

PLATED LUNCHEON ENTRÉES

ENTRÉE SALADS

Onion Crusted Fried Chicken Salad

Bibb Lettuce, Crumbled Maytag Bleu Cheese,
Marinated Tomatoes, Cucumber Relish and
Creamy Bleu Cheese Dressing



Crab Cakes

Pan Fried Jumbo Lump Cakes,
Grilled Asparagus, Mixed Baby Greens, Taxi Tomatoes,
Pepper Lemon Vinaigrette



Cast Iron Seared Tuna

Sliced Rare over Spring Greens, Grilled Artichokes,
Garlic, Anchovies, Fire Roasted Peppers, Smoked Paprika,
Meyer Lemon Vinaigrette



West Indies Crab Salad

Jumbo Lump Blue Crab, Green Papaya, Mango,
Hearts of Palm, Plantain Croutons, Crushed Lime,
Ginger and Grilled Pineapple-Scotch Bonnet Vinaigrette



Mediterranean Lobster Salad

Local Lobster, Red Onion, Capers, Sweet Peppers,
Niçoise Olives, Tomato, White Anchovies,
Hard Cooked Eggs served in the shell



HOT ENTRÉES

Chicken alla Française, Marsala, Piccata or Dijon



Grilled Salmon

with Citrus and Roasted Shallot Sauce



Lobster Risotto Stuffed Flounder

with Roasted Red Pepper Cream



Oven Roasted Prime Rib of Beef

with Rosemary au jus and Horseradish Cream



Roasted Breast of Chicken

filled with Ricotta, Wild Mushrooms and
Sundried Tomatoes

Topped with Shallot Demi Glaze



Grilled Jumbo Gulf Shrimp Scampi



Grilled Petit Filet Mignon

with Wild Mushroom Demi Glaze



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*All Entrées are served with Chef's Choice of Starch and Vegetable
And include Soup or Salad, Dessert, Regular and Decaffeinated Coffees and Tea.*

LUNCHEON SOUPS, SALADS & DESSERTS

SOUPS

New England Clam Chowder



Tortellini en Brodo



Lobster Bisque



Sweet Potato with Toasted Pecan Crème Fraîche

SALADS

Sliced Italian Plum Tomatoes, Fresh Mozzarella and Mixed Greens
with Basil Vinaigrette



Classic Caesar Salad with Romaine Ribbons, Tomatoes,
Shaved Parmesan Cheese and Herbed Croutons



Arugula and Radicchio, Coach Farm Goat Cheese and Roasted Red Peppers
with Warm Balsamic Vinaigrette



Mixed Garden Greens
with Tomatoes in Raspberry Vinaigrette



Greek Salad with Mixed Greens, Marinated Peppers, Tomatoes, Feta Cheese
and Kalamata Olives with Chenin Blanc Dressing

DESSERTS

Tiramisu



Mile-High Cheesecake
Served with Strawberry and Pineapple Puree



Fresh Seasonal Berries
Topped with Champagne Zabaglione



Triple Chocolate Truffle Cake with Raspberry Coulis



Key Lime Pie with Coconut Cream

LAKE OF ISLES