Plated Luncheon Options
All lunch selections include salad, entree selection, chef's suggestion of fresh seasonal vegetable, appropriate starch, warm rolls with butter, dessert, iced tea, coffee and hot tea

Roasted Pork Loin $24.00
Roasted with Hoisin Glaze, Potato Cake, Seasonal Vegetable

Medallions of Beef $26.00
Pink Peppercorn and Béarnaise Sauce, Whipped Chive Potatoes, Seasonal Vegetable

Roasted Vegetables & Fettuccine $22.00
Roasted Peppers, Zucchini, Squash, Mushroom, Red Onion, Vodka Tomato Sauce

Citrus Chicken Breast $24.00
Lemon Grilled with Lemon Beurre Blanc, Parmesan Roasted Potatoes, Seasonal Vegetable

Sautéed Tilapia with Shrimp $25.00
Sautéed Tilapia with Shrimp, Diced Tomatoes, White Wine Sauce, Rice and Seasonal Vegetable Medley

Parmesan Crusted Chicken Breast $24.00
Parmesan Chicken Breast, Angel Hair Pasta with Roasted Basil Tomato Sauce

Sliced London Broil $25.00
Marinated London Broil, Cheddar Yukon Gold Mashed Potatoes with Bordelaise Sauce

Seared Salmon Filet $24.00
Tropical Fruit Salsa, Risotto, Grilled Asparagus

Crepes Florentine $24.00
Tender Moist Chicken with Mushrooms Wrapped in a Crepe, Veloute Sauce

Prices subject to 23% service charge and 7% sales tax.

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