



SEATED LUNCH SELECTIONS

Minimum 20 guests

Carrier Ranger's Choice

— 1st course —

57TH'S CLASSIC BEER CHEESE SOUP

— 2nd course —

BUNKER SALAD WITH GRILLED CHICKEN

Mixed greens, dried cranberries, salted Pecans, crumbled Feta and Granny Smith apples tossed in Poppy Seed vinaigrette; topped with grilled marinated chicken breast

BACON CHEESEBURGER

cooked to medium temperature, With House Made Chips

SEARED SALMON

Fresh Atlantic Salmon grilled to medium; served with Mashed Potatoes

— dessert —

CHEF'S CHOICE DESSERT

COFFEE, TEA, AND SOFT DRINKS

22.00 per person*

Red Cross Club's Choice

— 1st course —

57TH'S CLASSIC BEER CHEESE SOUP

—or—

BUNKER SALAD

Mixed greens, salted pecans, farm house cheddar, and orange segments, tossed in a Poppy Seed Vinaigrette.

— 2nd course —

Served with Sautéed Seasonal Vegetables OR Garlic Mashed Potatoes

BISTRO STEAK
grilled to medium

CHICKEN FLORENTINE
Grilled chicken breast topped with spinach cream sauce

SEARED SALMON
fresh Atlantic salmon grilled to medium

— *dessert* —

CHEF'S CHOICE DESSERT

COFFEE, TEA, AND SOFT DRINKS

28.00 per person*

General Cannon's Choice

— *1st course* —

57TH'S CLASSIC BEER CHEESE SOUP

—or—

BUNKER SALAD

Mixed greens, dried cranberries, salted Pecans, Feta, and Granny Smith apples tossed in a Poppy Seed Vinaigrette.

— *2nd course* —

Served with sautéed seasonal vegetables AND garlic mashed potatoes

GRILLED FRESH CATCH OF THE DAY

BISTRO STEAK
grilled to medium

WINSTON'S CHICKEN FLORENTINE
Grilled chicken breast topped with spinach cream sauce.

— *dessert* —

CHEF'S CHOICE DESSERT

COFFEE, TEA, AND SOFT DRINKS

30.00 per person*

*All prices are subject to 7% sales tax and 18% gratuity

**Parties of 20 and larger require all guests orders at least four business days in advance.