



City of Madison Liquor/Beer License Application

On-Premises Consumption: Class B Beer Class B Liquor Class C Wine
Off-Premises Consumption: Class A Beer Class A Liquor Class A Cider

Section A – Applicant

- If needed, a qualified interpreter can be provided at no charge to you. Would you like an interpreter?
 Yes (language: _____)
 No (If you answer no and you do require an interpreter, the ALRC will refer your application to a subsequent meeting and this may delay your application process)

Si usted requiere o necesita un/a intérprete, nosotros podemos proveer un/a intérprete sin costo alguno. ¿Le gustaría tener un/a intérprete?

- Sí, lenguaje _____
 No. Si usted escoge "no" en la solicitud/aplicación, y usted sí requiere un/a intérprete, el comité remitirá su solicitud para una nueva junta y esto puede atrasar el proceso de su solicitud.

- This application is for the license period ending June 30, 2017.
- List the name of your Sole Proprietor, Partnership, Corporation/Nonprofit Organization or Limited Liability Company exactly as it appears on your State Seller's Permit.

Oakwood Lutheran Homes Association, Inc.

- Trade Name (doing business as) Oakwood Village Prairie Ridge

- Address to be licensed 5565 Tancho Drive, Madison, WI 53718

- Mailing address 6165 Mineral Point Road, Madison, WI 53705-4457

- Anticipated opening date As soon as possible

- Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 2?
 No Yes (explain) _____

- Does another alcohol beverage licensee or wholesale permittee have interest in this business?
 No Yes (explain) _____

Section B—Premises

- Describe in words the building or buildings where alcohol beverages are to be sold and stored. Include all rooms including living quarters, if used, and any outdoor seating used for the sales, service, and/or storage of alcohol beverages and records. Alcohol beverages may be sold and stored only on the premises as approved by Common Council and described on license.

The dining area and adjoining kitchen, panty, and office.

See attached floor plan.

11. Attach a floor plan, no larger than 8 ½ by 14, showing the space described above.

12. Applicants for on-premises consumption: list estimated capacity 100

13. Describe existing parking and how parking lot is to be monitored.

N/A

14. Was this premises licensed for the sale of liquor or beer during the past license year?

No Yes, license issued to _____ (name of licensee)

15. Attach copy of lease. N/A

Section C—Corporate Information

This section applies to corporations, nonprofit organizations, and Limited Liability Companies only. Sole proprietorships and partnerships, skip to Section D.

16. Name of liquor license agent Jean Jacobson

17. City, state in which agent resides Sun Prairie, WI

18. How long has the agent continuously resided in the State of Wisconsin? 19 years

19. Appointment of agent form and background check form are attached.

20. Has the liquor license agent completed the responsible beverage server training course?

No, but will complete prior to ALRC meeting Yes, date completed 11/08/2016

21. State and date of registration of corporation, nonprofit organization, or LLC.

WI; 07/08/1948

22. In the table below list the directors of your corporation or the members of your LLC.

Attach background check forms for each director/member.

Title	Name	City and State of Residence
See Attached		

23. Registered agent for your corporation or LLC. This is your agent for service of process, notice or demand required or permitted by law to be served on the corporation. This is not necessarily the same as your liquor agent.

John C. Mitby; 33 East Main Street, Suite 400, Madison, WI 53701

24. Is applicant a subsidiary of any other corporation or LLC?
 No Yes (explain) _____
25. Does the corporation, any officer, any director, any stockholder, liquor agent, LLC, any member, or any manager hold any interest in any other alcohol beverage license or permit in Wisconsin?
 No Yes (explain) _____

Section D—Business Plan

26. What type of establishment is contemplated?
 Tavern Nightclub Restaurant Liquor Store Grocery Store
 Convenience Store without gas pumps Convenience Store with gas pumps
 Other Senior living community _____

27. Business description Senior living community. _____

28. Hours of operation 8:00AM - 6:30PM _____

29. Describe your management experience See attached _____

30. List names of managers below, along with city and state of residence.

<u>Debra Nehls - Manitowoc, WI</u>	<u>Guy Bollfrass - Cottage Grove, WI</u>
<u>Emily George - Lodi, WI</u>	<u>Amanda Paquette - Sun Prairie, WI</u>

31. Describe staffing levels and staff duties at the proposed establishment _____
26 staff members per day; food and beverage service duties. _____

32. Describe your employee training _____
Five day training program covers steps of service, food, and _____
beverage knowledge. _____

33. Utilizing your market research, describe your target market.

Senior residents and their guests.

