



SUGGESTED LUNCH MENU

THREE-COURSE MINIMUM WITH ENTRÉE

Our Three-Course Luncheon Menu Includes Your Choice of Soup or Salad,
an Entrée and a Dessert from the Following Selections:

**A Fourth Course May Be Added for an Additional \$3 Per Person.*

SOUPS

Broccoli and Cheddar

Chicken Noodle

Vegetarian Vegetable

Beef Barley

New England Clam Chowder

\$2 Additional Per Person

Lobster Bisque

\$3 Additional Per Person

SALADS

Mixed Seasonal Greens with Ranch and Lite Italian Dressing

Traditional Caesar Salad

Spinach Salad with Raspberry Balsamic Vinaigrette

Greek Salad with Red Wine Vinaigrette

**Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

Prices Subject to Current 20% Service Charge and Appropriate Sales Tax



LUNCHEON MENU COLD ENTRÉES

Each Entrée Served with Fresh Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

L1

Cobb Salad with Blue Cheese

\$17 Per Person

L2

Honey Roasted Turkey Sandwich with Aged Cheddar and Focaccia Bread

Chef's Seasonal Potato Salad

\$17 Per Person

L3

Caesar Salad with Marinated Grilled Chicken

\$18 Per Person

L4

Caesar Salad with Grilled Shrimp

\$22 Per Person

L5

Asian Chicken Salad with Fried Rice Noodles over a Bed of Mixed Seasonal Greens

\$18 Per Person

L6

Ladies Trio

Chicken Salad, Seafood Salad and Egg Salad over a Bed of Mixed Seasonal Greens

Served with Flatbread Crackers

\$19 Per Person

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LUNCHEON MENU HOT ENTRÉES

Each Entrée Served with Fresh Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

L7

Penne Pasta Primavera, Cream Sauce with Sun Dried Tomatoes and Parmesan Cheeses

Served with Garlic Bread

\$18 Per Person

L8

Chicken Breast Scampi with Garlic, White Wine and Herbs

\$19 Per Person

L9

Grilled Chicken Topped with Citrus Salsa

*Healthy Choice

\$19 Per Person

L10

Chicken and Asiago Cheese Roulade

Oven Roasted Chicken Filled with Spinach and Asiago Cheese

Topped with a Chive Buerre Blanc Sauce

\$20 Per Person

L11

Seared Honey Mustard Glazed Salmon with a Buerre Blanc Sauce

\$22 Per Person

L12

Baked Halibut with Herb Butter Bread Crumbs

Oven Roasted with an Herb Beurre Blanc Sauce

\$24 Per Person

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L13

Seared Pork Loin with a Spice Rum Glaze

\$26 Per Person

L14

Prime Rib of Beef

8 ounce Cut of Slow Roasted Prime Rib of Beef Served with Au Jus and Horseradish

\$28 Per Person

** Our Chefs will prepare the appropriate complement of fresh seasonal vegetables and side dish to enhance your meal.*

LUNCHEON MENU DESSERT SELECTIONS

Cheesecake with Seasonal Berries

Oreo Cheesecake

Lemon Meringue Tart

Tiramisu

Molten Chocolate Cake

Strawberry Shortcake

Warm Bread Pudding with Vanilla Sauce

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