



## **LUNCHEON ENTREES**

Includes freshly baked rolls, house salad with dressing and freshly brewed coffee, iced tea and Chef's dessert.

### **CHICKEN DEL MAR**

A boneless breast of chicken grilled and topped with fresh asparagus spears, Blue crab & Béarnaise sauce. Served with Golden Harvest rice and fresh vegetables.

**15.50**

### **HOUSE SPECIALTY CHICKEN SESAME**

Our most requested chicken dish, prepared with special sesame seed-Parmesan breading, grilled, topped with sautéed mushrooms and a drizzle of herb butter.

Served with Golden Harvest rice and fresh vegetables.

**14.50**

### **CHICKEN ZITI PRIMAVERA**

Charbroiled strips of chicken breast combined with pasta, crisp fresh vegetables, tiny peas and our creamy Alfredo cheese sauce.

**13.95**

### **HERBED BREAST OF TURKEY & STUFFING**

Chef's own stuffing recipe with cornbread, apples, walnuts and savory leaf herb. Served with mashed red skin potatoes, pan gravy, cranberry sauce and fresh vegetables.

**14.95**

### **CHARBROILED SALMON**

Always fresh, served with tarragon aioli, mashed red skin potatoes and fresh vegetables.

**14.95**

### **BEEF SHORT RIBS HUNTER-STYLE**

Tender red wine braised boneless, easy to eat ribs simmered with baby carrots, mushrooms & sweet onion.

Served with mashed red skin potatoes and pan gravy.

**14.50**

We highly recommend that only one entree be selected for full service meals. This expedites preparation and service to your guests. Additional serving time should be considered when two (maximum) entrees are selected.