

LUNCH MENU

\$29 PER PERSON

SERVED WITH WARM BREAD, WHIPPED BUTTER

UNLIMITED COFFEE, TEA, ICED TEA AND SODA

FIRST COURSE SELECTION, (CHOOSE TWO)

CUP OF TOMATO BASIL AND ARTICHOKE SOUP

TRADITIONAL CAESAR, CRISP ROMAINE, PARMESAN AND FOCACCIA CROUTONS

CHOPPED SALAD, ICEBERG LETTUCE, RADISH, TOMATO, ONION, DRY RICOTTA
AND RED WINE VINAIGRETTE

SIMPLE GREENS, CUCUMBER, CARROT AND BALSAMIC DRESSING

ENTREE SELECTION, (CHOOSE THREE)

CHICKEN SCALLOPINI, LEMON, CAPERS, WHITE WINE, MASHED POTATO AND
SEASONAL VEGETABLE

CHICKEN SORRENTINO, TOPPED WITH EGGPLANT, PROSCIUTTO, MOZZARELLA,
MASHED POTATO AND SEASONAL VEGETABLE

BONELESS BRAISED BEEF SHORT RIBS, BAROLO REDUCTION SAUCE, POTATO
AND SEASONAL VEGETABLE

ROASTED ATLANTIC SALMON, STONE GROUND MUSTARD SAUCE, POTATO
AND SEASONAL VEGETABLE

PENNE VODKA, WITH SAUTEED MUSHROOMS AND SPINACH

CHICKEN OR SALMON CAESAR SALAD, CRISP ROMAINE, PARMESAN,
FOCACCIA CROUTONS AND TOPPED WITH GRILLED CHICKEN OR SALMON

DESSERT SELECTION, (CHOOSE ONE)

MASCARPONE CHEESECAKE, MIXED BERRY SAUCE

FLOURLESS CHOCOLATE CAKE

TIRAMISU

CARROT CAKE