

boardroom lunch

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

See bottled wine list for available passed red and white wine selections



soups and salads – select 2

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

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

garden salad mixed greens, tomatoes, carrots, cucumbers, sourdough croutons, creamy parmesan-peppercorn 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

wedge salad sliced tomatoes, red onions, fried onion strings, slab bacon, blue cheese crumbles, blue cheese dressing (add 2pp)

specialties – select 2

Add a 3rd menu option for an additional \$5.00 per person

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

steak tip wedge salad grilled chicken, romaine, sour dough croutons, shaved pecorino, lemon garlic dressing (add 2 pp)

chicken salad wrap chicken salad, lettuce, tomato, red onion, french fries

grilled cheese and fig havarti cheese, fig jam, arugula, sourdough bread, tomato basil soup

veggie bowl brown rice, spinach, bell peppers, zucchini, bean sprouts, spicy sesame dressing (*vegan, vegetarian and gluten free*)

eggplant neopolitan herb breaded eggplant, spinach, red peppers, portabello, provolone, marinara
(*vegetarian*)

rosemary shrimp skewers spaghetti squash, diced tomatoes, grilled asparagus, lemon beurre blanc (add 3pp)

miso sake glazed salmon seared fresh atlantic salmon, sesame scallion rice cake, carrots, baby bok choy

grilled steak tips bourbon bbq marinade, grilled balsamic onions, fries (add 2 pp)

macaroni and cheese macaroni, 3 cheese sauce, bread crumb topping
(add lobster 5 pp)

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

desserts – select 2

key lime pie
graham cracker crust, toasted meringue

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