

MENU #1 \$24.25

Salad Course

House Salad

mixed greens, grape tomatoes, carrot, cucumbers,
salt & pepper croutons, blue cheese dressing

Lunch Entrée

Lightly Breaded Chicken Breast

topped with our marinara and mozzarella cheese served over linguini

accompanied by:

Seasonal Vegetable

Pull Apart Pan Rolls

whipped butter

Dessert

Dark Chocolate Brownie

Dark Roast Regular and Decaf Coffee & Hot Tea

served with cream and sugar

MENU #2 \$24.25

Salad Course

House Salad

mixed greens, grape tomatoes, carrot, cucumbers,
salt & pepper croutons, blue cheese dressing

Lunch Entrée

Roasted Beef Tips

with Mushroom Gravy

accompanied by:

Garlic Smashers

Seasonal Vegetable

Pull Apart Pan Rolls

whipped butter

Dessert

Cookies & Milk Shooters

Dark Roast Regular and Decaf Coffee & Hot Tea

served with cream and sugar

MENU #3 \$24.25

Salad Course

House Salad

mixed greens, grape tomatoes, carrot, cucumbers,
salt & pepper croutons, blue cheese dressing

Lunch Entrée

Parmesan Encrusted Tilapia

accompanied by:

7 Grain Rice

sliced almonds, apricots, fresh herbs

Seasonal Vegetable

Pull Apart Pan Rolls

whipped butter

Dessert

Lemon Bar

raspberry topping, powdered sugar

Dark Roast Regular and Decaf Coffee & Hot Tea

served with cream and sugar

MENU #4 \$24.25

Salad Course

House Salad

mixed greens, grape tomatoes, carrot, cucumbers,
salt & pepper croutons, blue cheese dressing

Lunch Entrée

Grilled Pork Medallions

drizzled with a balsamic apricot glaze

Herb Mashed Potatoes

fresh herbs

Seasonal Vegetable

Pull Apart Pan Rolls

whipped butter

Dessert

Apple Streusel

cinnamon mousse

Dark Roast Regular and Decaf Coffee & Hot Tea

served with cream and sugar

MENU #5 \$23.75

Salad Course

House Salad

mixed greens, grape tomatoes, carrot, cucumbers,
salt & pepper croutons, blue cheese dressing

Lunch Entrée

Bacon Wrapped Meatloaf

accompanied by:

Garlic Mashed Potatoes

Seasonal Vegetable

Pull Apart Pan Rolls

whipped butter

Dessert

Peach Crisp

housemade caramel

Dark Roast Regular and Decaf Coffee & Hot Tea

served with cream and sugar

MENU #6 \$21.75

Lunch Entrée

Rosemary Chicken, Bacon and Avocado Salad

greek basil yogurt dressing

Pull Apart Pan Rolls

whipped butter

Dessert

Strawberry Shortcake

whipped honey topping

Dark Roast Regular and Decaf Coffee & Hot Tea

served with cream and sugar

MENU #7 \$24.50

Salad Course

House Salad

mixed greens, grape tomatoes, carrot, cucumbers,
salt & pepper croutons, blue cheese dressing

Lunch Entrée

Shrimp and Andouille Sausage Jambalaya
Pull Apart Pan Rolls

Dessert

Vanilla Torte

Dark Roast Regular and Decaf Coffee & Hot Tea
served with cream and sugar

MENU #8 \$24.25

Salad Course

House Salad

mixed greens, grape tomatoes, carrot, cucumbers,
salt & pepper croutons, blue cheese dressing

Lunch Entrée

Chicken with Roasted Garlic Parmesan Cream

accompanied by:

Herb Mashed Potatoes

Seasonal Vegetable

Pull Apart Pan Rolls

whipped butter

Dessert

Spice Cake

cream cheese frosting

Dark Roast Regular and Decaf Coffee & Hot Tea

served with cream and sugar