

Lunch

Plated

All Plated Lunches are accompanied by Fresh Baked Rolls with Butter, Starch and Vegetable.

First Course

Soup du Jour OR Pub Salad

Entrée Course

Manicotti

Filled with Ricotta topped with Julienne vegetables and spinach in a Tomato Basil Cream Sauce

Stuffed Chicken

Breast of Chicken stuffed with Roasted Peppers, Spinach, Basil and Mozzarella

Penne Pasta

With Roasted Vegetables in a Garlic Parmesan Cream Sauce

Grilled Salmon

With a *Hoegaarden* Lemon Glaze

Fish 'n Chips

Traditional Beer Battered Cod with Crinkle Fries and Coleslaw

Fried Jumbo Lump Crab Cake

With Cajun Mango Aioli

Pan Seared Chicken

Topped with Proscuitto & Fontina in a Wild Mushroom Reduction

Denver Strip

Grilled Strip Steak served with a Brown Sugar *Newcastle* Button Mushroom Demi

Pork Loin

Pan Seared loin of Pork with a Tangy Blood Orange Glaze

Dessert Course

Chef's Choice of Plated Dessert

Includes Fresh Brewed Regular and Decaffeinated Coffee, Assorted Teas and Iced Tea

Please call Hotel Sales Office for Prices

All prices are priced per person and are subject to 6% sales tax and 20% service charge