



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

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)

LEMON MASCARPONE CAKE, layers of limoncello-soaked vanilla genoise, lemon mascarpone mousse and lemon ganache, served in a pool of raspberry coulis

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

Freshly baked rolls and whipped butter

Coffee, tea or brewed decaffeinated coffee

Please add 20% service charge and 6% sales tax to all prices.

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