



## MEMORIAL LUNCHEON MENU

### SALAD SELECTIONS

*(Choice of one)*

**HOUSE SALAD**, field greens, Romaine, baby spinach, shredded carrots, cucumbers, red cabbage and grape tomatoes; creamy tarragon dressing

**SPINACH SALAD**, sliced mushrooms, shaved red onions and grape tomatoes; with Champagne vinaigrette

### ENTRÉES

*(Choice of one)*

#### Poultry

**CHICKEN MARSALA**, Scaloppine of pan-seared chicken served with a medley of imported & domestic mushrooms in a savory Marsala wine sauce \$ 24

**CHICKEN FRANCAISE**, Scaloppine of chicken lightly egg-dipped and gently sautéed in a delicate lemon butter sauce; topped with a medley of diced tomatoes and chives \$ 24

**CHICKEN PARMESAN**, Panko & parmesan-crusted chicken breast topped with fresh mozzarella cheese and served with San Marzano tomato gravy \$ 24

#### Seafood

**TANGERINE-GRILLED SALMON**, Fillet of Atlantic salmon brushed with a tangy tangerine mustard glaze \$ 26

**JUMBO LUMP CRABCAKES**, Accented with ginger and scallions; lightly panko-crusted, pan-seared and served with a refreshing mango coulis \$ 28

#### Meats

**ROAST PRIME RIB OF BEEF**, (10-12 oz.) Served with au jus, crispy fried onions and our horseradish sauce béarnaise \$ 32

**BROILED FILET MIGNON**, (6 oz.) On a bed of caramelized leeks with horseradish sauce béarnaise \$ 37

### Combinations

**CHICKEN FRANCAISE & TANGERINE GRILLED SALMON**, Scaloppine of chicken lightly egg-dipped & gently sautéed in a delicate lemon butter sauce; teamed with fillet of Atlantic salmon brushed with a tangy tangerine mustard glaze \$ 26

**CHICKEN FRANCAISE & JUMBO LUMP CRABCAKES**, Scaloppine of chicken lightly egg-dipped & gently sautéed in a delicate lemon butter sauce; teamed with one jumbo lump crab cake served with a refreshing mango coulis \$ 28

*All entrées are accompanied by our Chef's seasonal potato & vegetable selections*

### Desserts (Choice of one)

**STRAWBERRY AND CREAM PARFAIT**, Strawberry mousse layered with luscious vanilla bean cream; white chocolate pearls

**KEY LIME PIE**, Key lime custard baked in a traditional Graham cracker crust; topped with whipped cream and citrus confetti and served with a tropical fruit salsa

**TIRAMISU**, layers of Italian sponge cake soaked with espresso syrup and layered with a mascarpone and Marsala cream; topped with cocoa, whipped cream and chocolate shavings and garnished with espresso syrup and chocolate sauce

**CHOCOLATE HEAVEN TORTE**, Cocoa genoise layered with white chocolate mousse; frosted with dark chocolate mousse

**VANILLA ICE CREAM**, topped with Grand Marnier-marinated strawberries

**CHEESECAKE**, with sour cream topping; served on a purée of fresh raspberries \$ 2

*Freshly baked rolls and whipped butter*

*Coffee, tea or brewed decaffeinated coffee*

PLEASE ADD 20% SERVICE CHARGE AND 6% SALES TAX TO ALL QUOTED PRICES.