

CLASSIC LUNCH \$20

PREMIERE LUNCH \$30

PRIME LUNCH \$40

First Course

Oven Roasted Tomato Bisque
Basil Oil

Seven Leaf Salad
Lemon Thyme Vinaigrette

Second Course

Grilled Tuna Salad and Swiss Sandwich
Fresh Fruit

Half Pound Tenderloin Burger
Cheddar Cheese, Polo Fries

Grilled Chicken
House Vegetables, Yukon Gold Mash

Third Course

Cheesecake
Strawberry Puree

* Does Not Include Beverage
* Selection Subject to Change

First Course

Oven Roasted Tomato Bisque
Basil Oil

Second Course

Chopped Caesar
Herbed Croutons

Third Course

“Howard Warren”
Tenderloin Chopped Steak
*Colbert Sauce, Grilled Onion,
Oven Roasted Tomato*

Grilled Atlantic Salmon
Lemon Parsley Butter

Asian BBQ Center Cut Pork Chop
Demi-Glace

Fourth Course

House Baked Fudge
*Vanilla Bean Ice Cream, Chocolate Sauce,
Raspberry Sauce*

* Does Not Include Beverages
* Selection Subject to Change

First Course

Lobster Bisque
“Bristol Cream” Crème Fraiche

Second Course

Chopped Caesar
Herbed Croutons
Tender Leaf Spinach and Strawberry Salad
Glazed Pecans, Benne Seed Dressing

Third Course

Roast Stuffed French Breast of Chicken
White Truffle Oil, Spinach, Basil, Goat Cheese, Parmesan

Grilled Atlantic Salmon
Lemon Parsley Butter

Petite Tenderloin Medallions
Béarnaise Sauce

Fourth Course

Vanilla Bean Crème Brulee
Raspberry Sauce

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* Selection Subject to Change