



# November Lunch Menu



**Ronald L. King  
Dining Facility**

Bldg. 324  
(402) 294-3980  
DSN 271-3980

Manager:  
TSgt Gabriel Phillips

## Hours of Operation

**Mon – Fri**  
Breakfast: 6 – 8:30 a.m.  
Lunch: 11 a.m. – 1 p.m.  
Dinner: 4 – 7 p.m.  
Midnight Meal: 10:30 p.m. – 12 a.m.

**Sat, Sun,  
Holidays & Family Days**  
Brunch: 7 a.m. – 1 p.m.  
Supper: 4:30 – 6 p.m.  
Midnight Meal: 10:30 p.m. – 12 a.m.

*Meals are subject to change  
due to availability*

Sun	Mon	Tues	Wed	Thurs	Fri	Sat
			1 Ginger BBQ Chicken Baked Salmon Sweet and Sour Spareribs Brown Gravy Long Grain Wild Rice Buttered Egg Noodles Fried Cauliflower Brussel Sprouts Corn O'Brien	2 Baked Turkey Roulade Florentine Shrimp Scampi Teriyaki Steak Chicken/Turkey Gravy Pork Fried Rice Franconia Potatoes Japanese Stir Fry Vegetables Herbed Green Beans Zucchini Fritters	3 Savory Baked Chicken Cantonese Spareribs Chicken Gravy Roasted Pepper Potatoes Roasted Pepper Potatoes Filipino Rice Grilled Asparagus Corn Calico Savory Summer Squash	4 Grilled Salmon w/Citrus Teriyaki Chicken BBQ Beef Cubes Chicken/Turkey Gravy Baked Mac and Cheese French Green Beans Tempura Vegetables Okra Mèlange
5 Honey Ginger Chicken Creole Shrimp Beef Yakisoba Chicken Gravy Brown Rice Garlic Mashed Potatoes Mixed Vegetables Sesame Glazed Green Beans Fried Cauliflower	6 Baja Baked Cod Pepper Steak Mexican Baked Chicken Brown Gravy Steamed Rice Baked Potato Halves Cauliflower Corn Herbed Green Beans	7 Lemon Basil Shrimp Pasta Spicy Chicken Shawarma Grilled Steak Brown Gravy Sautéed Peppers and Onions Rice Pilaf Potatoes and Herbs Broccoli Combo Green Beans w/Mushroom Summer Squash	8 Pork Roast Tenderloin Lemon Pepper Baked Chicken Mediterranean Salmon Brown Gravy Buttered Egg Noodles O'Brien Potatoes Corn Combo Spanish Style Beans Grilled Asparagus	9 Basil Baked Fish Grilled Chicken w/ Mustard Sauce Steak Ranchero Chicken/Turkey Gravy Mashed Potatoes Mexican Rice Peas w/ Mushrooms and Onions Refried Beans Glazed Carrots	10 Polynesian Fillet Beef Ball Stroganoff Chicken Cordon Bleu Brown Gravy Jefferson Noodles Garlic Mashed Potatoes Asparagus Broccoli Combo Summer Squash	11 <u>Veterans' Day</u> Lemon Pepper Baked Chicken Shrimp Kebab Grilled Steak Brown Gravy Parmesan Rice O'Brien Potato Peas and Carrots Creamed Corn Grilled Asparagus
12 Cajun Chicken Shrimp Chop Suey Teriyaki Steak Teriyaki Steak Cream Gravy Pork Fried Rice O'Brien Potatoes Southern Style Collard Greens Creamed Corn Carrots	13 Pepper Steak Salmon w/Maple Ginger Glaze Stuffed Baked Pork Chops Brown Gravy Spicy Brown Pilaf Rice Potatoes and Herbs French Style Peas Summer Squash Succotash	14 Turkey Swedish Meatballs Shrimp Scampi Ground Beef Enchiladas Brown Gravy Spanish Rice Buttered Egg Noodles