



MEMORIAL LUNCHEON MENU

SALAD SELECTIONS

(CHOICE OF ONE)

HOUSE SALAD, (GF) field greens, romaine, baby spinach, shredded carrots, cucumbers, red cabbage and grape tomatoes; creamy tarragon dressing

TRADITIONAL CAESAR SALAD, crisp romaine leaves prepared in our tangy caesar dressing; presented with lightly roasted garlic croutons and aged parmesan cheese

ENTRÉES

(CHOICE OF ONE)

Poultry

CHICKEN MARSALA, (GF) scaloppine of pan-seared chicken served with a medley of imported & domestic mushrooms in a savory marsala wine sauce \$27

CHICKEN FRANCAISE, (GF) scaloppine of chicken lightly egg-dipped and gently sautéed in a delicate lemon butter sauce; topped with a medley of diced tomatoes and chives \$27

CHICKEN PARMESAN, panko & parmesan-crusted chicken breast topped with fresh mozzarella cheese and served with san marzano tomato gravy \$27

Seafood

TANGERINE-GRILLED SALMON, (GF) fillet of atlantic salmon brushed with a tangy tangerine mustard glaze \$31

Meats

BRAISED BONELESS BEEF SHORTRIBS, ‘overnight- tender’ boneless short ribs in a red wine demi- glaze; char-grilled \$30

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

Combinations

CHICKEN FRANCAISE & TANGERINE GRILLED SALMON, (GF) scaloppine of chicken lightly egg- dipped & gently sauteed in a delicate lemon butter sauce; teamed with fillet of atlantic salmon brushed with a tangy tangerine glaze \$30

If substituting for Salmon, please add: **Crabcake** + \$6 **Filet** +\$13 **Beef Shortrib:** \$4

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

ASSORTED COOKIE FAVORS \$3

ROOM RENTAL FEES:

TAVERN - \$150

SURREY - \$200

CARRIAGE - \$300

Please add 20% service charge and 6% sales tax to all prices. 9/21