



Lunch Entrées

All Lunch Entrées are Served with a Choice of Soup or Salad, Chef's Choice of Seasonal Vegetable and Starch, Freshly Baked Rolls, and Coffee, Tea or Milk

Stuffed Chicken Breast Normandy \$14.00

Boneless Chicken Breast Wrapped around Apple Sage Bread Stuffing and Topped with a Light Champagne Sauce

Eggplant Parmesean \$12.50

Eggplant Lightly Breaded and Topped with Provolone Cheese and Marinara Sauce, Served on a Bed of Fettuccini

Chicken Milano \$14.00

Boneless Breast of Chicken Topped with Roasted Red Peppers, Mushrooms, Fresh Basil and Provolone Cheese

Vegetarian Lasagna \$12.50

Layered with Fresh Garden Vegetables, Cheese and Marinara Sauce

Flat Iron Filet \$16.00

8oz. Tender Top Blade Steak Marinated with Mesquite Seasoning then Charbroiled, Served with Sautéed Mushrooms

Sicilian Tenderloin \$16.50

Breaded with Italian Crumbs, Parmesan Cheese, Olive Oil, Topped with Sautéed Onions and Peppers

Sliced Pork Loin \$14.00

Roasted with Rosemary, Garlic and Served with Apple Sauce

Broiled Whitefish \$14.50

Broiled with White Wine and Lemon Butter

Almond Crusted Salmon \$15.00

Atlantic Salmon Topped with Crushed Almonds and Baked with White Wine and Citron Butter

Mediterranean Tilapia \$14.00

Mild Tilapia Filet, Broiled with Olive Oil and Lemon, Topped with Onion, Pepper, Mushrooms, and Tomato with a White Wine and Capers Sauce

Portabella Chicken Breast \$14.50

Boneless Breast of Chicken Topped with a Shallot and Portabella Mushroom Sauce

Please add a 19% gratuity and 5.85% sales tax to all food and beverage.

Prices subject to change