Cauliflower Combo Brussel Sprouts Fried Okra	15 Grilled Salmon w/Citrus Butter Ground Turkey Lasagna Cantonese Spareribs Brown Gravy Brown Rice Crispy Potato Wedges Mixed Vegetables Grilled Asparagus Garlic Peas	16 Pork Roast Tenderloin Baja Baked Cod BBQ Chicken Brown Gravy Oven Browned Potatoes Buttered Egg Noodles Spinach Club Simmered Pinto Beans Savory Summer Squash	17 Lemon Pepper Baked Chicken Orange Rosemary Pork Chop Brown Gravy Steamed Rice O'Brien Potatoes Sautéed Collard Greens w/Garlic Hacienda Corn and Black Beans	18 Zesty Pork Chops Grilled Steak Onion Gravy Baked Potato Rice Pilaf Baked Beans Broccoli Polonaise Mexican Corn
19 Pork Chops w/Pineapple Asian Glaze Country Style Fried Steak Brown Gravy Fried Rice with Eggs Sweet Potatoes Southern Style Corn Sautéed Collard Greens w/Garlic	20 Basil Baked Fish Teriyaki Pork Steak Chicken Cordon Bleu Chicken/Turkey Gravy Crispy Potato Wedges Oriental Rice Black Eyed Peas Scalloped Corn Glazed Carrots	21 Southwestern Fish Beef Stew Southern Fried Chicken Mushroom Gravy Lyonnais Rice Roasted Pepper Potatoes Fried Cauliflower Simmered Pinto Beans Broccoli	22 Turkey A La King Mediterranean Salmon BBQ Brisket Brown Gravy Steamed Rice Orzo with Lemon and Herbs Corn on the Cob Garlic Peas Roasted Carrots w/ Rosemary	23 <u>Thanksgiving</u> Shrimp Cocktail Potato Soup Cranberry Sauce Roast Rib of Beef Boneless Turkey Baked Ham Chick/Turkey Gravy Glazed Sweet Potatoes Mashed Potatoes Cornbread Dressing Green Beans w/Mushrooms Corn Peas Glazed Carrots	24 Turkey Nuggets Fiesta Fish Chili Mac Brown Gravy Southwestern Rice Sweet Potatoes Southern Style Brussel Sprouts Corn Combo Spinach	25 Beef Stir Fry Southern Fried Catfish Bourbon Chicken Cream Gravy Jefferson Noodles Risque Potatoes Corn on the Cob Fried Okra French Style Peas
26 Baked Fish w/Lemon Garlic Butter Mexican Baked Chicken Beef Fajitas Chicken/Turkey Gravy Oven Browned Potatoes Glazed Carrots Corn Calico Brussel Sprouts	27 Honey Ginger Chicken Beef Yakisoba Chicken Gravy Brown Rice Garlic Mashed Potatoes Mixed Vegetables Sesame Glazed Green Beans	28 Chicken Florentine Polish Sausage Sautéed Peppers and Onions Hopping John Rice Crispy Potato Wedges Fried Cabbage Roasted Carrots w/ Rosemary Grilled Asparagus	28 Turkey Breast Fillet Mexican Pork Chops Fried Shrimp Chicken/Turkey Gravy Buttered Parsley Potatoes Spicy Brown Pilaf Rice Black Eyed Peas French Style Peas Mexican Corn	29 Chicken A La King Grilled Pork Chops Beef Bulgogi Brown Gravy Steamed Rice Scalloped Potatoes Mixed Vegetables Savory Summer Squash Hacienda Corn and Black Beans	30 Southwestern Shrimp Linguine Sweet and Sour Spareribs Mr. Z's Baked Chicken Chicken Gravy Baked Potato Glazed Sweet Potatoes Fried Cabbage Spinach Club Broccoli Combo	

