

lunch

plated lunches

All cold lunch choices are served with a seasonal fruit medley with toasted almonds, milk chocolate or granier mousse and freshly brewed coffee, decaffeinated coffee, teas, iced tea, sugar, sweetner, half & half

Deli Plate

Thinly-sliced turkey, roast beef, ham, swiss, cheddar, coleslaw, potato salad, mustard, mayonnaise, lettuce, tomato, red onion, kosher pickles and sliced marble rye • \$17.50

Half & Half Croissant

Curry chicken salad, honey maple glazed ham, grain mustard, mayonnaise, lettuce, tomato, served with Yukon gold potato salad • \$14.50

Asian Chicken Wrap

Marinated grilled chicken breast, glass noodles, carrot julienne, red onion, Nappa cabbage, and red bell pepper wrapped in a spinach tortilla, served with vegetable slaw • \$14.25

Club Novo

Smoked turkey breast, applewood bacon, roma tomatoes, cheddar, and leaf lettuce on toasted focaccia, served with house-made giardiniera • \$14

Albacore Tuna Wrap

Albacore tuna, celery, scallion, and lemon-caper mayonnaise wrapped in a spinach tortilla, served with coleslaw • \$13.50

Greek Salad

Romaine lettuce with roasted red and yellow bell peppers, cucumber, oven-dried tomatoes, kalamata olives, feta cheese, marinated grilled chicken breast, red onion, oregano-balsamic vinaigrette, rolls and butter • \$14

Cobb Salad

House-cut mixed greens, hard-boiled egg, smoked turkey, black olives, applewood bacon, blistered grape tomatoes, blue cheese, our avocado ranch dressing, rolls and butter • \$15

Chicken Caesar Salad

Hearts of romaine, marinated grilled chicken breast, parmesan cheese, herb croutons and house-made Caesar dressing • \$14

lunch

b u f f e t l u n c h e s

All cold lunch choices are served with coffee, decaf coffee, teas, iced teas, sugar, sweetener, half and half

D e l i

Chef's choice house-made soup, roasted vegetable primavera salad, creamy coleslaw, seasonal fruit salad, smoked ham, roast beef, smoked turkey breast, Swiss, American, cheddar, sliced tomatoes, shaved red onion, lettuce, kosher pickles, mayonnaise, mustard, breads and rolls, cookies and brownies • \$19

C i n c o d e M a y o

House-made tortilla soup, taco salad (romaine lettuce, olives, tomatoes, cheddar cheese, jalapeños, tri-color tortilla chips, cilantro vinaigrette), beef fajitas, chicken fajitas, warm flour tortillas, salsa, sour cream, guacamole, tomato, red onion, cheddar cheese, chili con queso with tortilla chips, Mexican rice, ranchero beans and crispy cinnamon Churros • \$18.50

A r t i s a n S a n d w i c h

Sandwiches include:

Prosciutto, capicola and herb cheese spread on house-baked Italian bread

Smoked turkey, applewood bacon, mixed greens and sun-dried tomato pesto on house-baked focaccia

Spinach wrap with curried chicken and apple salad

Grilled marinated vegetables and provolone on house-baked kalamata olive bread

Sandwiches, served with tabbouleh, roasted pepper and green bean salad, peperoncini and assorted bar cookies. • \$21

P i a t t o

House-made Minestrone, Caesar salad, garden salad with two house-made dressings, sweet or hot Italian sausage with roasted peppers and onions, rigatoni pasta primavera, chicken cacciatore, oven roasted vegetables, oregano-garlic potato wedges, garlic bread, cantucci and tiramisu • \$23

N o v o

Choice of two entrees:

Vegetable lasagna

Almond-crust trout

Rosemary-rubbed roast pork loin

Chicken Picatta

Pepper-rubbed roast beef with thyme jus

Penne pasta with tomato-basil sauce

Served with Giardiniera pasta salad, broccoli salad, garden salad with grape tomatoes, olives, cucumber and two house-made dressings; roasted Yukon potatoes, chef's choice fresh vegetables. Chef's choice dessert. • \$23.75

R i v i e r a

Our daily soup, garden green salad with two house-made dressings, Caesar salad, tortellini-broccoli salad, tuna salad, green bean-red pepper salad, chicken salad, domestic cheese and fruit display, croissants and multigrain buns • \$19

Pricing does not include service charge or tax. Pricing is per person, unless otherwise noted.

plated lunch

h o t l u n c h e s

All hot lunch choices are served with a garden salad with two house-made dressings, rolls, butter and freshly brewed coffee, decaffeinated coffee, teas, iced tea, sugar, sweetener, half & half. Your choice of dessert: Vanilla ice cream with raspberry coulis and cookie or Strawberry shortcake with whipped cream.

Portobello Ravioli

Portobello mushroom filled egg pasta with light roasted garlic cream sauce, oven-dried tomatoes, peas, parmesan cheese and basil • \$15

Chicken alla Parmigianna

House-breaded chicken breast sautéed crisp and served with linguine pasta, julienne vegetables and roasted tomato sauce • \$16.50

Brochette Duo

Grilled marinated chicken breast and beef tenderloin tips skewered with vegetables, served with roasted redskin potatoes and rosemary garlic jus • \$17.50

Vegetable Lasagna Rolls

Spinach pasta and egg pasta sheets rolled with ricotta, asiago and parmesan cheeses, baked with our marinara and roasted vegetables • \$13.50

Chicken Toscana

Seared marinated chicken breast, grilled tomato, smoked mozzarella cheese, penne pasta and tomato-basil sauce, with garlic bread • \$16

Grilled Atlantic Salmon

Seasoned grilled Atlantic salmon fillet with saffron-artichoke rice and lemongrass sauce • \$17

Shrimp Cantonese

Sweet and sour shrimp stir-fried with snow peas, bamboo shoots, water chestnuts, carrot julienne, scallion, bok choy and fried rice • \$18

Top Sirloin Grill

Char-grilled 6 ounce top sirloin steak with Yukon gold potatoes, steamed green beans and roasted shallot-thyme demiglace • \$18.50