

Sit Down Plated Lunch

Includes Salad, Entrée, Chef's Accompaniments, Dessert,
Freshly Brewed Coffee, Tea and Iced Tea

Choice of One Salad

California Mixed Green Salad

With Choice of Dressing

Classic Caesar Salad

With Anchovy Caesar Dressing

Spinach Salad

With Mushrooms, Mandarin Oranges & Sesame Soy Dressing

Baby Arugula Salad

With Shaved Fontina cheese, sliced almonds, cracked black pears, croutons and topped with champagne dressing

Winter Salad

Romaine Lettuce with shredded Swiss cheese, sliced apples, sliced pears, croutons and topped with wasabi dressing

Entrées

(Maximum of two selections)

Chicken Sauté Sec

Boneless Breast of Chicken, sautéed with Garlic, Mushrooms, Shallots,
White Wine, Lemon Juice and Sweet Butter
\$25.95 per Person

Chicken Piccata

Breast of Chicken Sautéed with Shallots, Lemon, Capers, Garlic & White Wine
\$25.95 per Person

Chicken Parmesan

Breast of Chicken Sautéed with Mozzarella Cheese & Roasted Tomato Sauce
\$25.95 per Person

Jamaican Chicken and Prawns

Free-range Chicken Breast & Jumbo Prawns, seasoned with Caribbean Spices,
grilled & served with Lemon Butter & Salsa Fresca
\$28.95 per Person

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Entrées (Continued)

Sliced London Broil

Served with Mushroom Bordelaise Sauce
\$26.95 per Person

New York Steak

8oz U.S.D.A Choice New York Steak, char-broiled &
served with Green Peppercorn Sauce
\$28.95 per Person

Grilled Salmon

With Lime-Ginger Sauce
\$28.95 per Person

Fillet of Sole

Grilled Dore Style with Almonds & Lemon Beurre Blanc
\$28.95 per Person

Desserts

(Choice of One)

New York Cheesecake

Chocolate Decadence Cake

Tiramisu

Chocolate, Vanilla or Strawberry Haagen Daz Ice Cream
Fresh Seasonal Fruit with Grand Marnier Sauce

All prices subject to 21% service charge and applicable taxes