34. Describe how you plan to advertise and promote your business. What products will you be advertising?

None.

35. Are you operating under a lease or franchise agreement? No Yes

36. Private organizations (clubs): Do your membership policies contain any requirement of "invidious" (likely to give offense) discrimination in regard to race, creed, color, or national origin?
 No Yes

Section E—Consumption on Premises

This section applies to Class B and Class C applicants only. Class A license applicants (consumption off premises) may skip to Section F.

37. Do you plan to have live entertainment? No Yes—what kind? _____

38. What age range do you hope to attract to your establishment? N/A; residents and guests

39. What type of food will you be serving, if any? _____
 Breakfast Brunch Lunch Dinner

40. Submit a sample menu if applicable. What will be included on your operational menu?
 Appetizers Salads Soups Sandwiches Entrees Desserts
 Pizza Full Dinners *Sample menu is attached.

41. During what hours of operation do you plan to serve food? 8:00AM - 6:30PM

42. What hours, if any, will food service not be available? N/A

43. Indicate any other product/service offered. N/A

44. Will your establishment have a kitchen manager? No Yes

45. Will you have a kitchen support staff? No Yes

46. How many wait staff do you anticipate will be employed at your establishment? 11

During what hours do you anticipate they will be on duty? 8:00AM - 6:30PM

47. Do you plan to have hosts or hostesses seating customers? No Yes

48. Do your plans call for a full-service bar? No Yes
 If yes, how many barstools do you anticipate having at your bar? N/A
 How many bartenders do you anticipate having work at one time on a busy night? N/A
49. Will there be a kitchen facility separate from the bar? No Yes No bar
50. Will there be a separate and specific area for eating only?
 No Yes, capacity of that area No bar
51. What type of cooking equipment will you have?
 Stove Oven Fryers Grill Microwave
52. Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products?
 No Yes
53. What percentage of payroll do you anticipate devoting to food operation salaries? 100%
54. If your business plan includes an advertising budget:
 What percentage of your advertising budget do you anticipate will be related to food? N/A
 What percentage of your advertising budget do you anticipate will be drink related? N/A
55. Are you currently, or do you plan to become, a member of the Madison—Dane County Tavern League or the Tavern League of Wisconsin? No Yes
56. Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association? No Yes
57. All restaurants and taverns serving alcohol must substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. New establishments estimate percentages:
5 % Alcohol 95 % Food _____ % Other
58. Do you have written records to document the percentages shown? No Yes
 You may be required to submit documentation verifying the percentages you've indicated.

Section F—Required Contacts and Filings

59. I understand that liquor/beer license renewal applications are due April 15 of every year, regardless of when license was initially granted. No Yes
60. I understand that I am required to host an information session at least one week before the ALRC meeting. No Yes
61. I agree to contact the Alderperson for this location to discuss my application and to invite the Alderperson to my information session. No Yes
62. I agree to contact the Police Department District Captain for this location prior to the ALRC meeting. No Yes
63. I agree to contact the Alcohol Policy Coordinator prior to the ALRC meeting. No Yes
64. I agree to contact the neighborhood association representative prior to the ALRC meeting.
 No Yes

Attachment to City of Madison Liquor/Beer License Application

Oakwood Lutheran Homes Association, Inc.

Section C – Corporate Information

22. In the table below list the directors of your corporation.

Title	Name	City and State of Residence
CEO	Fred R. Bova	Madison, WI
Treasurer	Brett Armstrong	Madison, WI
Vice Chair	Chad Bartell	Madison, WI
Director	Joyce Bromley	Madison, WI
Director	William Fox	Middleton, WI
Ex Officio	Alice Gustafson	Middleton, WI
Ex Officio	Eric Halverson	Oregon, WI
Secretary	Roth Judd	Madison, WI
Director	Thomas Klein	Madison, WI
Director	Steven Koch	Middleton, WI
Chair	Sarah Kruger	Verona, WI
Ex Officio	Larry Larrabee	Madison, WI
Director	Mark Meloy	Madison, WI
Director	Peder Moren	Madison, WI
Director	Thomas Rivers	Madison, WI
Director	Scot Sorensen	Madison, WI
Director	Stanley York	Madison, WI

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Attachment to City of Madison Liquor/Beer License Application

Oakwood Lutheran Homes Association, Inc.

