



Served Lunch

Top Sirloin

USDA Choice Angus sirloin, prepared medium, drizzled with herb butter

\$21

Filet of Salmon

Pan-seared Atlantic Salmon topped with Béarnaise sauce

\$20

Baked Tilapia

Farm raised tilapia lightly dusted with a parmesan herb breading

\$19

Pork Chutney

Roasted pork tenderloin sliced and topped with a tangy apple chutney

\$18

Apricot Chicken

Pan seared chicken breast covered with our exclusive apricot sauce

\$17

Parmesan Crusted Chicken

Baked chicken breast rolled in a parmesan herb breading

\$17

Chicken Florentine

Parmesan crusted chicken breast topped with prosciutto and a spinach asiago cream sauce

\$17

Southwest Chicken

Baked chicken breast rolled in southwestern spices and served with corn salsa

\$17

Add beef tenderloin medallions to any entrée

\$9

Vegetarian Options:

Pasta Primavera
Vegetable Stir-Fry
Grilled Portobello Mushrooms

All entrées are accompanied by a choice from each of the following ...

Select One:

Garden Wild Rice
Garlic Smashed Potatoes
Roasted Red Potatoes
Twice Baked Potatoes
Duchess Potatoes

Select One:

Green Beans
Glazed Carrots
Steamed Broccoli Florets
Sautéed Mixed Vegetables
Asparagus Spears

Select One:

Tossed Garden Greens
Caesar Salad
Cranberry Feta Spring Salad
Apple Walnut Bleu Cheese Spring Salad

Included with every selection:

*Fresh Baked Rolls
Coffee and Tea*

All Prices Subject to Change
Please add 18% Gratuity and 7% Sales Tax to Total