



DEDICATED TO THE NATION'S DEFENSE SINCE 1920

Lake Michigan Post

Of The Society of American Military Engineers



Our Next Post Meeting is . . .

11:30 AM Thursday, July 10, 2008

At the

Coast Restaurant

Please Choose Entrée (see reverse side of flier) **and RSVP by July 2nd**

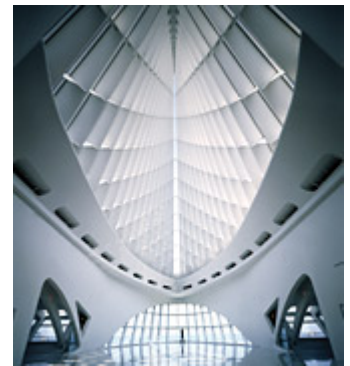
931 East Wisconsin, Milwaukee, Wisconsin

Luncheon Cost: \$30.00; \$20.00 (Service Personnel Public Sector and Retirees)

Come join us at the Coast Restaurant in Milwaukee, WI for a great lunch overlooking Lake Michigan. Following lunch is scheduled for 11:30 a.m. We will have a brief presentation on the design and construction of the museum. Our speaker will be **John Kissinger from Graef, Anhalt, Schloemer & Associates, Inc.** John was the Principal for the structural design of the museum. After John's presentation he will guide us on a tour of the museum's Windhover Hall and other areas of the museum. Awash in white with exquisite marble flooring, Windhover hall is a magnificent light-filled grand reception hall that boasts a 90-foot-high glass ceiling located directly below the Burke Brise Soleil and serves as the gateway to the Museum. Weather permitting we may be able to have the museum operate the Brise Soleil. If desired, individuals can then tour the museum exhibits, and Discovery World at Pier Wisconsin, which is across the street. Costs for these are not included and are at the desire of the individual. Car pools will be provided meeting at the Naval Station Great Lakes Visitors Center at 10:00 a.m.



Milwaukee Art Museum



Windhover Hall 1

Please join the Lake Michigan Post on Thursday, July 10, 2008, for this interesting presentation. Meet with your fellow S.A.M.E. members and develop networking opportunities before, during and after our post meeting. Earn 1 Professional Development Hour (PDH) by attending this presentation.

RSVP with your choice of entrée and choice of car pooling option by contacting Bob Leick: robert.a.leick@gasai.com --- Work 312-582-2000 --- Cell 312-420-6077



LUNCH

Includes Our 'Hot Out of the Oven' Popovers with a Trio of Butters
Along with Coffee, Iced Tea or Soda

GREENS

Coast Simple Greens

Mesclun Mix with Baby Romaine, Red Onions, Feta Cheese and Craisins
Tossed with a Cranberry Vinaigrette

CALIFORNIA

ENTREES

Chicken Quesadillas

Chipotle Tortilla, Fontina and Cheddar Cheese, Jicama Salsa, Avocado Sour Cream,
Picante

SOUTHWEST

Burgundy Beef Tips

Tender Beef Tips, Red Wine, Mushrooms, and Onions, Radiatore Pasta

NORTHWEST

Shrimp Diavolo

Red Tomatoes, Baby Spinach, Fettuccini, Garlic Crème

GULF

ENDINGS

Banana Rum Popover Pudding

*Our Signature Popover Bread Pudding, Dark Rum, Bananas,
Caramel Sauce and Pecans*

SOUTH