Section D – Business Plan

29. Describe your management experience.

Debra Nehls – 2 years of experience in current position; 9 years of previous management experience in food service industry; Certified Dietary Manager.

Guy Bollfrass –Executive chef; 1 year of experience in current position; 20+ years of prior experience in food service industry.

Emily George – 9 years of experience in current position.

Amanda Paquette - 1.5 years of experience in current position.

Sunday
January 22, 2017

Monday
January 23, 2017

Tuesday
January 24, 2017

Wednesday
January 25, 2017

Thursday
January 26, 2017

Friday
January 27, 2017

Saturday
January 28, 2017

Oakwood Village Prairie Ridge

Week 1 F/W



Chinese New Year: Year of the Rooster

Breakfast		Breakfast		Breakfast		Breakfast		Breakfast		Breakfast		
Breakfast A La Carte Dining Room Hours Open Daily 8:00 a.m. to 6:30 p.m.	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	
Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	
Hearty Vegetable Soup Pizza Casserole Garlic Bread Romanine & Onion Salad	Spilt Pea Soup Meatballs with Marinara Sauce Spaghetti Italian Blend Vegetable Wheat Dinner Roll	Baked Potato Soup Teriyaki Salmon Fried Rice Oriental Blend Vegetables Wheat Dinner Roll	Tomato Bisque Soup Beef Stroganoff Seasoned Egg Noodles Seasoned Broccoli Wheat Dinner Roll	Hearty Vegetable Soup Herb Roasted Turkey Garlic Mashed Potatoes Mixed Vegetables Wheat Dinner Roll	Cream of Mushroom Soup Spinach Lasagna Bake Tuscan Mix Vegetables Garlic Bread	French Onion Soup Sweet & Sour Pork Fluffy Rice Seasoned Broccoli Egg Roll	Chocolate Mocha Cake 2nd Choice Seafood Salad Sandwich Chilled Fruit Cocktail	Cherry Crisp 2nd Choice Chicken Salad Croissant Fruited Gelatin	Lemon Angel Food Cake 2nd Choice Chili Tossed Salad	Bread Pudding 2nd Choice Hamburger w/ Lettuce, Tomato, & Onion Oven Baked Fries	Strawberry Ice Cream 2nd Choice Pulled Pork on Bun Confetti Coleslaw	Poke Cake 2nd Choice Chicken Tenders Calico Corn
Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	
Hearty Vegetable Soup Cornflake Chicken Garlic Mashed Potatoes Seasoned Green Beans	Spilt Pea Soup Ring Bologna Potatoes & Onions Parsley Carrots Wheat Dinner Roll	Baked Potato Soup Vegetable Primavera Bow Tie Pasta Baby Lima Beans Wheat Dinner Roll	Tomato Bisque Soup Honey Chicken Patislied Potato Wedges Seasoned Beets Wheat Dinner Roll	Hearty Vegetable Soup Jeweled Pork Roast Wild Rice Pilaf Scandinavian Blend Vegetables Wheat Dinner Roll	Cream of Mushroom Soup Parmesan Baked Fish Cheesy Hashbrowns Herbed Green Beans Wheat Dinner Roll	French Onion Soup Meatloaf & Gravy Mashed Potatoes Glazed Carrots Wheat Dinner Roll	Sugar Cookie 2nd Choice BLT Sandwich on Wheat Pepper Medley	Blondie Bar 2nd Choice Broccoli Cheese Quiche Waldorf Salad	Vanilla Pudding 2nd Choice Sliced Turkey Sandwich Cucumber Dill Salad	Dutch Apple Pie 2nd Choice Grilled Cheese Sandwich Garden Salad	Hot Fudge Cake 2nd Choice Roast Beef Sandwich on Wheat Irish Pub Salad	Ambrosia 2nd Choice Macaroni & Cheese Cauliflower & Red Pepper

