



Lunch Menu

Salads

Items include freshly Brewed Coffee, Iced Tea and Ice Cream Dessert

- Chef's Salad**.....\$21.00
Tossed greens with Julienne Turkey, Ham, Swiss, Cheddar Cheese, Tomatoes, and Olives with Your Choice of Dressing
- Chicken Caesar Salad**.....\$22.00
Tossed with Hearts of Romaine, strips of Broiled Breast of Chicken, topped with Croutons and Creamy Caesar Dressing
- Boat Fruit Salad**.....\$22.00
Pineapple Boat Accompanied with a Medley of Seasonal Fruit Salad and Cottage Cheese
- Grilled Prawn Salad**.....\$24.00
Grilled Marinated Prawns on a bed of Organic Baby Greens, Diced Mango, and Dried Cranberries & Grilled Avocado filled with Chipotle Aioli, served with Balsamic Vinaigrette

Pasta

Entrees are served with Garden Salad, French Rolls and Butter, Seasonal Vegetables, Dessert and Freshly Brewed Coffee / Decaf or Hot Tea

- Pasta Primavera**.....\$22.00
A Medley of Fresh Garden Vegetables, tossed with Olive Oil, Fresh Herbs, Parmesan Cheese and served on a Bed of Fettuccine Noodles, with Garlic Bread
- Baked Lasagna**.....25.00
Layers of Angus Ground Beef, Italian Sausage, Pasta, Spinach, Ricotta, Parmesan, and Mozzarella, baked to a Golden Brown, Served with Sautéed Vegetables

Fish

- Petrale Sole Almandine**.....\$27.00
In a Lemon Butter Sauce and topped with Toasted Almonds, Served with Rice and Vegetables
- Poached Salmon**.....\$29.00
Topped with a Malibu Mango Relish, Served with Rice and Vegetables.
- Baked Mahi Mahi**.....\$29.00
Panko Encrusted with Fresh Picked Herbs, Topped with Sweet Chili Sauce, Served with Rice and Vegetables

A 20% service charge and applicable state sales tax will be added to all orders



**LUNCH MENU
(CONTINUED)**

Poultry

- Chicken Marsala**.....\$25.00
Boneless Breast of Chicken Sautéed in Marsala Wine with Mushrooms and Italian Seasonings, Served with Rice and Seasonal Vegetables
- Chicken Piccata**..... \$25.00
Breast of Chicken Sautéed in a Lemon Caper Sauce, Served with Rice and Seasonal Vegetables
- Oven Roasted Garlic Herb Chicken**..... \$26.00
Half Roast Chicken Rubbed with Olive Oil, Fresh Garlic and Hand-Picked Herbs, baked to a Golden Brown, Served with Rice and Seasonal Vegetables
- Chicken Cacciatore (Gluten Free)**.....\$24.00
Sautéed with Bell Peppers, Yellow Onions, Mushrooms and Black Olives in Tomato Sauce, Served with Rice and Seasonal Vegetables
- Chicken Parmesan**.....\$25.00
Breaded Breast of Chicken with Parmesan Cheese and Marinara Sauce, topped with Mozzarella Cheese on a Bed of Fettuccine Marinara, Served with Sautéed Vegetables

Beef

- Tri Tip**.....\$26.00
Topped with a Red Wine Mushroom Sauce, Served with Red Roasted Potatoes and Vegetables
- Rib Eye Steak**..... \$28.00
Flame Broiled to Perfection, topped with a Brandy Peppercorn Sauce, Served with Red Roasted Potatoes & Sautéed Vegetables

Add an Extra Special Touch for a Lunch

- House Special: Award Winning Mostaccioli Pasta**.....\$4.00
Topped With our delicious Marinara Sauce and Freshly Grated Parmesan Cheese. Served Family Style

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