



Lighter Luncheon Options

INCLUDES

Coffee (Regular & Decaf)
Hot Tea Selections & Iced Tea

CHICKEN OR TUNA SALAD SANDWICH \$21++

Choice Of Bread: Sourdough, Wheat, Rye, Croissant

*Choice Of Homestyle Chicken **OR** Tuna Salad*

Choice Of Side: Pasta Salad, Side Salad, Fresh Fruit

CHEF SALAD \$19++

Mixed Greens, Ham, Turkey, Cheddar & Jack Cheese,
Bacon, Cucumber, Tomato, Hardboiled Egg,
Choice of Dressing

GREEK SALAD \$17++

Fresh Greens & Spinach, Sliced Black Olive, Tomato,
Feta Cheese, Crostini, Choice of Dressing

SHRIMP TACO SALAD \$23++

Crispy Flour Tortilla Shell, Arcadian Blend Greens,
Fried Shrimp, Pico De Gallo, Avocado,
Ancho Chile Aioli

TRIO PLATE \$20++

*Choice Of Homestyle Chicken **OR** Tuna Salad*

Pasta Salad, Fresh Fruit

House Made Crackers

TURKEY AVOCADO WRAP \$21++

Thinly Sliced Turkey Breast, Swiss Cheese, Avocado,
Fresh Greens & Tomato in a Flour Tortilla

Choice Of Side: Pasta Salad, Side Salad, Fresh Fruit

SPAGHETTI SQUASH \$21++

Slow Roasted Spaghetti Squash, Basil Pesto, Tomato,
Parmesan Cheese, Grilled Chicken

++ All items subject to 22% gratuity and state tax

Revised 1/2020



Plated Options

INCLUDES

Choice of One Salad
Plated Entrée
Rolls and Butter
Coffee, Iced Tea, and Water Service

SALADS

(Choice of One)

HOUSE 🍃

Crisp Romaine, Tomato, Cucumber, Carrot & Choice of Dressing

CAESAR 🍃

Hearts of Romaine, Parmesan Cheese, Herbed Croutons & Caesar dressing

SPINACH 🍃

Fresh spinach candied nuts and fresh red onion and grape tomatoes

ENTRÉES

GRILLED BEEF FILET MIGNON \$52 ++

Grilled Beef Tenderloin, Gorgonzola Cheese Encrusted, Red Wine Demi-Glace

PRIME RIB OF BEEF \$47 ++ 🍃

(minimum guarantee of 50 people)

Prime Rib of Beef, Au Jus, Creamy Horseradish Sauce
Served with Garlic Mashed Potatoes, Mixed Vegetables

SLICED LONDON BROIL \$27 ++ 🍃

Marinated London Broil with Hunter Sauce
Served with Garlic Mashed Potatoes
Add shrimp skewer \$10

GRILLED BLOCK CUT N.Y STEAK \$48 ++

roasted mushroom burgundy demi-glace
served with roasted potatoes and Mixed Vegetables

++ All items subject to 22% gratuity and state tax

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PECAN CRUSTED SALMON \$35 ++

6oz Salmon Filet Lightly Breaded In New Mexico Pecans, Chipotle Cream Sauce
Served with Wild Rice Pilaf & Mixed Vegetables

LEMON PEPPER SALMON \$31 ++ 🍋

6oz Oven Baked Salmon Filet
Served with Roasted Vegetables, Mashed Potatoes, Sautéed Garlic & Asparagus

FILET OF TILAPIA \$22 ++ 🍋

Topped with Apple Cranberry Chutney
Served with Rice Pilaf & Vegetable Medley

CHICKEN PECAN \$25 ++

Pecan Crusted Breast of Chicken with Sherry Mushroom Reduction
Served with Wild Rice Pilaf & Vegetable Medley

CHICKEN MARSALA \$24 ++

Lightly Breaded Chicken Topped with Mushrooms, Marsala Wine Sauce
Served with Capellini Pasta & Mixed Vegetables

CHAMPAGNE CHICKEN BASIL \$21 ++ 🍋

Herb Marinated Grilled Breast Of Chicken In Champagne Basil Sauce
Served with Wild Rice Pilaf & Vegetable Medley

CHICKEN SANTA FE \$23 ++ 🍋

Grilled Chicken Breast, Calabacitas, smothered In Green Chile Sauce & Pepper Jack Cheese
Served with Spanish Rice & Calabacitas

CINNAMON SEARED PORK LOIN \$23 ++ 🍋

Apple Cranberry Chutney
Served with Garlic Mashed Potatoes & Vegetable Medley

STUFFED PORTABELLA \$26 ++ 🍋

Grilled Portabella Stuffed with Roasted Spaghetti Squash, Mixed Vegetables
Dressed With Balsamic Reduction & Wild Rice

STUFFED MANICOTTI \$24 ++

Rolled Pasta Stuffed with Four-Cheese Blend
Choice of Zesty Marinara OR Alfredo Sauce & Mixed Vegetables

VEGETARIAN LASAGNA \$25 ++ 🍋

Blend of Mascarpone, Ricotta, Mozzarella, Parmesan, Seasoned Italian Bread Crumb
Choice of Zesty Marinara OR Alfredo Sauce & Mixed Vegetables

++ All items subject to 22% gratuity and state tax

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DESSERTS

CARROT CAKE

NEW YORK CHEESECAKE

CHOCOLATE CAKE

PECAN PIE

KEY LIME PIE

BREAD PUDDING

COOKIE OR BROWNIE A LA MODE

*Ask us about upgraded dessert options.
And custom cakes*