

Lunch Menu "A"

\$25 per person

Salad Course

Garden Salad

~ *Carrot, red onion, shredded mozzarella cheese, creamy Italian dressing*

Main Course

Chicken Parmigiana

~ *lightly breaded chicken breast topped with mozzarella and marinara, potato puree, seasonal vegetables*

Pasta Primavera

~ *sautéed fresh tomato, zucchini, portobello mushrooms and fresh broccoli in pink sauce*

Grilled Mahi Mahi

~ *potato puree, seasonal vegetables*

Dessert Course

Double Chocolate Kahlua Bundt Cake

~ *served warm with vanilla ice cream*

Lunch Menu "B"

\$30 per person

Salad Course

Caesar Salad

~ *romaine with shredded parmesan cheese, croutons and our house Caesar dressing*

Main Course (served with potato puree and seasonal vegetables)

Veal or Chicken Parmigiana

~ *Lightly breaded and topped with mozzarella and marinara*

Mahi Diavolo

~ *Sautéed, spicy tomato basil cream sauce*

Dessert Course

Crème Caramel

~ *Indonesian whole-bean vanilla custard with caramel sauce*

Chocolate Mousse

~ *Creamy chocolate mousse with homemade whipped cream topping*

Lunch Menu "C"

\$35 per person

Salad Course

Garden Salad

~ carrot, red onion, shredded mozzarella cheese, cream Italian dressing

Caesar Salad

~ romaine with shredded parmesan cheese, croutons, house Caesar dressing

Main Course (served with potato puree and seasonal vegetables)

Snapper Francaise

~ egg battered and sautéed, sherry butter sauce

Veal Marsala

~ sauteed, mushrooms, marsala wine sauce

Chicken Piccata

~ egg battered and sauteed, white wine, lemon, butter and caper sauce

Dessert Course

Chocolate flourless cake

~ served warm with vanilla ice cream

Crème Brulee

~ Chef's choice of seasonal flavors