Mercantile Take Out Menu
Salad or Sandwich with choice of Fresh Fruit or Cookie for \$6.00

This Week's Features

Salads:
Sandwiches:

Cashew Chicken Salad or Chef Salad
Grape & Chicken Salad on Ciabatta or Italian Hoagy

Oakwood Village Prairie Ridge

Sunday *Monday* *Tuesday* *Wednesday* *Thursday* *Friday* *Saturday*
 January 29, 2017 January 30, 2017 January 31, 2017 February 1, 2017 February 2, 2017 February 3, 2017 February 4, 2017

<i>Breakfast</i>		<i>Breakfast</i>		<i>Breakfast</i>		<i>Breakfast</i>		<i>Breakfast</i>		<i>Breakfast</i>			
Breakfast A La Carte Dining Room Hours Open Daily <i>8:00 AM - 6:30 PM</i>	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte		
<i>Lunch</i>	<i>Lunch</i>	<i>Lunch</i>	<i>Lunch</i>	<i>Lunch</i>	<i>Lunch</i>	<i>Lunch</i>	<i>Lunch</i>	<i>Lunch</i>	<i>Lunch</i>	<i>Lunch</i>	<i>Lunch</i>		
Minestrone Soup Salmon Loaf Mashed Sweet Potatoes Creamed Peas Wheat Dinner Roll	Broccoli Cheese Soup Beef Stew Biscuit Broccoli & Cauliflower	Chili Soup Chicken & Dumplings Mashed Potatoes Seasoned Green Peas	Chicken Noodle Soup Turkey & Black Bean Chili Fluffy Rice Broccoli with Cheese Wheat Dinner Roll	Pumpkin Soup Mediterranean Baked Fish Bow Tie Pasta Creamed Spinach Wheat Dinner Roll	New England Clam Chowder White Chicken Chili Corn Muffin Herbed Green Beans	Mushroom Barley Soup Tuna Noodle Casserole Lima Beans Wheat Dinner Roll	Angel Food Cake with Strawberries 2nd Choice	Peach Crisp 2nd Choice BLT Broccoli Slaw	Gingerbread Cake 2nd Choice Monte Cristo Sandwich Seafoam Salad	Cranapple Cobbler 2nd Choice Garden Burger on Bun Tomato & Onion Salad	Lazy Daisy Cake 2nd Choice Pepperoni Pizza Three Bean Salad	Devil's Food Cake 2nd Choice Egg Salad Croissant Mixed Green Salad	Sticky Joe on Bun Parsley Cauliflower
<i>Dinner</i>	<i>Dinner</i>	<i>Dinner</i>	<i>Dinner</i>	<i>Dinner</i>	<i>Dinner</i>	<i>Dinner</i>	<i>Dinner</i>	<i>Dinner</i>	<i>Dinner</i>	<i>Dinner</i>	<i>Dinner</i>	<i>Dinner</i>	<i>Dinner</i>
Minestrone Soup Manhattan Meatballs Garden Blend Rice Seasoned Yellow Squash Wheat Dinner Roll	Broccoli Cheese Soup Cornflake Chicken Baked Beans Seasoned Carrots Wheat Dinner Roll	Chili Soup Orange Glazed Pork Roast Parsled Potatoes Seasoned Beets Wheat Dinner Roll	Chicken Noodle Soup Chicken Cordon Bleu Garlic Egg Noodles Zucchini with Tomatoes Wheat Dinner Roll	Pumpkin Soup Salisbury Steak & Gravy Mashed Potatoes Mixed Vegetables Wheat Dinner Roll	New England Clam Chowder Fried Cod Oven Baked Fries Seasoned Broccoli Wheat Dinner Roll	Mushroom Barley Soup Honey Apple Pork Loin Rosemary Potatoes Mashed Winter Squash Wheat Dinner Roll	Crispy Rice Bar 2nd Choice Hot Turkey Sandwich Stewed Tomatoes	Lemon Pudding 2nd Choice Cottage Cheese & Fruit Plate Corn Salad	Peanut Butter Bar 2nd Choice Beef Salad Sandwich Fresh Grapes	Chocolate Revel Bar 2nd Choice Vegetable Pasta Casserole Sautéed Spinach	Lemon Meringue Pie 2nd Choice Turkey Wrap Carrot Raisin Salad	Orange Sherbet 2nd Choice Stuffed Bell Pepper Dilled Green Peas	Frosted Pumpkin Bar 2nd Choice Chicken Salad with Grapes on Wheat Creamy Cucumbers

