



Lunch Entrées

grilled chicken with mango salsa 19.99

herb breast of chicken char-grilled and topped with a tropical mango salsa and served with Caribbean rice

chicken francese 19.99

sautéed, egg battered breast of chicken accented with a white wine, lemon and caper sauce

apple walnut chicken 19.99

baked chicken stuffed with an apple walnut dressing and topped with chardonnay sauce with a hint of nutmeg

roast loin of pork 20.99

rosemary and mustard rubbed loin of pork with sauce bretonne

broiled salmon fillet 23.99

broiled Atlantic salmon complimented with a lobster dill sauce

Maryland crab cakes 30.99

Jumbo lump crab meat seasoned with Old Bay Seasoning®

petite filet mignon 24.99

broiled filet mignon and sautéed mushrooms in a cabernet sauce

London broil 20.99

thinly sliced marinated flank steak with bordelaise sauce

English cut prime rib of beef au jus 24.99

roast prime rib of beef with natural au jus

vegetarian lasagna 19.99

laced with alfredo sauce and served with garlic bread

classic Italian lasagna 19.99

laced with marinara sauce and served with garlic bread

grilled vegetable ravioli 22.99

laced with boursin cream sauce, roasted tomatoes and broccoli rabe



Prices do not include sales tax & 21% service charge.

Plated Lunches

all entrees include:

- your selection of soup or salad, and dessert
- fresh seasonal vegetables
- Chef's selection of rice or potatoes
- hearth baked breads and sweet cream butter
- freshly brewed coffee and decaffeinated coffee
- selection of flavored and herbal teas
- freshly brewed iced tea

First Course

Please select one of the following:

Soups

- PA Dutch chicken-corn-noodle soup
- roasted corn and potato chowder
- New England clam chowder
- cream of broccoli
- seven vegetable soup

Salads

- garden greens with tomato, cucumber, & carrot zest
- classic Caesar salad with herb croutons
- baby spinach salad with mushroom, egg, and bacon

Premium Selections

- butternut squash with lump crab garni
- Maryland cream of crab
- fresh sliced fruit plate

2.00



Dessert Course

Desserts

- pecan pie
- apple pie
- cherry pie
- peach pie
- peanut butter pie
- chocolate mousse
- chocolate layer cake
- carrot layer cake
- coconut layer cakes

Premium Dessert Selections

2.00

- New York cheesecake
- raspberry cheesecake
- chocolate chip cheesecake
- Reese's chocolate peanut butter pie
- key lime pie

Premium Dessert Selections

3.00

- salted caramel vanilla crunch cake

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- \$2.00 per person charge for choice of two entrees*
- \$3.00 per person charge for choice of three entrees*
- \$1.00 per person charge for choice of two desserts*
- \$2.00 per person charge for choice of three desserts*