

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