Mercantile Take Out Menu
 Salad or Sandwich with choice of Fresh Fruit or Cookie for \$6.00

This Week's Features

Salads: Chicken Caesar Salad or Crispy Chicken Cobb Salad
Sandwiches: Turkey and Pepper Jack on Multigrain or Ham & Provolone on Herbed Asiago

Oakwood Village Prairie Ridge

Week 3 WIS

Sunday February 5, 2017
Monday February 6, 2017
Tuesday February 7, 2017
Wednesday February 8, 2017
Thursday February 9, 2017
Friday February 10, 2017
Saturday February 11, 2017

Sunday		Monday		Tuesday		Wednesday		Thursday		Friday		Saturday	
Breakfast		Breakfast		Breakfast		Breakfast		Breakfast		Breakfast		Breakfast	
Breakfast A La Carte Dining Room Hours <i>Open Daily</i> 8:00 a.m. to 8:30 p.m.	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte
Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch
Beef & Rice Soup Roast Beef & Gravy Mashed Potatoes Wax Beans Wheat Dinner Roll Frosted Banana Cake 2nd Choice Macaroni & Cheese Brussels Sprouts	Wisconsin Cheese Soup Ranchers Chicken Garlic Egg Noodles Roasted Root Vegetables Wheat Dinner Roll Blueberry Pie 2nd Choice Ham & Cheese Stuffed Potato Broccoli & Cauliflower	Chicken Tortilla Soup Cherry/Pork Loins Wild Rice Blend Mashed Winter Squash Wheat Dinner Roll Spice Cake 2nd Choice Taco Salad Calico Corn	Spilt Pea Soup Chili con Carne Oven Baked Fries Seasoned Broccoli Wheat Dinner Roll Cherry Cobbler 2nd Choice Tuna Melt Sandwich Three Bean Salad	Beef & Country Vegetable Soup Stir Fry Pork Fuffy Rice Pepper Medley Wheat Dinner Roll Carrot Cake 2nd Choice Cheese & Vegetable Pizza Romaine & Onion Salad	Creamy Tomato Soup Tator Tot Casserole Wheat Dinner Roll Seasoned Corn Snickercoodle Cookie 2nd Choice Turkey Salad on Wheat Pickled Beets	BBQ Seven Bean Soup Roast Chicken Potato Wedges Green & Gold Beans Wheat Dinner Roll Bread Pudding 2nd Choice Mushroom Quiche Parsley Cauliflower	Beef & Rice Soup Baked Glazed Ham Scalloped Potatoes Green Beans, Carrots & Corn Wheat Dinner Roll Chocolate Pudding 2nd Choice Grilled Chicken on Bun Cornfett Coleslaw	Wisconsin Cheese Soup Lemon Baked Fish Parilled Potatoes Stewed Tomatoes Wheat Dinner Roll Marbled Brownie 2nd Choice Roast Beef Sandwich on Wheat Carrot Sticks	Chicken Tortilla Soup Herb Baked Chicken Au Gratin Potatoes Seasoned Beets Wheat Dinner Roll Lemon Bar 2nd Choice Seafood Salad on Croissant Dilled Green Peas	Spilt Pea Soup Swedish Meatballs Seasoned Egg Noodles Spinach with Garlic Butter Wheat Dinner Roll Marbled Fruit Gelatin 2nd Choice Chicken Ravoli Italian Green Beans	Beef & Country Vegetable Soup Liver & Onions Mashed Sweet Potatoes Seasoned Green Peas Wheat Dinner Roll Ice Cream Sandwich 2nd Choice Chicken Tenders Creamy Cucumbers	Creamy Tomato Soup Creole Bake Fish Bow Tie Pasta Carrots & Onions Wheat Dinner Roll Cookies n Cream Pie 2nd Choice Grilled Cheese Sandwich Waldorf Salad	BBQ Seven Bean Soup Beef Chop Suey Rice Plat Broccoli & Mushrooms Wheat Dinner Roll Blondie Bar 2nd Choice Pulled Pork on Bun Creamy Coleslaw

