

~ Lunch Entrees ~

<i>Ahi Tuna Salad</i>	26
<i>Seared Sushi Grade Ahi Tuna Loin with Black and White Sesame Seeds, over a Soba Noodle Salad with Mixed Greens, Wasabi Vinaigrette and Crispy Wontons</i>	
<i>Insalata Antipasto</i>	19
<i>Selection of Cured Italian Meats, Balsamic Grilled Vegetables, Italian Artisan Cheeses and Grilled Ciabatta Bread with Appropriate Condiments</i>	
<i>Fajita Salad</i>	19
<i>Jumbo Tortilla Shell filled with Strips of Chicken or Beef, Shredded Lettuce, Tomatoes, Black Olives, Cheddar Cheese, Sour Cream, Guacamole, Salsa and Corn Relish</i>	
<i>“Caesar’s Salad”</i>	18
<i>Knife and Fork Wedge of Romaine with Crispy Parmesan Tuiles, Grilled Italian Bread and Traditional Caesar Dressing</i>	
<u><i>(Add Grilled Shrimp Skewer, Atlantic Salmon or Chicken Breast to “Caesar’s” for 7 per Guest)</i></u>	
<i>Beef Tenderloin Napoleon</i>	27
<i>Layers of Sliced Beef Tenderloin and Roasted Portabella Mushrooms with Port Infused Mashed Potatoes, Haricot Vert, Fried Leeks and a Port Demi-glace</i>	
<i>Caribbean Style Jerk Chicken</i>	25
<i>Jerk Seasoned Chicken Breast with Black Bean and Corn Cake, Coconut Scented Jasmine Rice and Madurous of Fried Plantains and Mango and Cilantro Salsa</i>	
<i>Italian Chicken</i>	23
<i>Seared Chicken Breast Cutlets with Foraged Mushroom Ragout, Orecchiette Pasta in a Parmesan Cream Sauce, 24 Hour Tomatoes and Roasted Shallots</i>	
<i>Roulade of Chicken Breast</i>	24
<i>Chicken Breast Filled with Ricotta Cheese, Sweet Italian Sausage, Basil and Sundried Tomato, Served with Roasted Garlic Scented Mashed Potatoes, Grilled Zucchini and Squash and Topped with Roasted Red Pepper Coulis</i>	
<i>Braised Beef Short Ribs</i>	25
<i>Slow-Cooked Ribs with Goat Cheese Crushed Potatoes, Haricot Vert, Baby Carrots Cherry Tomato and Roasted Red Onion</i>	
<i>Ginger Scented Salmon</i>	26
<i>Spicy Wasabi Mashed Potatoes, Stir-fry of Julienne Vegetables and Basmati Rice Cakes Topped with Korean Sweet Chili Sauce</i>	
<i>Grilled Pork Loin Filets</i>	24
<i>Candied Yams, Braised Collard Greens, Fire-Roasted Corn Fritter with Spicy Barbecue Sauce</i>	
<i>Steamed Alaskan Halibut</i>	28
<i>Fingerling “Potato Salad”, Sautéed Bitter Greens and a Pommery Mustard Beurre Blanc</i>	

**Please Select a Salad and a Dessert for your Entrée. *All entrees served with Rolls, Butter, Iced Tea, Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas
Please Apply All Applicable Tax and Service Charges*