



### LUNCHEONS

Select one lunch for your entire party.  
All Lunches served with Soup or Salad, Chef's Choice of Starch and Vegetable.  
Coffee, Tea and Iced Tea  
Dessert du Jour \$4.50

- L-1 Pork Cutlet Cacciatore** ..... \$8.95  
*Tender pork cutlet sautéed and finished with tomatoes, onions, mushrooms, peppers and herbs.*
- L-2 Pepper Crusted Beef Tenderloin**..... \$12.95  
*Beef tenderloin medallion crusted with tri-color peppercorns sautéed then deglazed with red wine accompanied with roasted red potatoes and vegetable medley.*
- L-3 Veal Saltimbocco** ..... \$12.95  
*Tender veal cutlet dredged in seasoned flour then sautéed and topped with thinly sliced prosciutto, sage, mozzarella, and a red wine demi-glace.*
- L-4 Turkey Wrap** ..... \$8.95  
*Thinly sliced turkey, lettuce, tomato, coleslaw, and Swiss cheese in an herb wrap served with a side salad du jour.*
- L-5 Chicken Dijon** ..... \$9.95  
*Sautéed chicken breast accompanied with risotto, vegetable medley and a creamy Dijon mushroom sauce.*
- L-6 Open Face Strip Steak Sandwich** ..... \$10.95  
*Marinated grilled strip steak on garlic bread topped with mushroom red wine sauce and served with beer battered onion rings.*
- L-7 Chinese-Style Barbeque Pork** ..... \$9.95  
*Pork loin marinated in a Chinese style barbeque sauce, grilled and served with stir fried vegetables and rice.*
- L-8 Salmon Genovese**..... \$9.95  
*Atlantic salmon baked with pesto, tomatoes, and breadcrumbs served with risotto and vegetable medley.*
- L-9 Argentine Flank Steak** ..... \$9.25  
*Garlic rubbed grilled flank steak and finished with a Chimichurri sauce, accompanied by sautéed spinach and rice pilaf.*
- L-10 Raspberry Chicken** ..... \$8.95  
*Marinated grilled chicken, with raspberry cream served with rice pilaf and seasonal vegetable.*

- L-11 Chicken and Wild Mushrooms** ..... \$10.95  
*Sautéed chicken with shiitake, portabella and oyster mushrooms in a red wine sauce served with risotto and vegetable medley*
- L-12 Mediterranean Chicken Breast**..... \$10.95  
*Pan roasted chicken breast in white wine sauce with green and black olives, sundried tomatoes and capers served with risotto and seasonal vegetables.*
- L-13 Raisin Apple Pork.** ..... \$8.95  
*A pork scaloppini sautéed, with golden raisins and Granny Smith apples, served with applejack cream sauce.*
- L-14 Smoked Turkey Cutlet**..... \$8.95  
*Cranberry glazed smoked turkey cutlet served with bread stuffing, pan gravy and seasonal vegetable.*
- L-15 Shrimp & Scallops Lo Mein** ..... \$12.95  
*Jumbo shrimp, sea scallops stir fried with baby corn, bamboo shoots, bell peppers, shitake mushrooms, broccoli and linguini.*
- L-16 Veal Carciofo** ..... \$11.95  
*Tender veal sautéed with artichoke hearts, mushrooms, tomatoes, and capers in a white wine and lemon sauce served on farfalle.*
- L-17 Zinfandel and Cherry Braised Short Ribs**..... \$11.95  
*Slowly cooked beef short ribs with zinfandel and dried cherry sauce served with mashed red potato, and seasonal vegetable.*
- L-18 Turkey Cutlets Piccata**..... \$8.95  
*Turkey cutlet sautéed and finished with a lemon caper sauce.*
- L-19 Sausage and Duck Cassoulet**..... \$8.95  
*Assorted House made sausage, lardons of bacon, and duck baked with white beans in a individual casserole, finished with a buttery herb bread crumb topping.*
- L-20 Beef Forestiere**..... \$8.95  
*Fresh eye of round seasoned and braised with potatoes, onions, carrots, celery, and exotic mushrooms in red wine sauce.*
- L-21 Persian Chicken Breast**..... \$9.95  
*A chicken breast stuffed with a mixture of basmati rice, dates, almonds and Middle Eastern spices glazed with honey orange sauce and served with vegetable medley.*
- L-22 Italian Beef Sandwich** ..... \$8.95  
*Roast beef, caramelized onions, bell peppers, marinara sauce and melted provolone on A Kaiser roll with steak fries.*
- L-23 Stir-Fry Du Jour**..... \$8.95  
*Ask your server for today's selection served over rice pilaf. Choose from beef, chicken or pork Add \$2.00 surcharge for shrimp.*

## LUNCHEON SALADS

Select one lunch salad for your entire party.

