



GROUP LUNCHEON MENU

◆ COURSE ONE ◆

Soup du Jour

Or

House/Caesar Salad

◆ COURSE TWO ◆

Entrée Selections

Broiled Airline Chicken Breast

topped with a Roasted Garlic and Parmesan cream Sauce

Jumbo Lump Crab Cake

(4 oz.) served with a Roasted Red Pepper Aioli

Chef's Fish du Jour

Filet Mignon (6oz-add \$11.50 per person)

Above entrées accompanied by Roasted Garlic Mashers & Sautéed Vegetables

Vegetarian Option

Penne Pomodoro

Penne tossed with Garlic, Assorted Vegetables and White Wine with Parmesan Cheese.

◆ COURSE THREE ◆

Dessert

Raspberry Sorbet with Berries and Whipped Cream

New York Style Cheesecake

Chocolate Torte

Served with Freshly Baked Bread with Butter

Choice of Coffee or Tea

\$27.95 per person

All Food and Beverages are subject to Sales Tax and 18% Gratuity.