

LUNCH & DESSERT

PLATED LUNCHES

All Entrees include Choice of Soup or Salad, Chef's Vegetable and Starch, Freshly Baked Bread, Desserts, Coffee and Iced Tea.

Choose One

SOUPS

- *Spring Vegetable & Rice with Rotisserie Chicken with Fresh Herbs
- *Classic Lobster or Spicy Shrimp Bisque
- *Seafood Gumbo
- *Sausage & Chicken Gumbo
- *Black Bean Soup with Sour Cream and Fresh Pico de Gallo
- *Tomato Basil Soup with Cheesy Croutons
- *Cauliflower Soup with Sautéed Mushrooms and Truffle Oil
- *Chilled Gazpacho with Avocado and Tomatillo Créma
- *Corn Chowder with Lobster

SALADS

- *Mixed Field Greens
Seasonal Garden Vegetables, Choice of House or Ranch Dressing
- *Chopped Wedge Salad
With Crispy Bacon, Crumbled Blue Cheese or Ranch Dressing
- *Classic Caesar Salad
Chopped Romaine Hearts with our Signature Caesar Dressing and Croutons
- *Butter Lettuce and Roasted Beet Salad
Crumbled Goat Cheese, Toasted Pistachios with Orange-Champagne Vinaigrette
- *Spinach & Roasted Pear Salad
With Candied Pecans and Sweet Onion Confit with Red Wine-Dijon Vinaigrette

ENTRÉES

- *Blackened Redfish
With Cajun Vegetable Sauté \$36
- *Pan Roasted Grouper
Citrus Marinated Cherry Tomato Vinaigrette, \$36
- *Lacquered "Bay of Fundy" Salmon
With Gulf Shrimp-Grilled Pineapple Relish, Cilantro Rice and Sautéed Sesame Broccolini \$34
- *Grilled New York Steak & Potatoes
Roasted Asparagus, Cremini Mushroom and Sweet Onion Sauté \$40
- *Grilled Beef Medallions
With Lobster-Cognac Sauce, Asparagus and Potato Purée \$37
- *Braised Boneless Short Rib
Braised in Chianiti, Herbs and Seasonal Vegetable Mirepoix \$38
- *Roasted Airline Chicken Breast
With roasted Fennel, Fingerling Potatoes, Sweet Onions, Rosemary & Tomato Jus \$34
- *Tuscan Chicken
Creamy Sundried Tomato Sauce, Spinach, Garlic, White Wine Served with Linguini and Broccolini \$34
- *Ricotta & Porcini Stuffed Pasta
With Creamy Truffle & Parmesan Sauce \$32
- *Grilled Vegetable Ravioli
With Sugo Rosa Sauce \$32

DESSERTS

- *Strawberry Cake Donut- Glazed Donut with Strawberries, Strawberry Sauce and Whipped Cream
- *ChocoNut Pate Choux - Chocolate Cream Puff Filled with Caramelized Hazelnuts and White Chocolate Mousse finished with Raspberry Coulis
- *Seasonal Berry Tart - Shortbread Tart Shell Filled with Vanilla Crème Patisserie and Topped with Fresh Berries alongside a Lemon Lavender Sauce
- *Tropical Panna Cotta - Vanilla Bean Custard topped with Mango in a Passion Fruit, Banana and Lime Sauce
- *Demolition Chocolate Cake - Chocolate Mousse Sandwiched Between Chocolate Cake and finished with Ganache