Salad Luncheons include Chef's Choice of Soup. Coffee, Tea and Iced Tea

Dessert du Jour \$4.50

- LS-1 Jamaican Grilled Chicken Salad.....\$7.95**  
*Jerk spice grilled chicken with, tomato and pineapple on greens with lime vinaigrette garnished with sweet potato shoestring fries.*
- LS-2 Pittsburgh Steak Salad .....\$8.95**  
*Grilled flank steak, mixed greens, garden fresh vegetables, fries served with pepper cream dressing.*
- LS-3 Turkey & Caramelized Pear Salad.....\$7.95**  
*Julienne turkey breast, caramelized pear, bleu cheese and toasted walnuts on greens with raspberry vinaigrette.*
- LS-4 Pittsburg Chicken Salad.....\$8.95**  
*Grilled chicken, Colby cheese, red onions, carrots, tomatoes, French fries, baby greens and served with pepper cream dressing.*
- LS-5 Duck Salad .....\$9.95**  
*Seared duck breast, summer berries, toasted pecans and bleu cheese on greens with blackberry poppy seen vinaigrette.*
- LS-6 Salmon Cake Salad.....\$9.95**  
*Salmon cakes, grilled asparagus, cherry tomato, roasted pepper on spring greens with Dijon herb vinaigrette.*
- LS-7 Asian Tuna Salad .....\$9.95**  
*Marinated and grilled tuna steak, mandarin oranges, tomatoes, and red onions on greens with soy honey vinaigrette and crispy noodles.*
- LS-8 Turkey Caesar Salad.....\$8.95**  
*Sliced turkey tenderloins tossed with romaine, croutons, Caesar dressing and fresh grated Romano cheese.*
- LS-9 Taco Salad.....\$7.95**  
*Spicy taco meat, greens, black olives, in a flour tortilla cup and topped with salsa and sour cream.*
- LS-10 Curried Chicken Salad.....\$8.25**  
*Poached diced chicken with golden raisins, apple, celery, and onion in a curry mayonnaise arranged on greens and topped with cashews.*

## VEGETARIAN SELECTIONS

*Select one lunch for your entire party.  
Our Vegetarian Lunches include Chef's Choice of Salad, Starch,  
Coffee, Tea and Iced Tea  
Dessert du Jour \$4.50*

- VL-1 Pittsburgh Portabella** ..... \$10.95  
*Grilled marinated Portabellas, steak fries, fresh vegetables and Colby cheese on greens with pepper cream dressing.*
- VL-2 Marinated Vegetable Wrap** ..... \$8.25  
*Fresh vegetables marinated in herb vinaigrette, lettuce, tomato, and provolone cheese in a spinach wrap served with side salad du jour.*
- VL-3 Risotto & Roasted Pepper with Wild Mushroom Ragout** ..... \$9.25  
*A ragout of earthy wild mushrooms served on a bed of creamy risotto rice.*
- VL-4 Penne Market Basket** ..... \$7.95  
*A medley of fresh vegetables sautéed and tossed with penne pasta and a fresh Creole sauce.*
- VL-5 Individual Grilled Vegetable Lasagna** ..... \$7.95  
*Grilled zucchini, portabella, eggplant, sweet pepper and tomatoes layered with Mozzarella and ricotta cheese béchamel sauce and pasta.*
- VL-6 Fall Vegetable Grantee** ..... \$7.95  
*Roasted rutabaga, turnips, carrots, parsnips, and layered in a individual Casserole with Fontina cheese and topped with herbed panko crumbs.*
- VL-7 Mushroom Crepes** ..... \$9.95  
*Shiitake, oyster, portabella and button mushrooms cooked with a tarragon cream sauce and wrapped in crepes.*

“Our **Certified Chefs** would be happy to accommodate your dietary request.”

All priced are guaranteed through June 30<sup>th</sup> 2010  
A 15% administrative charge plus 6% sales tax will be added to the total food and beverage cost.

