

LUNCHEON ENTREES

Entrees served with Soup- or- Salad and Dessert

Chef's Selection of Potato and Vegetable, Freshly Baked Rolls and Butter
Coffee, Decaffeinated Coffee and Tea

Beef

- *ROAST TOP SIRLOIN OF BEEF, Wild Mushroom Sauce \$28.50
- *PETITE FILET MIGNON with Madeira Truffle Sauce, Vegetable and Chive Whipped Potato with Sour Cream \$42.50
- *TEXAS RUB BEEF BRISKET with Jack Daniels Barbeque Sauce \$25.50

Seafood

- GRILLED SALMON with Lemon Basil Sauce, Mashed Potato and Vegetable \$25.25
- JUMBO LUMP MARYLAND CRAB CAKE with Redskin Potato and Vegetable \$31.00
- SAUTEED RED SNAPPER with Smoked Shrimp Salsa, Rice Pilaf and Vegetable \$29.75
- SCALLOP AND SHRIMP SAUTE with Mushrooms and Tarragon, Capellini with Fennel Cream \$25.50
- SEARED SESAME CRUSTED SALMON, Hoisin Glaze \$25.50
- CRAB AND CHEESE MELT with Vegetables and French Fries \$27.50

Chicken

- CHICKEN BOURSIN– Chicken Breast with Vegetables and Boursin Cheese in Phyllo, Tri-Colored Orzo and Champagne Cream Sauce \$27.50
- MARINATED GRILLED CHICKEN BREAST, Preserved Lemon, Olives and Tomato served over Couscous and Vegetable \$27.50
- BREAST OF CHICKEN with Shiitake, Portobello and Kennett Square Mushrooms Light Balsamic Sauce \$27.50
- CHICKEN AND MUSHROOM CREPES, Supreme \$25.50
- TURKEY CORDON BLEU, Chasseur Sauce \$23.25

“Specials”

- *BONELESS SLICED PORK LOIN, Apple Chutney, with White and Sweet Whipped Potatoes \$27.75
- ORECCHIETTE WITH CHICKEN BREAST, Portobello Mushrooms, Pepper Strips and Sun-dried Tomato Paste \$24.25
- *GRILLED LAMB CHOP, Rosemary Au Jus, with Goat Cheese Potato Gratin and Vegetable \$40.75

**Contains (or may contain) raw or undercooked ingredients.*

Regarding the safety of these items, written information is available upon request

Surcharge for two Entrees \$2.50 per Person

Prices effective through December 31, 2007. Service charge not included