
Lunch Entrees

All Lunch entrees are served with choice of soup or salad and your choice of vegetable and potato or rice dish, dessert, coffee, and tea.

10 oz. Prime Rib *\$28*
Au Jus, Horseradish Mousse

8 oz. Dry Aged Strip Steak *\$29*
Dry Aged 21 Days, Minimally Handled,

6 oz. Tenderloin Filet *\$40*
Aged 21 Days, Minimally Handled

8 oz. Pork Chop *\$17*
Mint Thyme Glaze

8 oz. Chicken Breast *\$18*
Broiled, Blackened, or Barbeque

Chicken Flamingo *\$22*
Boneless and Skinless Chicken Breast, Breaded, Sautéed, White Wine
Lemon Butter ,Broccoli, Mushrooms, and Provel Cheese.

Seared Salmon *\$28*
Farm Raised, seared

Array of Vegetables *\$13*
Steamed Broccoli, Cauliflower, Grilled Zucchini, Squash, Egg Plant, Breaded Tomato, Mushrooms,
Asparagus Spears, and Roasted Red Pepper Served with Wild Rice.

Catch of The Day *Market Price*
Chef's Selection

Seafood entrees served with one of the following sauces or glaze:

<i>Madeira</i>	<i>Honey Mustard Vinaigrette</i>	<i>Citrus Buerre Blanc</i>
<i>Jack Daniels Bordelaise</i>	<i>Sweet Chili Soy</i>	<i>Moroccan Glaze</i>

We offer a large selection of fresh seafood at market price. We can forecast prices but if there would be a market fluctuation, the prices would have to be adjusted twenty-four hours prior to your party.

All beef entrees are prepared to medium temperature on parties of ten or more.

All above prices subject to 20% service charge and applicable taxes.