

## ***Lunch- Plated***

*All Entrees are Served with a Choice of Fresh Fruit Cup or Tossed Salad, Starch,  
Vegetable, Rolls and Butter, Dessert and Beverage*

### ***Grilled Rosemary Roast Sirloin***

*With Red Pepper Puree*

***\$19.00pp***

### ***Grilled Marinated London Broil***

*With Bleu Cheese*

***\$18.00pp***

### ***Grilled New York Strip Steak***

*With a Fried Onion and Mushroom Salsa*

***\$21.00pp***

### ***Vegetarian Chili***

***\$15.00pp***

### ***Grilled Vegetable Lasagna***

*With a Four Cheese Sun-dried Tomato Cream  
Sauce*

***\$16.00***

### ***Sesame Vegetable Stir-fry***

*Blend of Seasonal Grilled Vegetables Tossed in a  
Light Sesame Teriyaki Glaze Over White Rice*

***\$16.00pp***

### ***Grilled Center Cut Pork Loin***

*With Burgundy Braised Button Mushrooms*

***\$17.00pp***

### ***Orange Marinated Pork Loin***

*With Grilled Pineapple*

***\$17.00pp***

### ***Chicken Kiev***

*Lightly Breaded and Stuffed with Herb Butter*

***\$18.00pp***

### ***Pecan Crusted Chicken***

*With Maple Honey Butter*

***\$17.00pp***

### ***Grilled Chicken Breast***

*With a Shitake Mushroom Oregano Vinaigrette*

***\$17.00pp***

### ***Duet of Beef and Chicken***

*Tenderloin Beef Medallions and Grilled Chicken  
Breast*

***\$22.00pp***

### ***Grilled Salmon***

*With Mustard Dill Glaze*

***\$18.00pp***

### ***Seared Salmon***

*With Baby Spinach and Ginger Soy Glaze*

***\$18.00pp***

### ***Broiled Flounder***

*With a Lemon Butter White Wine Sauce*

***\$18.00pp***

### ***Roasted Flounder***

*With Garlic Shrimp Cream*

***\$18.50pp***

### ***Tilapia***

*Herb Breaded with Roasted Tomato Bisque*

***\$19.00pp***

*All Prices are Subject to Tax & Service Charge*