashed Potatoes & Gravy	Steamed Rice	Sweet Potato Wedges	Buttermilk Chive Mashed Potatoes
Starch	Brown Rice	Black Beans & Rice	Red Roasted Potatoes	Quinoa	Buttered Bowtie Pasta	Herbed Quinoa	Lemon Rice Pilaf
Soup	Split Pea Soup	Cream of Broccoli & Cheese	Cheeseburger Soup	Chicken Noodle Soup	Coconut Chicken Soup	Tomato Bisque	Mushroom & Barley Soup
<b>ITEMS BELOW ONLY AVAILABLE AT LUNCH TIME</b>							
Lunch Salad / Cold		Crispy Chicken Salad	Crispy Chicken Salad	Crispy Chicken Salad	The Fanelli Melt	The Fanelli Melt	The Fanelli Melt
Lunch Grill Special #1		Crispy Beef Tacos	Crispy Beef Tacos	Crispy Beef Tacos	Pimento Honey Chicken Sandwich	Pimento Honey Chicken Sandwich	Pimento Honey Chicken Sandwich
Lunch Grill Special #2		Pulled Pork Sandwich	Pulled Pork Sandwich	Pulled Pork Sandwich	Reuben	Reuben	Reuben

**Bistro Special June 9 - June 13: Chicken Wings, \$12**



## Menu: Sunday, June 15 - Saturday, June 21

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
4	<b>Jun 15</b> (Elevated Limited A La Carte Menu)	<b>Jun 16</b>	<b>Jun 17</b>	<b>Jun 18</b> <b>Filipino</b> <b>Theme Day</b>	<b>Jun 19</b>	<b>Jun 20</b>	<b>Jun 21</b>
<b>Entrée 1</b>	See attached flyer	Garlic Herb Roasted Chicken Quarter	Braised Asian Beef	Sisig (Citrus Pork with Onions & Garlic)	Guajillo Chicken Enchiladas	Meatloaf	Braised Beef Tips
<b>Entrée 2</b>	See attached flyer	Meaty Marinara Pasta Bake	Citrus Marinated Pork Loin	Asadung Manuk (Chicken Quarters Braised in Tomato Sauce)	Smothered Pork Chop	King Ranch Chicken Casserole	Chicken Schnitzel
<b>Entrée 3 (lunch only) &amp; Dinner Take-out</b>		Shrimp Scampi (lunch only)	Turkey Tortilla Casserole (lunch only)	Sarsyadung Tilapia (Fried Tilapia smothered in Egg & Tomato Sauce) (lunch only)	Beer Battered Cod (lunch only)	Shrimp Etouffe (lunch only)	Hungarian Goulash (lunch only)
<b>Vegetable</b>	See attached flyer	Steamed Corn Kernels	Creamed Spinach	Pritung Balasenas (fried eggplant)	Green Beans	Roasted Zucchini	Seasoned Carrots
<b>Vegetable</b>	See attached flyer	Roasted Asparagus	Roasted Tomatoes	Pakbit (Kabocha Squash)	Pinto Beans	Steamed Cauliflower	Vegetable Stir Fry
<b>Vegetable</b>	See attached flyer	Lemon & Olive Oil Broccoli	Baby Bok Choy	Kangkun (Sauteed Spinach) (rolls over for dinner)	Glazed Carrots	Braised Green Beans & Bacon	Broccoli
<b>Starch</b>	See attached flyer	Spaghetti Noodles	Vegetable Fried Rice	Sinangag (Garlic Stir Fried Rice) (rolls over for dinner)	Steamed Rice	Chive Polenta	Mushroom Rice Pilaf
<b>Starch</b>	See attached flyer	Yukon Gold Mashed Potatoes	Dijon Roasted Potatoes	Pansit Gule (Rice Noodles)	Mashed Potatoes & Gravy	Red Beans & Rice	Mashed Potatoes & Gravy
<b>Soup</b>	See attached flyer	White Bean Soup	Vegetable Soup with Meatballs	Gatang Kalabasa (Coconut Kabocha Squash Soup)	Pumpkin Soup	New England Clam Chowder	Cream of Cauliflower
<b>ITEMS BELOW ONLY AVAILABLE AT LUNCH TIME</b>							
<b>Lunch Salad / Cold</b>		Asian Sweet Chili Shrimp Salad	Asian Sweet Chili Shrimp Salad	Asian Sweet Chili Shrimp Salad	Tuna Salad Plate	Tuna Salad Plate	Tuna Salad Plate
<b>Lunch Grill Special #1</b>		Cubano	Cubano	Cubano	Sliced Beef Brisket Tacos	Sliced Beef Brisket Tacos	Sliced Beef Brisket Tacos
<b>Lunch Grill Special #2</b>		Baja Fish Tacos	Baja Fish Tacos	Baja Fish Tacos	Bacon Grilled Cheese	Bacon Grilled Cheese	Bacon Grilled Cheese