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# November Dinner Menu



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Sun	Mon	Tues	Wed	Thurs	Fri	Sat
			1 Turkey A La King Mediterranean Salmon BBQ Brisket Brown Gravy Steamed Rice Orzo with Lemon and Herbs Corn on the Cob Garlic Peas Roasted Carrots w/ Rosemary	2 Baked Turkey Roulade Florentine Shrimp Scampi Teriyaki Steak Chicken/Turkey Gravy Pork Fried Rice Franconia Potatoes Japanese Stir Fry Vegetables Herbed Green Beans Zucchini Fritters	3 Turkey Nuggets Fiesta Fish Chili Mac Brown Gravy Southwestern Rice Sweet Potatoes Southern Style Brussel Sprouts Corn Combo Spinach	4 Beef Stir Fry Southern Fried Catfish Bourbon Chicken Cream Chicken Jefferson Noodles Rissolo Potatoes Corn on the Cob Fried Okra French Style Peas
5 Baked Fish w/Lemon Garlic Butter Mexican Baked Chicken Beef Fajitas Chicken/Turkey Gravy Mexican Rice Oven Browned Potatoes Glazed Carrots Corn Calico Brussel Sprouts	6 Chicken Florentine Polish Sausage Sautéed Peppers and Onions Hopping John Rice Crispy Potato Wedges Fried Cabbage Roasted Carrots w/ Rosemary Grilled Asparagus	7 Turkey Breast Fillet Mexican Pork Chops Fried Shrimp Chicken/Turkey Gravy Buttered Parsley Potatoes Spicy Brown Pilaf Rice Black Eyed Peas French Style Peas Mexican Corn	8 Chicken A La King Grilled Pork Chops Beef Bulgogi Brown Gravy Steamed Rice Scalloped Potatoes Mixed Vegetables Savory Summer Squash Hacienda Corn and Black Beans	9 Southwestern Shrimp Linguine Sweet and Sour Spareribs Chicken Gravy Baked Potato Glazed Sweet Potatoes Fried Cauliflower Spinach Club Broccoli Combo	10 Ginger BBQ Chicken Shrimp Jambalaya Beef and Corn Pie Brown Gravy Baked Potato Buttered Egg Noodles Fried Cauliflower Peas and Carrots Herbed Green Beans	11 <u>Veterans' Day</u> Lemon Pepper Baked Chicken Shrimp Kebab Grilled Steak Brown Gravy Parmesan Rice O'Brien Potato Peas and Carrots Creamed Corn Grilled Asparagus
12 Jerk Roast Turkey Swiss Steak w/Brown Gravy Brown Gravy Long Grain & Wild Rice Au Gratin Potatoes Roasted Cauliflower Garlic Peas Corn Combo	13 Baked Salmon Herbed Baked Chicken Chili Mac Chicken/Turkey Gravy Long Grain Wild Rice Scalloped Potatoes French Green Beans Corn Glazed Carrots	14 Turkey Nuggets Shrimp Jambalaya Polish Sausage Mushroom Gravy Sautéed Peppers and Onions Rice Pilaf Buttered Parsley Potatoes Fried Cabbage Mexican Corn Spinach	15 Cranberry Glazed Chicken Southern Fried Catfish BBQ Brisket Cream Gravy Sweet Potatoes Southern Style Baked Mac and Cheese Corn on the Cob Fried Cauliflower Spinach Club	16 Southwestern Shrimp Linguine Chicken Dijon Cajun Meatloaf Mushroom Gravy Steamed Rice O'Brien Potatoes Green Beans Roasted Carrots w/ Rosemary Creamed Corn	17 Stuffed Green Peppers Baja Baked Cod Bourbon Chicken Chicken/Turkey Gravy Mexican Rice Roasted Pepper Potatoes Hacienda Green Beans Broccoli Combo Corn	18 Grilled Salmon w/ Citrus Butter Asian BBQ Turkey Brown Gravy Long Grain Wild Rice Franconia Potatoes Spanish Style Beans Corn Calico Cauliflower
19 Turkey Breast Fillet Caribbean Catfish Beef Brogul Turkey Gravy Hacienda Potatoes Steamed Rice Carrots Sesame Glazed Green Beans Mixed Vegetables	20 Santa Fe Glazed Chicken Spaghetti w/Meat Sauce Fried Shrimp Brown Gravy O'Brien Potatoes Lyonnaise Rice Grilled Asparagus Corn Combo Spinach Club	21 Fish Veracruz Jamaican Chicken Asian Bourbon Beef & Vegetables over Noodles Chicken Gravy Rice Pilaf Oven Browned Potatoes Tempura Vegetables Peas Sesame Glazed Green Beans	22 Ginger BBQ Chicken Baked Salmon Sweet and Sour Spareribs Brown Gravy Long Grain Wild Rice Buttered Egg Noodles Fried Cauliflower Brussel Sprouts Corn O'Brien	23 <u>Thanksgiving</u> Cranberry Sauce Roast Rib of Beef Boneless Turkey Baked Ham Chick/Turkey Gravy Glazed Sweet Potatoes Mashed Potatoes Cornbread Dressing Green Beans w/Mushrooms Corn Peas Glazed Carrots	24 Orzo w/ Spinach, Tomato, and Onion Savory Baked Chicken Cantonese Spareribs Chicken Gravy Roasted Pepper Potatoes Filipino Rice Grilled Asparagus Corn Calico Savory Summer Squash	25 Grilled Salmon w/Citrus Butter Teriyaki Chicken BBQ Beef Cubes Chicken/Turkey Gravy Steamed Rice Baked Mac and Cheese French Green Beans Tempura Vegetables Okra Mèlange
26 Honey Ginger Chicken Creole Shrimp Beef Yakisoba Chicken Gravy Brown Rice Garlic Mashed Potatoes Mixed Vegetables Sesame Glazed Green Beans	27 Baja Baked Cod Pepper Steak Mexican Baked Chicken Brown Gravy Steamed Rice Baked Potato Halves Cauliflower Corn Herbed Green Beans	28 Lemon Basil Shrimp Pasta Spicy Chicken Shawarma Grilled Steak Brown Gravy Sautéed Peppers and Onions Rice Pilaf Potatoes and Herbs Broccoli Combo Green Beans w/Mushroom Summer Squash	29 Pork Roast Tenderloin Lemon Pepper Baked Chicken Mediterranean Salmon Brown Gravy Buttered Egg Noodles O'Brien Potatoes Corn Combo Spanish Style Beans Grilled Asparagus	30 Basil Baked Fish Grilled Chicken w/ Mustard Sauce Steak Ranchero Chicken/Turkey Gravy Mashed Potatoes Mexican Rice Peas w/ Mushrooms and Onions Refried Beans Glazed Carrots		

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