



Plated Lunches

Salad

Choice of One

- Spring Mix with Fennel, Grape Tomato, Carrot & Balsamic Dressing
- Tossed Garden with Choice of Ranch & Balsamic Dressing
- Spinach, Strawberry & Kiwi with White Balsamic Dressing
- Wedge of Iceberg Lettuce, Bacon, Grape Tomato with Creamy Moody Blue Cheese Dressing
- Traditional Caesar +2

Entrée

Choice of One

- Stuffed Chicken Breast 25
with spinach, pine nuts, herb-roasted yukon gold potatoes, glazed carrots
- Seared Salmon 28
with arugula, tomato, capers, savory rice, buttered broccoli
- Honey & Pecan Glazed Pork Tenderloin 25
with pan sauce, whipped sweet potatoes, green bean almandine
- Smoked Bistro Steak 25
with roasted tomato salad, garlic whipped potatoe, asparagus
- Roasted Eggplant Cannelloni 25
stuffed with spinach, oven dried tomatoes
- Blackened Chicken 28
with shrimp and grits, sauteed spinach, grilled tomato

Dessert

Choice of One

- Carrot Cake
- Lemon Tarlet with raspberry sauce
- Key Lime Pie with strawberry coulis
- Bourbon Pecan Torte with caramel sauce
- Chocolate Ganache Cake with chocolate sauce
- Vanilla Bean Panna Cotta with grand mariner sauce & fresh berries

water and iced tea on table, coffee on request

All menu items listed above are priced per person.
 The above prices are subject to a service charge of 20% and applicable taxes.
 Pricing is subject to change without notice.
 November 2013