

LUNCH

9300230

NATIONAL RESTAURANT
ASSOCIATION
MENU COLLECTION

APPETIZERS

Soup du Jour \$2.75/cup \$4.00/bowl

Boston Clam Chowder \$3.00/cup \$4.25/bowl ♥

Turkey, Wild Mushroom Consomme \$2.75/cup \$4.00/bowl

Southwest Tequilla Shrimp with Spicy Pepper Relish \$8.75

Bruschetta with Tomatoes, Wild Mushrooms and Aged Parmesan \$3.75 ♥

Cashew Chicken Spring Roll with Apricot, Rice Wine Duck Sauce \$5.50

Chilled Seafood Sampler, Fresh Horseradish Tomato Coulis \$9.50

Lobster Quesadilla with Fresh Guacamole and Salsa \$7.50



SALADS

Caesar Salad with Sour Dough Croutons \$3.75/side \$5.25/luncheon
Winter Greens with Vegetables and a Walnut Herb Vinaigrette \$3.50 ♥
Warm Goat Cheese Blintz on Grilled Vegetable Salad with Rosemary Oil \$5.95 ♥
Warm Duck Salad of Spinach, Mushrooms, Vegetables and Raspberry Vinegar \$9.25 ♥
Smoked Salmon with Local Potato Salad and Pumpernickel Breadsticks \$9.50
Warm Seafood Salad with Red Cabbage Slaw \$11.50 ♥
Oriental Chicken Salad with Crispy Vegetables \$8.50

SANDWICHES

Smoked Virginia Ham on Cheddar Cheese Biscuit with Bourbon Mustard and Apple Pecan Salad \$5.50

Open Faced Maple Glazed Chicken on Cracked Wheat Bread, Sweet Potato Fries \$7.95

Fresh Roasted Turkey with Herb Mayonnaise and Pecan Salad \$6.75

All-Beef Frank with Boston Baked Beans or Fries \$5.25

Grilled Southwest Chicken with Vegetables in Flour Tortilla \$6.50

Grilled Hamburger with Choice of: Jarlsburg, Cheddar, Boursin, Bacon, Onions or Mushrooms \$6.75

ENTREES

Peppered Luncheon Sirloin with Brandy Butter and Garlic Mashed Potatoes \$11.50

Golden Brook Trout with Vegetable Julienne and Walnut Remoulade \$11.50

Pan-seared Schrod on a Bed of Vegetables with a Lemon Emulsion \$10.50 ♥

Spicy Thai Chicken in a Rice Paper Basket \$9.75 ♥

Emince of Veal with Pearl Onions and Wild Mushrooms over Spetzli \$13.95

Grilled Chicken and Andouille Sausage Cassoulet with Crispy Bacon and Parsnip Chips \$9.50



PASTA

Fresh Linguine with Plum Tomatoes, Basil, and Garlic \$6.50/side \$9.75/luncheon Fresh Whole Wheat Fettuccine with Duck Confit, Wild Mushrooms, Herb Jus Lie \$6.50/side \$10.50/luncheon Prosciutto and Provolone Tortelloni with Roasted Peppers and Aged Parmesan \$5.25/side \$9.25/luncheon

GRILLED PIZZA

Fresh Tomato, Basil, and Three Cheeses \$6.50

Chevre, Sundried Tomato, Plum Tomato and Rosemary \$7.25

Grilled Chicken and Andouille with Smoked Mozzarella and Barbecue Sauce \$7.25