Mercantile Take Out Menu

Salad or Sandwich with choice of Fresh Fruit or Cookie for \$6.00

Salads: Tuscan Salad or Chicken Salad

Sandwiches: Smoked Turkey & Cheddar on Potato Bread or Pastrami & Swiss on Marble Rye

This Week's Features:

Oakwood Village Prairie Ridge

Sunday February 12, 2017
 Monday February 13, 2017
 Tuesday February 14, 2017
 Wednesday February 15, 2017
 Thursday February 16, 2017
 Friday February 17, 2017
 Saturday February 18, 2017

Breakfast		Breakfast		Breakfast		Breakfast		Breakfast		Breakfast		
Breakfast A La Carte Dining Room Hours Open Daily 8:00 a.m. to 6:30 p.m.	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	Breakfast A La Carte	
Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	
Wild Rice Cream Soup Beef Pot Roast Roasted Red Potatoes Glazed Carrots Wheat Dinner Roll	Minestrone Soup Baked Ham Baked Beans Creamed Spinach Wheat Dinner Roll	Wisconsin Cheese Soup Turkey & Dressing Casserole Herbed Green Beans Wheat Dinner Roll	Ham & Bean Soup White Chicken Chili Corn Muffin Pepper Medley Wheat Dinner Roll	New England Clam Chowder Cheese Ravioli with Marinara Sauce Asparagus & Green Beans Wheat Dinner Roll	Tomato Basil Soup Chicken Taco Stew Cilantro Rice Tortilla Chips	Hearty Vegetable Soup Pizza Casserole Garlic Bread Romaine & Onion Salad	Pumpkin Pie 2nd Choice Tuna Salad on Croissant Pea & Cheese Salad	Black Forest Cake 2nd Choice Roast Beef on Bun Oven Baked Fries	Marshmallow Chocolate Pudding 2nd Choice Grilled Corned Beef & Swiss Sandwich Irish Pub Salad	Gingerbread Cake 2nd Choice Beef & Cheese Macaroni Seasoned Corn	Blueberry Cobbler 2nd Choice Fish Fillet Sandwich Broccoli Salad	Chocolate Mocha Cake 2nd Choice Seafood Salad Sandwich Chilled Fruit Cocktail
Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	
Wild Rice Cream Soup Pork Stew Biscuit Brussels Sprouts Vanilla Ice Cream 2nd Choice Turkey Wrap Tossed Salad	Minestrone Soup Chicken Marsala Bow Tie Pasta Italian Milk Vegetables Wheat Dinner Roll	Happy Valentine's Day Valentine's Day Plated Dinner by Reservation Only	Ham & Bean Soup Chicken a la King Fuffy Rice Stewed Tomatoes	New England Clam Chowder Braised Beef Brisket Mashed Sweet Potatoes Peas & Onions Wheat Dinner Roll	Tomato Basil Soup Fried Cod Cheesy Hashbrowns Squash and Peppers Wheat Dinner Roll	Hearty Vegetable Soup Ranchers Chicken Garlic Mashed Potatoes Seasoned Green Beans Wheat Dinner Roll	Crispy Rice Bar 2nd Choice Vegetable Lasagna Bake Lima Beans	Crusty Rice Bar 2nd Choice Vegetable Lasagna Bake Lima Beans	Crusty Rice Bar 2nd Choice Vegetable Lasagna Bake Lima Beans	Fruited Gelatin 2nd Choice Collage Cheese & Fruit Carrot Sticks	Raspberry Brownie 2nd Choice Ham Salad on Croissant Cucumber Dill Salad	Frosted Pumpkin Bar 2nd Choice BBQ Beef on Bun Apple Colelaw

