

Plated Lunch

*All Entrees are Served with a Selection of House Made Soup or Salad,
Assorted Rolls, Seasonal Vegetable, Your Choice of Dessert,
Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee or Tazo Teas*

Soups

Tomato Bisque or Chicken Vegetable

Salad

*Hearts of Romaine, Herb Croutons, Parmesan Cheese and Caesar Dressing
Mixed Field Greens, Grape Tomatoes,
Cucumbers and Choice of Dressing*

Beef

Grilled New York Strip Steak

*Whipped Mashed Potatoes, Fried Onion and Mushroom Salsa
\$24.00 per person*

Grilled Marinated London Broil

*Roasted Red Bliss Potatoes and Bleu Cheese
\$20.00 per person*

Grilled Brisket

*Roasted Fingerling Hash and Thyme Demi
\$22.00 per person*

Pork & Poultry

Roasted Pork Loin

*Whipped Garlic Potatoes and Burgundy Button Mushroom
\$19.00 per person*

Grilled Chicken Breast

*Roasted Fingerling Herb Potatoes and Sage Cabernet Demi
\$18.00 per person*

Duxelle Airline Stuffed Chicken Breast

*With Basil Potato Puree and Toasted Garlic Jus
\$20.00 per person*

Pecan Chicken Breast

*Whipped Mashed Potato
\$18.00 per person*

Plated Lunch

Fish

Grilled Salmon

Whipped Garlic Mashed Potatoes and Mustard Dill Sauce

\$20.00 per person

Seared Salmon

Roasted Fingerling Potatoes and Ginger Soy Sauce

\$20.00 per person

Pan Seared Red Snapper

Roasted Fingerling Hash and Tomato, Olive and Caper Relish

\$22.00 per person

Pasta

Cavatelli Bolognese

Ground Beef, Tomato and Parmesan Cheese

\$18.00 per person

Penne and Chicken Cream Sauce

Sun Dried Tomato, Spinach, Walnuts and Cream Sauce

\$19.00 per person

Grilled Vegetable Lasagna

Basil Tomato Marinara Sauce

\$17.00 per person

Dessert: Choice of One

Carrot Cake

Cheesecake with Berries

Triple Layered Chocolate Cake

Tiramisu with Whipped Cream

Fruit Cups

Caramel Apple Pie

All Prices are subject to Tax and Services Charges