



We Believe

In the power of food to advance your healing and aid in your wellbeing. 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.

Guest Trays - \$5.00

A guest tray can be ordered by calling the kitchen or letting the diet clerk know when they are in the room.

Please Enjoy...



Your Diet

Your diet, like your medication, is an important part of your treatment and may speed your recovery. You will receive the diet ordered by your doctor who may transition your diet throughout your stay.

REGULAR

No diet restrictions.

HEART HEALTHY CARDIAC / LOW SODIUM

Foods are prepared without salt and include fresh fruits/vegetables, lean meats and whole grains. Salt packets, and added fats like margarine, gravy, and salad dressing are limited.

CONSISTENT CARBOHYDRATE

Carbohydrate-containing foods have the greatest effect on your blood sugar. You will be served the same amount of carbohydrates at each meal. Foods that contain carbohydrates include breads, cereals, potatoes, pasta, rice, beans, milk and milk products, fruit and fruit juices, sodas and sweets/desserts.

CLEAR LIQUIDS

You will be served clear liquids including juices, coffee, tea, broth, and jello. Milk or cream with your coffee will not be served.

FULL LIQUIDS

In addition to clear liquids, you may enjoy milk and milk products including pudding and yogurt.

MECHANICAL SOFT

Foods are soft and easy to chew and swallow, they may be chopped or ground.

865-316-2400

We will come to your room and get your order for lunch around 9:30 AM. We will get your dinner and breakfast order for the next day around 1:30 PM.

If we miss you or if you need anything, please call us.

DAILY Specials

REGULAR DIET



If you are on a therapeutic diet, please scan here to see the modifications we have made to meet your dietary needs. A diet clerk can provide a printed copy of your therapeutic menu upon request

Sunday

BREAKFAST

CLASSIC AMERICAN BREAKFAST

Scrambled Eggs, Crispy Bacon, Breakfast Potatoes, Cold Cereal, and a Banana

LUNCH

BEEF POT ROAST WITH GRAVY

Mashed Potatoes, Carrots with Fresh Herbs, and Chocolate Pudding

DINNER

BONELESS PORK CHOP

Macaroni & Cheese, Seasoned Green Beans, Fruit Cup, Angel Food Cake Whip Topping & a Strawberry

Monday

BREAKFAST

BLUEBERRY MUFFIN

Scrambled Eggs, Sausage Link, and Cold Cereal

LUNCH

CHICKEN MARSALA

Garlic & Herb, Roasted Potatoes, Roasted Zucchini and Orange Sherbet

DINNER

ITALIAN MEATBALLS WITH PENNE PASTA & MARINARA

Side Salad, Dinner Roll, Pineapple, and a Brownie

Tuesday

BREAKFAST

DENVER STYLE SCRAMBLED EGGS

Tomato Salsa, Oven Roasted, Toast, Sausage link, Potato Hash, Oatmeal, and a Pears

LUNCH

MEATLOAF WITH TOMATO GLAZE

Mashed Potatoes, Steamed Broccoli, and Banana Pudding

DINNER

HONEY MUSTARD CHICKEN

Macaroni & Cheese, Peas and Carrots, Peaches, and Chocolate Chip Cookie

Wednesday

BREAKFAST

PANCAKES

Scrambled Eggs, Cold Cereal, and a Fruit Cup

LUNCH

ROASTED PORK LOIN WITH PAN GRAVY

White Rice, Carrots with Herbs, and Sweet Cinnamon Apples

DINNER

CHOPPED STEAK WITH GRAVY

Mashed Potatoes, Green Beans, Side Salad, Banana, and a Double Chocolate Brownie

Thursday

BREAKFAST

BREAKFAST SKILLET

Shredded Hashbrowns, Peppers, Onions, Scrambled Eggs, Sausage Link, Cold Cereal, and a Banana

LUNCH

ROAST TURKEY BREAST

Mashed Potatoes, Seasoned Green Beans, and a Brownie

DINNER

BAKED CHICKEN PARMESAN

Penne Pasta, Tomato & Zucchini, Dinner Roll, Fruit Cup, and a Sugar Cookie

Friday

BREAKFAST

FRENCH TOAST

Scrambled Eggs, Bacon, and Peaches

LUNCH

TENDER BEEF STROGANOFF

Mushrooms, Egg Noodles, Roasted Carrots, and a Blueberry Crisp

DINNER

BAKED TILAPIA WITH GARLIC HERB CRUST AND YELLOW RICE

Seasoned Green Beans, Pineapple, and Orange Gelatin

Saturday

BREAKFAST

SCRAMBLED EGG WITH CHEESE

Breakfast Potatoes, Sausage Link, Cold Cereal, and a Fruit Cup

LUNCH

CHICKEN POT PIE

Steamed Broccoli, and Vanilla Pudding

DINNER

LASAGNA WITH MARINARA

Roasted Zucchini, Dinner Roll, Pears, and Chocolate Ice Cream