

PLATED LUNCH SELECTIONS

served with rooted grounds regular & decaffeinated coffee, assorted herbal teas, iced tea, iced water, warm rolls & butter, house salad, and chef's choice of dessert

CHICKEN |

choice of one

CHICKEN ROULADE

spinach, mushrooms and shallots with a white wine chicken velouté, goat cheese & chive potato cakes, roasted broccolini

PAN SEARED CHICKEN

seasonal brined chicken with hunter style velouté, roasted red skin potatoes, heirloom vegetable medley

BEEF |

choice of one

TUSCAN BRAISED SHORT RIBS

braised short ribs with a tomato and herb demi-glace, Yukon gold mashed potatoes, garlic roasted haricot vert

PORCINI RUBBED FLANK STEAK

mushroom demi-glace, potatoes au gratin, roasted asparagus

SEAFOOD |

choice of one

BLACKENED WHITE FISH

citrus salsa, herbed rice pilaf, roasted baby squash

PAN SEARED SALMON

garlic tarragon cream sauce, roasted potatoes, seasonal succotash

VEGETABLE |

choice of one

PORTOBELLO MUSHROOM (V, GF, DF)

topped with seasonal noodled vegetables, tri color roasted potatoes, haricot verts

SAGE & MUSHROOM POTATO CROQUETTE (V, GF, DF)

sundried tomato coconut cream sauce, roasted asparagus, blistered tomatoes

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness. The following major food allergens are used as ingredients in this facility. Milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy and sesame. Please notify staff for more information about these ingredients