**Bistro Special June 16 - June 20: Potstickers (5) with Fried Rice & Teriyaki Sauce, \$8**



## Menu: Sunday, June 22 - Saturday, June 28

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	Jun 22	Jun 23	Jun 24	Jun 25	Jun 26	Jun 27	Jun 28
Entrée 1	Oven Fried Chicken Thigh	BBQ Spareribs	Provençal Tilapia	Roasted Turkey w/ Gravy	Baked Vegetable Ziti & Mozzarella	Roasted Pork Loin	Chicken Marsala
Entrée 2	Lemon Herb Salmon	Meatloaf w/ Gravy	General Tso Chicken	Hungarian Goulash	Zen Teriyaki Beef	Macaroni Beef Casserole	Cheese Lasagna
Entrée 3 (lunch only) & Dinner Take-out		Manicotti w/ Marinara (lunch only)	Honey Bourbon Pork Loin (lunch only)	Kansas Chicken Casserole (lunch only)	Rotisserie Chicken Quarter (lunch only)	Shrimp Creole (lunch only)	Kielbasa with Peppers & Onions (lunch only)
Vegetable	Steamed Peas	Steamed Asparagus	Spinach	Sautéed Swiss Chard	Grilled Tomatoes, Squash & Onion	Seasoned Carrots	Summer Vegetable Ratatouille
Vegetable	Sautéed Kale	Cream Style Corn	Steamed Cauliflower	Steamed Broccoli	Steamed Bok Choy	Lima Beans	Steamed Cauliflower
Vegetable	Roasted Yellow Squash	Roasted Zucchini	Carrots	Green Bean Casserole	Kernel Corn	Seasoned cabbage	Sautéed Spinach
Starch	Lemon Couscous	Loaded BBQ Smashed Potatoes	White Rice	Traditional Stuffing	Black Eyed Peas	Pinto Beans	Baked Sweet Potato
Starch	Garlic Buttered Linguini	Cheese Grits	Potato Wedges	Mashed Potatoes w/ Gravy	Sesame Oil Noodles	Mashed Yukon Gold Potatoes	Creamy Polenta
Soup	Mushroom & Barley Soup	Italian Wedding Soup	Harvest Soup	Coconut Chicken Soup	Pozole Verde	New England Clam Chowder	Chicken Tortilla Soup
<b>ITEMS BELOW ONLY AVAILABLE AT LUNCH TIME</b>							
Lunch Salad / Cold		Southwest Chicken Salad	Southwest Chicken Salad	Southwest Chicken Salad	Chicken Power Bowl	Chicken Power Bowl	Chicken Power Bowl
Lunch Grill Special #1		Lamb Burger on Ciabatta	Lamb Burger on Ciabatta	Lamb Burger on Ciabatta	BBQ Chicken Flatbread	BBQ Chicken Flatbread	BBQ Chicken Flatbread
Lunch Grill Special #2		Italian Beef Sandwich	Italian Beef Sandwich	Catfish Po Boy (National Day)	Chicken Fried Rice	Chicken Fried Rice	Chicken Fried Rice

**Bistro Special June 23 - June 27: Crispy Chicken Mac & Cheese Bowl, \$8**



## Menu: Sunday, June 29 - Saturday, July 5

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
2	Jun 29	Jun 30	Jul 1	Jul 2	Jul 3	Jul 4 LUNCH TAKE OUT ONLY / NO DINNER	Jul 5
Entrée 1	Spaghetti & Meatballs	Guajillo Chicken Enchiladas	Coq Au Vin (Chicken cooked in wine)	Chicken Cordon Bleu	Italian Parmesan Pork Cutlet	Ham with Pineapple (lunch only)	Crispy Fried Catfish
Entrée 2	Lemon Pepper Trout	Pot Roast	Balsamic Braised Pork	Kielbasa with Peppers & Onions	Andouille Sausage & Chicken Gumbo	Tuna Noodle Casserole (lunch only)	Beef Burgundy Ragout with Noodles
Entrée 3 (lunch only) & Dinner Take-out		Unstuffed Bell Pepper Casserole (lunch only)	Baked Swai (lunch only)	Pasta Bake Cheese Ravioli Bolognese (lunch only)	Asian Braised Beef (lunch only)	BBQ Chicken Quarter (lunch only)	Citrus Marinated Pork Loin
Vegetable	Sauteed Spinach	Braised Cabbage	Grilled Zucchini	Grilled Asparagus	Steamed Cauliflower	Green Beans	Lima Beans
Vegetable	Roasted Broccoli	Steamed Cauliflower	Whole Kernel Corn	Roasted Yellow Squash	Roasted Brussels Sprouts	Fried Green Tomatoes	Mushroom Ragout
Vegetable	Green Beans	Pinto Beans	Stewed Tomatoes	Braised Red Cabbage	Steamed Peas	Broccoli Au Gratin	Roasted Yellow Squash
Starch	Roasted Potato Wedges	Mashed Yukon Gold Potatoes	Creamy Polenta	Baked Beans	Steamed Rice	Mashed Sweet Potatoes	Brown Butter & Scallion Mashed Potatoes
Starch	Mushroom & Parmesan Farro Risotto	Spanish Rice	Potatoes Au Gratin	Lyonnais Potatoes	Kidney Beans	Orzo Pilaf	Black Eyed Peas
Soup	Spring Vegetable Soup	Mushroom & Barley Soup	Broccoli & Cheddar	Tuscan Bean & Farro Soup	Lentil Soup	New England Clam Chowder	Chicken Noodle Soup
<b>ITEMS BELOW ONLY AVAILABLE AT LUNCH TIME</b>							
Lunch Salad / Cold		Strawberry Poppyseed Salmon Salad	Strawberry Poppyseed Salmon Salad	Strawberry Poppyseed Salmon Salad	Chef Salad	Chef Salad	Chef Salad
Lunch Grill Special #1		Birria Empanadas	Birria Empanadas	Birria Empanadas	Taco Bowl	Taco Bowl	Taco Bowl
Lunch Grill Special #2		Chicken Finger Basket	Chicken Finger Basket	Chicken Finger Basket	New York Style Chopped Cheese Steak	New York Style Chopped Cheese Steak	New York Style Chopped Cheese Steak

