

LUNCH MENU

STARTERS

FRIED CALAMARI RINGS

Tangy Tomato Sauce

CREAM OF SPINACH

CHILLED ESSENCE OF FENNEL AND CELERY

Served with a Garlic Bruschetta

MEDLEY OF GARDEN AND FIELD GREENS

Choice of Dressing

MAIN COURSES

NICOISE SALAD

*Hearts of Romaine Lettuce, Tuna Chunks, Potato Slices, Green Beans, Tomato Wedges and Anchovy
Served with Traditional Vinaigrette Dressing*

PHILLY STEAK SANDWICH

Hoagie with Shredded Beef, Onion and Cheese

LINGUINI GIGETTO

*Light Brown Tomato Cream Sauce with Julienne of Tomatoes and Hickory Smoked Ham
Freshly Grated Parmesan Cheese*

SALMON PAILLARD

*Grilled Fillet of Pacific Salmon on Lemon Dill Sabayon
Steamed Vegetable Julienne, Nature Potato*

CHICKEN PARMIGIANA

*Pan-Fried Supreme of Chicken, Baked with Mozzarella Cheese
Served over Trennette Neapolitan*

CREATE YOUR OWN BURGER

*Freshly Grilled Lean Beef Burger on Toasted Sesame Bun with Crisp Shoestring Potatoes
American Cheddar Cheese, Sautéed Onions, Bacon, Guacamole, Sautéed Mushrooms, Chili con Carne
Pick Your Choice of Topping*



*These Items are Lower in Calories, Sodium, Cholesterol and Fat. Salads are prepared with Diet Dressing.
Calorie Count and Fat Content can vary up to 10%*

CREAM OF SPINACH

234 Calories, 16 gram of Fat

MEDLEY OF GARDEN AND FIELD GREENS

44 Calories, 3 gram of Fat

SALMON PAILLARD

391 Calories, 18 gram of Fat

DESSERTS

PINA COLADA CAKE

Lower in Calories and Sweetened with Sugar Substitute

CHOCOLATE ÉCLAIR

GRAND MARNIER CHEESECAKE

ICE COUPE "JACQUES"

Vanilla and Strawberry Ice Cream, Fruit Cocktail and Whipped Cream

ICE CREAM & SHERBETS

Vanilla, Chocolate, Strawberry, Orange, Pineapple

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