

# Plated Service Menu

All Lunch Entrees Include Rolls and Butter, chef's Choice of Dessert, and Coffee and Tea.  
All Dinner Entrees Include a House Salad, Chef's Selection of Vegetable, Starch, Dessert  
and Tea or Coffee.

## Pulled Pork Barbeque

Pulled Pork in Barbeque Sauce  
Brown Sugar Baked Beans  
Cole Slaw and Corn  
Sandwich Buns

**Lunch: \$ 18.95 per person / Dinner: \$ 20.49 per person**

## Pot Roast Lunch

Slow Roasted Tender Pot Roast  
Served with a Rich Gravy Mashed Potatoes & Vegetable Du Jour  
**Lunch: \$ 18.95 per person / Dinner: \$ 20.95 per person**

## New Orleans, Traditional

### Herb, or Sante Fe Roasted Chicken

Lightly Blackened Chicken on Light Italian Herb or Tangy Southwestern Spices  
Served with Roasted Red Skin Potatoes & Vegetable Du Jour  
**Lunch: \$ 18.95 per person / Dinner: \$ 20.95 per person**

## Beef Tips & Savory Brown Gravy

Served over Rice or Pasta with Vegetable Du Jour  
**Lunch: \$ 19.25 per person / Dinner: \$ 21.25 per person**

**Prices are subject to 20% Service Charge and applicable Sales Tax.**

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and Tea or Coffee.

## Pepper Roasted or Island Citrus pork Loin

Seared with Seasonings and Slow Roasted  
Served with Red Potatoes & Vegetable Du Jour  
**Lunch: \$ 19.50 per person / Dinner: \$ 21.50 per person**

## Roasted Pork Loin with Country Gravy

A spiral Cut Pork Loin with a White Pepper Gravy  
Served with Red Skin Potatoes & Chef's Choice of Seasonal Vegetable  
**Lunch: \$ 19.50 per person / Dinner: \$ 21.50 per person**

## Blackened BBQ Shrimp Skewers

Chef's Special Recipe  
Served with Peppers, Mushrooms, and Pineapple on a Hot bed of Rice  
**Lunch: \$ 19.75 per person / Dinner: \$ 21.75 per person**

## Herb Crusted Prime Rib

Tender and Juicy  
Served with Au Jus and Horseradish Sauce  
**Lunch: \$ 24.95 per person / Dinner: \$ 26.95 per person**

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## Vegetarian Specialties

### Eggplant Parmesan

Thinly Sliced Eggplant, Breaded with Seasoned Flour and Parmesan Cheese, Sauteed to a golden Brown and Layered with Marinara and Italian Cheeses.

Served with Angel Hair Pasta.

**Lunch: \$ 18.45 per person / Dinner: \$ 20.45 per person**

### Butternut Squash Ravioli

Delicately Sauteed Ravioli with Hazelnut Brown Butter Sauce

**Lunch: \$ 21.95 per person / Dinner: \$ 23.95 per person**

### Entree Salads/Signiture Salads

Chicken Caesar

House Club Salad

Raspberry, Blue Cheese and Walnut Salad

**Lunch: \$ 18.49 per person / Dinner: \$ 20.49 per person**

### Add Signature Soups

Lobster Bisque, Creamy Tomato Basil, Chicken Tortilla,

Hearty Potato, Pumpkin

**\$ 5.49 per person**

Minstrone, Chicken Noodle, Cream of Broccoli, Vegetable Beef

**\$ 4.99 per person**

Other Seasonal Soups will be available. Please talk to our Chef!

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