**Bistro Special June 30 - July 4: Chili Cheese Dog with Bag of Chips, \$6**



## Superfood: Melon

Melons are hydrating, nutrient-rich fruits that offer numerous health benefits, including hydration, immune support, and heart health.

### Melon Brochette

Servings: 12

#### Ingredients

- 1/4 cup Extra Virgin Olive Oil
- 1 Tbsp. Fresh Basil, chopped
- 1 tsp. Fresh Shallots peeled, minced
- 1/8 tsp. Kosher Salt
- 6 oz. Watermelon or Melon of Choice
- 3 oz. Fresh Mozzarella Cheese
- 1 1/2 oz. Prosciutto, sliced paper thin
- 1/4 tsp. Cracked Black Pepper



#### Instructions

1. Combine olive oil with fresh basil, shallots, and salt. Set aside.
2. Use a melon baller to scoop melons. Cut the fresh mozzarella into similar sizes. Skewer the melon first, then start “threading” the prosciutto, followed by the cheese, prosciutto, melon, prosciutto, and finally cheese. Drizzle the basil oil over the top and add freshly ground black pepper.



# FATHER'S DAY

## PRIX FIXE LUNCH

SUNDAY, JUNE 15

CHOICE OF STARTER, ENTREE, 2 SIDES & 1 DESSERT

*UNLIMITED MIMOSAS & CHAMPAGNE (DINE IN ONLY)*

### Starter

(CHOICE OF 1)

#### **BSTW GARDEN SALAD**

Crisp Romaine Lettuce, Cucumber, Tomato, Artichoke Heart, Black Olives & Feta Cheese

#### **CAESAR SALAD**

Crisp Romaine Lettuce, Parmesan Cheese, Croutons, Caesar Dressing

#### **STEAK & POTATO CHOWDER**

### ENTREES

(CHOICE OF 1)

#### **CARVED 5OZ BEEF TENDERLOIN**

Topped with Red Wine Demi

or

#### **6OZ BLACKENED SALMON**

Topped with Creole Sauce

or

#### **SEARED (2) CRAB CAKES**

or

#### **ITALIAN SAUSAGE STUFFED AIRLINE CHICKEN BREAST**

### SIDES

(CHOICE OF 2)

Mashed Potatoes, Creamed Spinach, Risotto, Brussels Sprouts, Green Beans

### DESSERTS

(CHOICE OF 1)

#### **BOURBON PECAN PIE**

#### **BLUEBERRY LEMONADE CHEESECAKE**

#### **BLACK FOREST CAKE**

**\$32 PER PERSON**

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



# **FATHER'S DAY**

**PRIX FIXE LUNCH**

**SUNDAY, JUNE 15**

## **Reservation Instructions**

**Reservations open Sunday, June 1st at 2pm.  
Please make your reservations by Wednesday, June 11 at 10am.**

**You may make your reservations through ResEasy  
(link on Uniguest or bstwresidentsportal.com)  
or through our reservation line:  
210-568-3238.**

**For Take Out Reservations, sign up on the clipboard in The  
Lakeview at the lunch cash stand. Entree selections required at  
time of sign up for take out only.**

**For any questions, please contact Nikki, Moniesha, or Lupita at  
210-568-3248.**

**Take Out Only: 10:30am – 11am  
(Reservations Required – Sign up on Clipboard in The Lakeview  
Entree Selections Required)**

**Dine In: 11am – 1pm  
(Reservations Required)**

**\$32 Per Person**