

boardroom lunch

2 course sit down lunch \$29 per person. 3 course plated lunch \$33 per person.
(up to 40 guests)



soups and salads – select 2

tomato basil soup gruyere and asiago
roasted tomato basil soup fire roasted roma
tomatoes, basil, garlic and cream

caesar salad crisp romaine, sourdough
croutons, shaved pecorino, lemon garlic dressing

mixed greens salad roma tomatoes, onions,
crumbled blue cheese, balsamic vinaigrette

chopped greek salad mixed greens, diced
olives, chick peas, tomatoes, cucumbers, feta
cheese, citrus oregano vinaigrette

specialties – select 2

chicken marsala sweet capicola, mushroom
marsala sauce, parmesan risotto

chicken picatta lemon caper and wine
sauce, artichokes, sun dried tomatoes, angel
hair, garlic and oil

chicken parmesan marinara, mozzarella,
penne with butter and cheese

pecan crusted chicken salad mixed greens,
goat cheese, caramelized vidalia onion, sweet
dijon dressing

nicoise salmon salad mixed greens, green
beans, marinated olives, artichokes, boiled
egg, tomatoes, fennel, balsamic vinaigrette

chicken caesar salad grilled chicken,
romaine, sour dough croutons, shaved
pecorino, lemon garlic dressing

roast beef french dip rare roast beef,
ciabatta bread, shallot jus, fries

individual meatloaf bacon wrapped, savory
sweet tomato glaze, mashed potatoes, green
beans

lobster club lobster, avocado, bacon, lettuce,
tomato, toasted brioche, vegetable slaw
(add 4 pp)

spicy fish tacos grilled mahi mahi, cabbage,
salsa, cilantro aioli, soft shell flour tortillas

miso sake glazed salmon seared fresh
atlantic salmon, sesame scallion rice cake,
carrots, baby bok choy (add 2 pp)

grilled steak tips bourbon bbq marinade,
grilled balsamic onions, fries

macaroni and cheese macaroni, 3 cheese
sauce, bread crumb topping
(add lobster 3 pp)

grilled atlantic swordfish lemon caper
butter, lobster risotto, mixed vegetables
(add 6 pp)

desserts – select 2

warm apple blueberry crumble
brown sugar oat topping, vanilla ice cream

vanilla bean crème brulee chilled vanilla
custard, brittle caramelized sugar topping

3 layer chocolate cake rich devil's food
cake, chocolate frosting, sweet black cherry
compote, warm chocolate ganache

** Gluten free menu options can be made available upon request*

Prices do not include gratuity, 4% administrative fee, 7% state and local tax, and \$2pp room fee