

Plated Lunch

Starters

Gingham Salad

Assorted fancy greens tossed with fresh raspberries, blueberries, blue cheese, toasted almonds, mandarin oranges and poppy seed dressing

\$6.95

House Salad

Tomato, Cucumber and Choice of Dressing

\$5.95

Buffalo Mozzarella and Tomato

Garnished with Hot House Lettuce

\$6.95

Caesar Salad

\$5.95

Citrus Salad

Assorted Greens, Sliced Mushrooms Citrus Fruit Segments tossed with Grape-Hazelnut Dressing

\$6.95

~ Cup of Soup ~

\$3.95

Hot

Roasted Butternut Squash
Cream of Mushroom
Tomato Basil Bisque
Cream of Asparagus with Bay Shrimp
Minestrone
Manhattan Clam Chowder
Black Bean with Sour Cream

Cold

Gazpacho Andalouse
Cream of Avocado
Chilled Sweet Potato with Crabmeat
Chilled Tomato with Tequilla
Chilled Asparagus Soup
Vichyssoise

Entrees

All entrees include choice of potato, rice or pasta,
seasonal vegetable du jour and rolls with butter.

Poached Atlantic Salmon Medallions

Filled with Sautéed Spinach with a Lemon-Chive Cream Sauce

\$22.95

Sautéed Trout Fillets

Hazelnut Butter Sauce and Topped with Fried Leeks

\$18.50

Grilled Swordfish

Served with Raspberry Barbecue Sauce

\$24.00

Basil Chicken

Diced Chicken Breast with Mushrooms and Basil Cream Sauce

\$18.50

Roasted Half Chicken

Fresh Herb Gravy

\$18.95

Grilled Chicken Breast on Pear Chutney

Served with Mango Butter Sauce

\$18.95

Southwestern Chicken Breast

Topped with Ortega Chili and Jack Cheese, and
Served with Cilantro-Pepper Sauce

\$18.50

Nakayama Roasted Pork Loin

Served on a Bed of Braised Napa Cabbage with Oriental Sauce

\$19.00

Marinated London Broil

Served over Mediterranean Ratatouille

\$21.50

Roasted New York Strip

Sliced New York Strip served on Mushroom Ragout

\$26.95