



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-crusting 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

MARYLAND CRABCAKES, *Pure jumbo lump blue crabmeat classically prepared with hints of lemon, parsley, mustard, Old Bay and Spanish onions; with a stone ground mustard sauce* \$ 30

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 & MARYLAND CRABCAKE, *Scaloppine of chicken lightly egg-dipped & gently sautéed in a delicate lemon butter sauce; teamed with one pure jumbo lump blue crabmeat crab cake* \$ 30

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

Desserts (Choice of one)

STRAWBERRY LIMONCELLO PARFAIT, *Strawberry mousse layered with limoncello lemon curd and white chocolate curls*

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.