

# PLATED LUNCH

## SELECTIONS

Served with bread, 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

