

2 Course Lunch - \$26 per person

Entrée and Dessert Combination

❖ Includes Soda, Lemonade, Iced & Hot Tea and Coffee



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

Grilled Salmon

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

Steak Frites

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

Angel Hair Pasta with Grilled Shrimp*

Angel Hair Pasta, Grilled Shrimp, Tomatoes, Basil, Fresh Mozzarella & Pomodoro Sauce

**Can be prepared without Shrimp upon request*

Dessert

Please select up to 2 choices

Apple Crumble

Fresh Sliced Apples with a Crumble Topping and Vanilla Bean Ice Cream

Crème Brulee

Vanilla Custard with a Caramelized Sugar Top

Brownie a la Mode

Belgian Chocolate Brownie with Vanilla Bean Ice Cream

Oreo Cheesecake

Traditional Cheesecake with a thick Oreo Crust & Raspberry Coulis

Seasonal Mixed Berries

Mixed Berries with Crème Fraiche