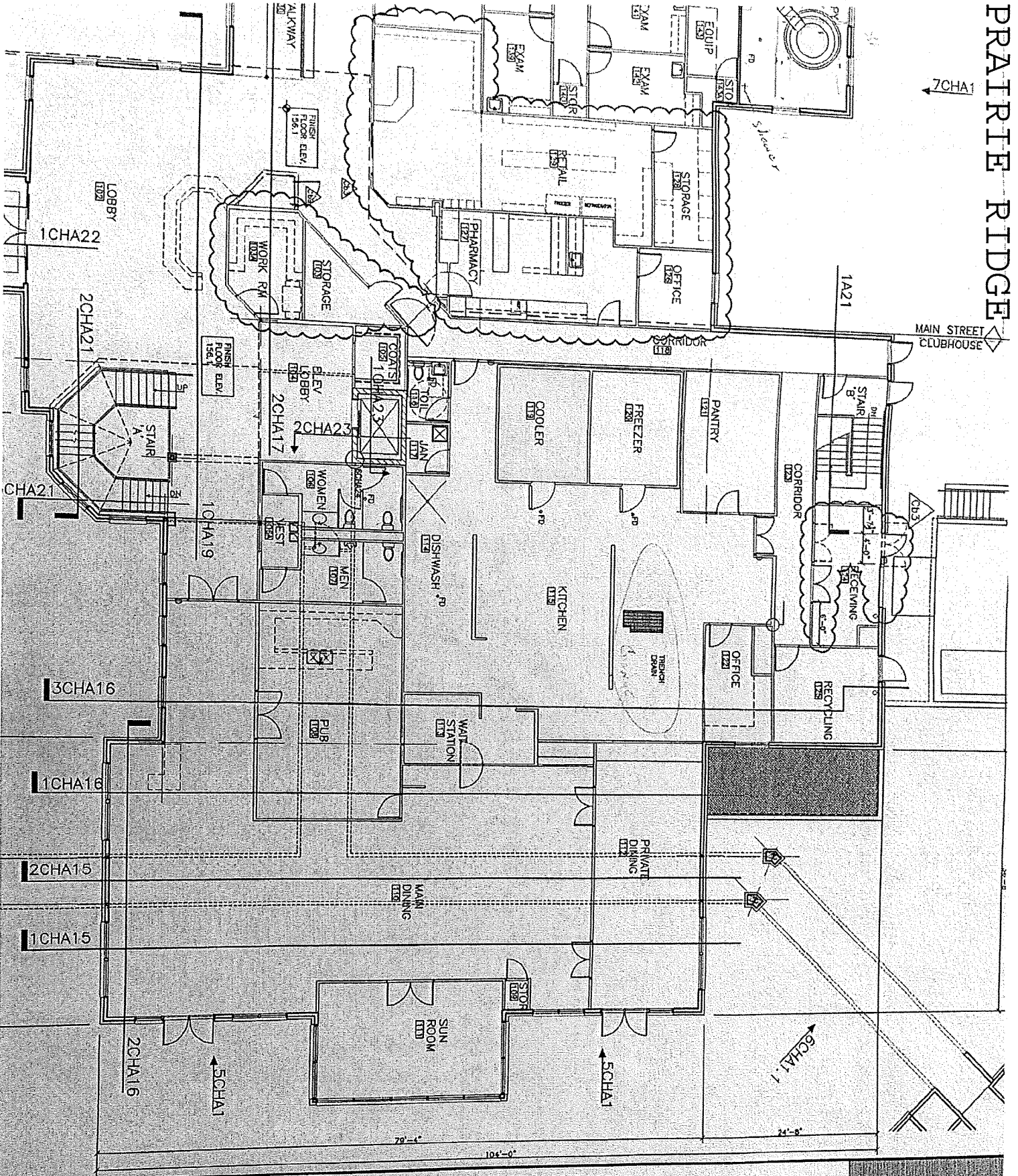
Mercantile Take Out Menu

Salad or Sandwich with choice of Fresh Fruit or Cookie for \$6.00

This Week's Features

Salads: Chop Chop Salad or Harvest Salad
Sandwiches: Roast Beef & Swiss on Marble Rye or Turkey Bacon Cheddar on Multigrain

PRAIRIE RIDGE



PROJECT OAKWOOD VILLAGE EAST
 CLUBHOUSE AND CHAPEL
 MADISON, WISCONSIN

M2000-003

ST BY:

DRAWING

OVERALL FIRST FLOOR PLAN
 JULY 11, 2000