

## Plated Lunch Menu

**Marinated Chicken Breast..... \$18.95**

Marinated in olive oil, salt, pepper, and fresh herbs, and grilled.

**Chicken Florentine ..... \$19.95**

Chicken breast stuffed with spinach, mushrooms, and gruyere cheese.

**Chicken Cordon Bleu ..... \$19.95**

Chicken breast layered with ham, gruyere cheese, seasoned breadcrumbs, and drizzled with a dijon-sage cream sauce.

**Chicken Bruschetta..... \$19.95**

Chicken breast topped with fresh tomatoes, basil, garlic, shallots, and a balsamic reduction.

**Stuffed Chicken ..... \$19.95**

Chicken breast stuffed with goat cheese, sun dried tomatoes, topped with a rich chicken velouté

**Chicken Thighs ..... \$18.95**

Seasoned, skin on chicken thighs topped with a rich chicken velouté.

**Beef Tenderloin ..... Market Price**

Oven roasted and seasoned with fresh herbs.

**Beef Rib Eye ..... Market Price**

Seasoned choice rib eye, slow roasted, then served with a horseradish cream.

**Strip Loin..... Market Price**

Seasoned choice New York strip loin, slow roasted, then sliced and served with a mushroom wine sauce.

**Lasagna ..... \$17.95**

Layers of pasta, Italian blended cheeses, and marinara sauce, served with or without meat.

**Meatloaf..... \$18.95**

Homemade juicy meatloaf made with onions, green & red peppers, and seasonings.

**Pork Chops..... \$17.95**

Marinated in olive oil and fresh herbs, then grilled.

**Pork Medallions..... \$17.95**

Marinated in olive oil & fresh herbs, then seared and topped with herb cream.

**Lamb Chops ..... Market Price**

Herb crusted and topped with a dijon drizzle.

**Seared Salmon ..... \$20.95**

Seared salmon fillet drizzled with lemon butter.

**Crab Cakes..... Market Price**

Crab cakes topped with a lemon aioli.

**Shrimp..... Market Price**

Citrus marinated shrimp, grilled, and drizzled with a chili-lime sauce.

All food & beverage is subject to 20% service charge and 7.5% sales tax.

## Plated Lunch Menu Continued

All Plated Meals are served with your choice of one vegetable, one starch, and one salad selection. Each meal also includes iced tea, coffee, water, and your choice of dessert.

### Vegetables.....

Herbed Green Beans, Country Green Beans, Green Bean Casserole, Corn, Roasted Broccoli, Steamed Broccoli, Broccoli Cheese Casserole, Brussels Sprouts, Ginger Glazed Baby Carrots, Roasted Carrots, Squash & Zucchini, Seasonal Roasted Vegetables, Roasted Cauliflower, Marinated Tri-Colored Peppers, Broccoli & Carrots, Green Peas, Wilted Spinach.

### Starches.....

Oven Roasted Potatoes, Baked Potatoes, Baked Sweet Potatoes, Mashed Potatoes, Au Gratin Potatoes, Macaroni & Cheese, Herbed Pasta, Wild Rice Pilaf, Herbed Rice, Stuffing, Corn Casserole, Additional Cost: Twice Baked Potatoes, Herbed Yukon Galette, Risotto, Saffron Rice.

### Garden Salad .....Included

Field Greens, Red Onion, Tomato, Croutons, Choice of Dressing.

### Wedge Salad..... additional \$3.00

Iceberg, Tomato, Bacon, Bleu Cheese, Red Onion, Bleu Cheese Dressing.

### Tomato Caprese .....Included

Bed of Greens, Tomato, Fresh Mozzarella, Pesto, Balsamic Reduction.

### Spinach Salad ..... additional \$3.00

Spinach, Bacon, Red Onion, Mushrooms, Mozzarella Cheese, Balsamic Vinaigrette Dressing.

### Caesar Salad .....Included

Romaine Lettuce, Croutons, Shaved Parmesan, Sun Dried Tomatoes, Caesar Dressing.

### Field Green Salad..... additional \$3.00

Field Greens, Dried Fruit, Sunflower Seeds, Black pepper Honey Vinaigrette Dressing.

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