



SALAD

SPRING SALAD

mixed greens, tomato, red onions, roasted red peppers, balsamic vinaigrette

CAESAR SALAD

Parmesan, croutons, house-made Caesar dressing

ENTRÉE

THREE-CHEESE TORTELLINI

blackened chicken, garlic, onions, fresh spinach, Parmesan cream sauce

SPAGHETTI

tomato sauce, jumbo meatball

FLAME-GRILLED SALMON FILET

black bean salsa, green beans, sun-dried tomato herb butter

VEGGIE PRIMAVERA

orecchiette pasta, asparagus, tomatoes, spinach, mushrooms, lemon and white wine basil walnut pesto, Parmesan

tea, soft drink, and coffee included

Lunch Menu | \$30 per person



ENTRÉE

CHICKEN ACUTO

grilled chicken breast, black bean salsa, grilled artichokes, green beans, spicy olive oil with lemon, cilantro and herbs

GOAT CHEESE & WALNUT SALAD

grilled chicken, mixed greens, grape tomatoes, red onions, roasted red peppers, goat cheese, roasted walnuts, balsamic vinaigrette

FLAME-GRILLED SALMON FILET

black bean salsa, green beans, sun-dried tomato herb butter

VEGGIE PRIMAVERA

orecchiette pasta, asparagus, tomatoes, spinach, mushrooms, lemon and white wine basil walnut pesto, Parmesan

DESSERT

TIRAMISU

vanilla cream, Kahlua chocolate sauce

KEY LIME PIE

whipped cream

tea, soft drink, and coffee included

Lunch Menu | \$35 per person



SALAD

SPRING SALAD

mixed greens, tomato, red onions, roasted red peppers, balsamic vinaigrette

CAESAR SALAD

traditional Caesar, Parmesan cheese, croutons

ENTRÉE

GOAT CHEESE PASTA

sun-dried tomato, garlic, scallion, diced tomato

BOW TIE & SAUSAGE IN VODKA TOMATO CREAM

spicy ground sausage, tri-colored pepper, onion, vodka tomato cream sauce

CHICKEN MARSALA

sautéed chicken breast, fettuccine, mushroom, artichoke, Marsala wine sauce

FLAME-GRILLED SALMON FILET

black bean salsa, green beans, sun-dried tomato herb butter

DESSERT

TIRAMISU

vanilla cream, Kahlua chocolate

KEY LIME PIE

whipped cream.

tea, soft drink, and coffee included

Lunch Menu | \$45 per person



SALAD

SPRING SALAD

mixed greens, tomato, red onions, roasted red peppers, balsamic vinaigrette

CAESAR SALAD

Parmesan, croutons, house-made Caesar dressing

ENTRÉE

VEGGIE PRIMAVERA

orecchiette pasta, asparagus, tomatoes, spinach, mushrooms, lemon and white wine basil walnut pesto, Parmesan

BOW TIE & SAUSAGE IN VODKA TOMATO CREAM

spicy ground sausage, peppers, onions, Asiago cheese, vodka tomato cream sauce

CHICKEN MARGARITE

grilled chicken, angel hair, mozzarella, basil; choice of tomato, scallion cream or garlic butter sauce

FLAME-GRILLED SALMON FILET

black bean salsa, green beans, sun-dried tomato herb butter

DESSERT

TIRAMISU

vanilla cream, Kahlua chocolate sauce

KEY LIME PIE

whipped cream

tea, soft drink, and coffee included

Dinner Menu | \$50 per person



SALAD

SPRING SALAD

mixed greens, tomato, red onions, roasted red peppers, balsamic vinaigrette

CAESAR SALAD

traditional Caesar, Parmesan cheese, croutons

ENTRÉE

WILD MUSHROOM RAVIOLI

spinach, chili flake, mushroom Parmesan cream sauce

GOAT CHEESE PASTA

sun-dried tomato, garlic, scallion, diced tomato

CEDAR ROASTED SALMON

blended Asiago cheese & leek smashed potatoes, julienned zucchini, squash, & red bell pepper

CHICKEN PARMESAN

breaded, sautéed chicken breast, fettuccine, mozzarella, Parmesan, tomato sauce

DESSERT

TIRAMISU

vanilla cream, Kahlua chocolate

KEY LIME PIE

whipped cream

tea, soft drink, and coffee included

Dinner Menu | \$55.00 per person



SALAD

SPRING SALAD

mixed greens, tomato, red onions, roasted red peppers, balsamic vinaigrette

CAESAR SALAD

traditional Caesar, Parmesan cheese, croutons

ENTRÉE

SCALLOPS VENETO

Blackened jumbo scallops, white bean & fried potato succotash, pancetta, basil walnut pesto

THREE-CHEESE TORTELLINI

jumbo lump crab, garlic, onion, spinach, spiced Parmesan cream sauce

CHICKEN PARMESAN

breaded, sautéed chicken breast, fettuccine, mozzarella, Parmesan, tomato sauce

FILET

8oz center-cut, maitre d'butter, Asiago cheese leek mashed potatoes, grilled asparagus

DESSERT

TIRAMISU

vanilla cream, Kahlua chocolate

KEY LIME PIE

whipped cream

tea, soft drink, and coffee included

Dinner Menu | \$65.00 per person