

## plated lunch

### Plated Lunch

Prices subject to current applicable gratuity and state tax

#### STARTERS

CAESAR WITH HOUSE-MADE DRESSING Grated Pecorino Romano, Garlic Croutons	3.75
BABY SPINACH LEAVES WITH GORGONZOLA Red Onion, Toasted Walnuts, Raspberry Vinaigrette	3.75
HOUSE SALAD OF MIXED GREENS Romaine and Iceberg, Sliced Cucumber, Tomato, Carrot, Balsamic Vinaigrette	3.75
TOMATO BISQUE WITH BASIL CHIFFONADE	3.25
SOUP OF THE DAY	3.25

#### ENTRÉES

PAN FRIED CRAB CAKES With Smoked Pepper Butter Sauce	12.25
HONEY BREAST OF CHICKEN Honey Demi Glace, Wild Pecan Rice, Steamed Vegetables	14.50
AVOCADO, MANGO, SHRIMP AND JICAMA SALAD Spring Mix with Smoked Pepper Butter Sauce and Tequila Vinaigrette	12.75
TUSCAN BEEF TENDERLOIN SALAD Mixed Greens, Marinated Tenderloin Pieces, Cherry Tomato, Balsamic Vinaigrette	13.75
CHICKEN BROCHETTES Onion, Mushroom, Zucchini, Cherry Tomato, Sweet Hoisin Chili Sauce, Basmati Rice	12.50
BUTTE CREEK CHICKEN SALAD Grilled Chicken, Grape Tomato, Steamed Asparagus, Red and Yellow Peppers, Boursin Cheese and Bacon, Green Goddess Dressing	11.75
HERB CRUSTED FILET OF SALMON Panko Bread Crumbs, Lemon Caper Sauce, Steamed Vegetables	14.50
GRILLED NEW YORK STRIP STEAK Sautéed Mushrooms, Gorgonzola Butter, Served with Garlic Mashed Red Potatoes	16.75