

Plated Luncheon Entrees

Fried Lobster Tail Salad

Four Ounce Batter Dipped Lobster Tail
Chopped Romaine and Iceberg Lettuce, Peppers, Roasted
Corn, Toasted Pecans, Cucumbers, Cherry Tomatoes,
Shredded Cheddar Jack Cheese,
House Made Creole Honey Mustard
\$18++

Southwestern Salad

Grilled Chicken Breast, Chopped Romaine and Crisp
Iceberg Lettuce Tossed with Creole Honey Mustard, Fire
Roasted Corn, Roasted Bell Peppers, Spicy Pecans,
Cucumbers and Fried Tortilla Strips
\$16++

Dill Caper Chicken Salad Croissant

Chicken Breast Tossed with Dill Caper Mayonnaise on a
Large Fresh Baked Croissant with Green Leaf Lettuce,
Vine Ripe Tomato and House Made Potato Chips
\$14++

Shrimp and Crab Salad

Gulf Shrimp and Super Lump Crab Meat tossed with
Fresh Herb Citrus Mayo, Butter Lettuce, Hard Cooked
Egg, Tomato, Cucumber, Louis Dressing, Warm Mini
Croissant
\$18++

Monterrey Chicken

Grilled Chicken Breast Melted Monterrey Jack Cheese,
Bacon, Green Onions, Fire Roasted Salsa, Yellow Rice,
and Spicy Black Beans
\$18++

Steak and Wedge Salad

Crisp Iceberg, Blue Cheese Crumbles, Crisp Bacon, Cherry
Tomato, House Made Blue Cheese Dressing, Sliced 5 Ounce
Filet, Red Wine Demi, Crisp Potatoes
\$22++

Caprese Salad

Red and Yellow Tomatoes, Fresh Mozzarella,
Basil, Olive Oil, Balsamic Vinegar, Field Greens
\$12++

Blackened Salmon Caesar

Blackened Atlantic Salmon
Chopped Romaine, Parmesan Cheese,
Crisp Crouton, Creamy Caesar Dressing
\$18++

Teriyaki Salmon

Grilled Salmon with Sesame Teriyaki Glaze,
Basmati Rice
Steamed Broccoli
\$20++

Salad Plate

Choose Between Chicken Salad, Tuna Salad, or Egg Salad
On a Small House Salad, Fresh Fruit and Dressing on the
Side
\$15++

Chicken Picatta

Six Ounce Chicken Breast, Lemon Caper Sauce,
Whipped Potatoes, Asparagus
\$19++

Filet Mignon

Whipped Potatoes, Asparagus, Red Wine Demi Glace
\$34++

Non-Alcoholic Beverages \$2.50

All Prices are Per Person