

2 Course Lunch - \$26 per person

Starter & Entrée Combination

- ❖ Includes Soda, Lemonade, Iced & Hot Tea and Coffee
 - ❖ Dessert Course can be added for an additional \$6 per person
 - ❖ Guest Counts of 45+ must submit individual Course selections in advance
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Starters

Please select up to 2 choices

Mixed Greens

Mixed Greens with Teardrop Tomatoes, Shaved Parmesan & Red Wine Vinaigrette

Caesar Salad

Romaine Lettuce with Sourdough Croutons, Parmesan Cheese & Caesar Dressing

Goat Cheese Salad

Mixed Greens, Diced Tomatoes, Pine Nuts, Crumbled Goat Cheese & Red Wine Vinaigrette

Fire Roasted Tomato Soup

Garnished with Sourdough Croutons

Gazpacho (Seasonal May-September)

Entrées

Please select up to 3 choices

Nicoise Salad with Ahi Tuna

Mixed Greens, Red Potatoes, Hard Boiled Eggs, Tomatoes, Haricot Verts, Capers, Olives & Herb Vinaigrette topped with Ahi Tuna

Greek Salad with Grilled Bistro Steak

Mixed Greens, Tomatoes, Pepperoncini, Feta Cheese, Cucumber, Red Onions, Kalamata Olives & Red Wine Oregano Vinaigrette topped with Grilled Bistro Steak

Arugula Salad with Grilled Shrimp

Baby Arugula, Roasted Corn, Parmesan Cheese & Lemon Vinaigrette with Grilled Shrimp

Herb Roasted Chicken

½ Roasted Chicken with Mashed Potatoes & Haricot Verts

Steak Frites

New York Strip topped with Parsley Butter, French Fries & side of Mixed Greens

Grilled Salmon

Grilled Salmon over a bed of Goat Cheese & Asparagus Orzo with Red Pepper Coulis

Shrimp Pomodoro with Linguini*

Linguini Pasta, Shrimp, Tomatoes, Basil, Fresh Mozzarella & Pomodoro Sauce

**Can be prepared without Shrimp upon request*