



## Plated Lunch Selections

All selections are offered with a Tossed or Caesar salad, starch or vegetable, coffee, hot tea, rolls & butter.

### **Ranch Grilled Breast of Chicken 14**

Flame broiled marinated in a ranch dressing for full flavor.

### **Breast of Chicken Piccata 15**

Boneless breast of chicken sautéed splashed with white wine with lemon and caper in buerre blanc sauce.

### **Breast of Chicken Marsala 15**

Sautéed boneless breast of chicken with mushroom and shallot in a marsala wine cream sauce.

### **Stuffed Breast of Chicken Princess 18**

Double breast of chicken rolled with thin prosciutto ham and fresh asparagus roasted with a light crumb and parmesan cheese coating served with a white cheese cream mornay sauce.

### **Roast Loin of Pork Chasseur 14**

Rosemary and garlic roasted Canadian trimmed loin of pork with a rustic savory hunters sauce.  
(Pearl onion, shallot, carrot and celery with sage and rosemary in a port wine brown sauce).

### **Sliced Loin of Pork with a Sage Sausage Stuffing 16**

Sliced pork loin with country pork sausage bread stuffing served with a onion, thyme, rosemary and garlic pan gravy.

### **Broiled Fresh Atlantic Salmon Fillet 16**

Six Ounce lemon pepper seasoned and broiled with a lemon white wine parsley butter.

### **Pistachio Crusted Salmon 18**

A crunchy pistachio crust with just a dash of tangy lemon juice tops off our baked salmon.

### **Lime Marinated Mahi Mahi 19**

Lime Marinated Mahi grilled to perfection.

### **Flame Broiled Cod 15**

Grill marked with lemon pepper seasoning finished with lemon and white wine parsley butter.

All food and beverage selections are subject to applicable service charge and tax.



### **Stuffed Tiger Shrimp 22**

Four one ounce butterflied tiger shrimp filled with blue crabmeat crumb stuffing made with garlic, minced bell pepper and onion with a lobster and white wine buerre blanc.

### **Fresh Harvest Plate 15**

Roasted cauliflower, sweet potatoes, mushrooms, asparagus and a lime cilantro rice served atop a homemade avocado cream.

### **Butternut Squash Ravioli 15**

Dressed with a fresh dice of roma tomato, sage & basil chiffonade, garlic butter sauce.

### **Petite Filet Mignon 32**

Six ounce lean complete trim, flame broiled with burgundy mushroom sauté.

### **Marinated Flank Steak London Broil 26**

Lean trimmed flank steak seasoned with a blend of spices and oil marinated. Flame broiled served with a sherried chiffonade of mushroom in demi glace. Thin sliced and fanned presentation.

### **Braised Black Angus Chuck Pot Roast 19**

Slow braised with celery, carrot and pearl onion, finished with red bliss potato, button mushroom and green peas served with rich brown gravy. Hearty, very moist & tender.

## **Vegetable Choices**

**Fresh Steamed Broccoli    Sautéed Green Beans    Sugar Snap Pea**

**Zucchini and Yellow Squash Sauté    Julienne Carrot    California Blend**

## **Starch Choices**

**Roasted Baby Red Potatoes, Cream Cheese & Chives Mashed Potatoes, Wild Rice**