

PLATED LUNCHES

All Entrees include Choice of Soup or Salad, Chefs Vegetable and Starch, Freshly Baked Bread, Coffee and Iced Tea.

Soups (Choose one)

Beef and Barley

Tomato Basil Bisque

Tortilla

Chicken and Sausage Gumbo

Poblano Corn Chowder

Moody Gardens Signature

Lobster Bisque **-add \$3 per person**

Salads (Choose one)

Spinach with Pears, Candied

Pecans, Shaved Red Onions

Crisp Butter lettuce, Marinated

Hot House Cucumbers, Teardrop

Tomato, Shaved Carrots and

Red Onion

Mixed Greens, Teardrop Tomatoes,

Grilled Onion, Dried Cherries,

Spicy Pecans, Cotija Cheese

Caprese with Heirloom Tomatoes,

Fresh Mozzarella, Fresh Basil,

Red Onion

Arugula, Spinach, Goat Cheese,

Grilled Onions, Radish, Roasted

Heirloom Tomatoes

Iceberg Lettuce, Tomato

Relish, Crumbled Blue Cheese,

Applewood Smoked Bacon

HOUSE MADE DRESSINGS

(Choose two)

Ranch, Sriracha Ranch,

Blue Cheese, Parmesan Cream,

Balsamic Vinaigrette, Greek,

Champagne Vinaigrette and

Vanilla Bean Vinaigrette

MEDITERRANEAN TUSCAN CHICKEN

With Italian Herbs, Roasted Fingerling Potatoes and Garlic Broccolini

\$30

PAN ROASTED TILAPIA

with Key Lime Butter, Sautéed Spinach, Roasted Tomatoes and Chef Potato

\$28

HERB ROASTED CHICKEN

With Marinated Mushrooms and Basil Pesto Linguini

\$30

GRILLED STEAK AND POTATOES

New York Strip Steak with Roasted Potatoes, Grilled Texas Onions, and Fresh Asparagus

\$35

STUFFED VEGETABLE RAVIOLI

With Roasted Tomato Coulis

\$28

BONELESS BRAISED SHORT RIB

With Dublin Dr. Pepper Glaze

\$35

BEEF CURED SALMON

With Citrus Asparagus and Jasmine Rice

\$30

GRILLED AND ROASTED VEGETABLES

(Gluten Free Option)

With Quinoa and Radish

Chickpea Salad

\$28

GULF REDFISH

Pan Grilled with Brown Butter

\$32

DESSERTS

\$9

CHEESECAKE

Berry Compote, Whipped cream

CHOCOLATE LAYERED CAKE

Passion Fruit Coulls, Organic Edible Orchid

WHITE FRANGELICO MOUSSE IN CHOCOLATE CUP

Toasted Caramelized Hazelnuts, Fresh Berries (Gluten Free, Vegan Friendly)

HONEY VANILLA BEAN ROASTED PEARS

Sweet Mascarpone Cream, Crunchy Spiced Granola, Cinnamon Sugar Crackers

RICOTTA CHERRY TART

Cherry Compote, Chocolate Streusel

CHOCOLATE FLOURLESS CAKE

Hibiscus Ganache, Hibiscus Crème Anglaise, Organic Edible Orchid (Moody Gardens Signature Dessert)

BOXED LUNCHES

\$18

All Box Lunches include Chips or Potato Salad, Chocolate Chip Cookie and Soft Drink or Bottled Water

(Select one)

GRILLED CHICKEN COBB WRAP

Chopped Eggs, Grilled Chicken, Applewood Smoked Bacon, Spinach, Tomatoes, Roasted Corn and Ranch dressing in a Spinach Tortilla

THE ITALIAN SUB

Salami, Roast Beef and Ham with House Dressing, Balsamic Onions, Banana Peppers, Shredded Lettuce, Tomato and Provolone Cheese on Pretzel Roll

ROAST TURKEY SANDWICH

Yellow Tomatoes, Swiss Cheese, Baby Spinach, Apricot Mayonnaise on Croissant

ROAST BEEF SANDWICH

Balsamic Onions, Tomatoes, Spinach, Mozzarella Cheese, Horseradish Cream on Hoagie Roll

VEGETABLE WRAP

Seasoned Grilled Vegetables and Hummus on Cilantro Tortilla Wrap

\$18