



## ALA CARTE LUNCH MENU

### TABLE TOP HORS D'OEUVRES

(CHOICE OF THREE)

#### Cold Selections

- Caprese Skewers (GF)
- Sliced Tenderloin of Beef Crostini
- Asparagus, Goat Cheese & Tomato Crostini
- Truffled Deviled Eggs (GF)
- Charcuterie Cheese Skewers (GF)
- Crudite Shooters
- Shrimp Shooter +\$3 (GF)

#### Hot Selections

- Clams Casino
- Cheesesteak Spring Rolls
- Vegetable Spring Rolls
- Cocktail Franks
- Pork Potstickers
- Chicken & Lemon Grass Pot Stickers
- Garlic Shrimp Skewers
- Scallop Wrapped in Bacon +1 (GF)
- French Onion Boules +\$1

BASED ON 4 TOTAL PIECES PER PERSON  
\$10.00 PER PERSON

### SALADS, APPETIZERS AND SOUPS

(CHOICE OF ONE)

#### Salads

- HOUSE SALAD, (GF)** field greens, romaine, baby spinach, shredded carrots, cucumbers, red cabbage and grape tomatoes; creamy tarragon dressing
- SPINACH SALAD, (GF)** sliced mushrooms, shaved red onions and grape tomatoes; with champagne vinaigrette
- TRADITIONAL CAESAR SALAD,** crisp romaine leaves prepared in our tangy caesar dressing; presented with lightly roasted garlic croutons and aged parmesan cheese **\$4**
- GRANNY SMITH APPLE SALAD, (GF)** with candied walnuts, sliced strawberries and goat cheese; tossed with field greens in an apple cider ginger vinaigrette **\$4**
- WEDGE OF ICEBERG LETTUCE, (GF)** topped with applewood-smoked bacon, diced tomatoes and crumbled blue cheese; served with creamy blue cheese **\$4**
- ARUGULA, (GF)** tossed with shaved red onions, mandarin oranges and goat cheese in a lemon vinaigrette **\$4**

#### Soups

- BAKED FRENCH ONION SOUP,** topped with a crouton and baked with a delicate blend of cheeses **\$6**
- WILLIAM PENN'S SNAPPER SOUP,** with sherry service **\$7**
- LOBSTER BISQUE, (GF)** perfumed with cognac; enhanced with chunks of maine lobster and garnished with spiced creme fraiche and fresh chives **\$8**

#### Cold Appetizers

- PICO DE GALLO BRUSCHETTA,** a festive spin on a classic combination of diced roma tomatoes, red onion, cilantro, lime juice and a touch of fresh jalapeno; presented with grilled ciabatta bread and melted manchego cheese and a drizzle of extra virgin olive oil and micro basil **\$7**
- CHILLED SHRIMP COCKTAIL,(GF)** with our tangy pepper vodka cocktail sauce **\$16**

#### Hot Appetizers

- BAKED CLAMS CASINO,** with fines herbes, diced peppers and bacon **\$11**
- SCALLOPS ON HORSEBACK, (GF)** six sea scallops studded with fresh ginger and wrapped in applewood-smoked bacon; baked and served with a tangy pepper vodka cocktail sauce **\$12**

## ENTREE SELECTIONS

(CHOICE OF THREE)

<b>CHICKEN MARSALA, (GF)</b> pan-seared chicken breast teamed with a medley of imported & domestic mushrooms in a savory marsala wine sauce	<b>\$25</b>
<b>CHICKEN PARMESAN,</b> crispy panko-breaded chicken cutlets topped with fresh mozzarella & san marzano tomato gravy	<b>\$25</b>
<b>BLACKBERRY - BARBEQUED PORK CHOPS,</b> boneless, brushed with a savory blackberry glaze and char-grilled	<b>\$25</b>
<b>FILETS GORGONZOLA, (GF)</b> two petite filets mignon served with sauteed spinach and roasted red peppers; presented with a blue cheese and beurre blanc-infused demi- glace	<b>\$30</b>
<b>PETITE FILET MIGNON, (GF)</b> (6 oz.) on a bed of caramelized leeks with a rosette of fresh herb butter; tangy horseradish sauce bearnaise	<b>\$37</b>
<b>ROAST PRIME RIB OF BEEF,</b> (10-12 oz.) served with au jus, crispy fried onions and our tangy horseradish sauce bearnaise	<b>\$38</b>
<b>CRISPY PARMESAN &amp; PANKO-CRUSTED LEMON SOLE,</b> with a lemon caper butter sauce	<b>\$25</b>
<b>TANGERINE GRILLED SALMON, (GF)</b> fillet of atlantic salmon brushed with a tangy tangerine mustard glaze	<b>\$27</b>
<b>SHRIMP IMPERIAL-STUFFED FLOUNDER,</b> with a scampi butter sauce	<b>\$29</b>
<b>VEGAN RIGATONI BOLOGNESE,</b> al dente rigatoni tossed in a slowly simmered ragu of portabella mushrooms, carrots, grilled onions, roasted garlic, braised tomatoes and roasted cauliflower	<b>\$25</b>

All entrees accompanied by our Chef's seasonal potato and vegetable selection

## DESSERTS

(CHOICE OF ONE)

<b>CHOCOLATE HEAVEN TORTE,</b> cocoa genoise layered with white chocolate mousse; frosted with dark chocolate mousse and served on a puree of fresh raspberries	<b>\$9</b>
<b>CHEESECAKE,</b> with sour cream topping; served with raspberry puree	<b>\$9</b>
<b>CREME BRULEE,</b> classic rich custard topped with caramelized sugar and served with a fresh strawberry	<b>\$9</b>
<b>TIRAMISU,</b> 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	<b>\$9</b>
<b>KEY LIME PIE,</b> key lime custard baked in graham cracker crust and served with tropical fruit salsa	<b>\$9</b>
<b>CELEBRATION CAKE,</b> served on a raspberry coulis-painted plate with a white and dark chocolate striped tuile and a strawberry garnish	<b>\$10</b>
<b>VANILLA ICE CREAM,</b> topped with grand marnier -marinated strawberries	<b>\$6.5</b>
<b>CHEESECAKE DUO,</b> luscious limoncello cheesecake topped with fresh blueberries and paired with our decadant chocolate bailey's cheesecake	<b>\$12</b>
<b>DESSERT TRIO,</b> petite creme brulee teamed with cheesecake and chocolate heaven torte	<b>\$13</b>
<b>CREME BRULEE SAMPLER,</b> featuring classic vanilla, raspberry and mocha creme brulee	<b>\$13</b>

### ROOM RENTAL FEES:

HUNT - \$100

TAVERN - \$150

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

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

9/21