

Served with sweet iced tea, choice of side and choice of bread.

VIRGINIA HAM 'N SWISS

with Lettuce, Tomato and Dijon Mustard

HONEY-WALNUT CHICKEN SALAD

with Bacon, Lettuce and Tomato

OVEN ROASTED BEEF

*with Caramelized Onions, Gouda Cheese
and Apple-Horseradish Cream*

TUNA SALAD

with Muenster Cheese, Lettuce and Tomato

SMOKED OR ROASTED TURKEY BREAST

with Boursin Cheese, Tomato and Sprouts

with Sun-dried Tomato, Lettuce and Cheddar

With Granny Smith Apple, Brie and Dijon

MARINATED VEGGIE

*Balsamic Marinated Portabella Mushroom with
Roasted Red Pepper-Basil Mayonnaise,
Feta Cheese and Shredded Carrots*

EGG SALAD

*With Spinach, Mushrooms, Gorgonzola, &
Pineapple-Bacon Vinaigrette*

SMOKED SALMON

*with Cream Cheese, Tomato, Cucumbers,
Shaved Red Onion & Sprouts*

THE MAIN LINE

*Lean Corned Beef Sliced Thin with
Thousand Island Dressing and Cole Slaw on Rye*

GRILLED ATLANTIC SALMON

With Wasabi Mayonnaise, Lettuce & Tomato

SAY CHEESE

*Pepperjack Cheese, Avocado, Tomato & Sprouts
with Lemon Aioli*

THE MEDITERRANEAN POCKET

*Homemade Humus with Tabbouleh and
Romaine in Pita*

CHOICE OF BREADS

*Spinach Tortilla Wrap
Flour Tortilla Wrap
Herbed Focaccia
Pumpernickel
Sour Dough
Wheatberry
Kieser Roll
Jewish Rye
White
Fresh Baked Croissant (+\$1.00)*

CHOICE OF HOMEMADE SIDES

*Black Bean & Corn Salad
Gaufrette Potato Chips
Creamy Cole Slaw
Carrot-Raisin Salad
Waldorf Salad
Red Potato Salad
Pasta Salad*

Perfection is our main course.

The following entrees are served with sweet iced tea, appropriate vegetables and starch, and fresh rolls with butter.

GRILLED CHICKEN

*Skinless, Boneless Grilled Chicken Breast with
Caramelized Leek and Potato Cream Sauce*

CHICKEN CACCIATORE

Served in Puff Pastry with Roasted Potatoes

STUFFED TURKEY BREAST

*Roasted Turkey Breast with Sausage-Apple
Stuffing and Turkey Supreme Sauce*

BEEF STROGANOFF

*Served over Fettuccine with Mushrooms, Onions
and Topped with a Dollop of Sour Cream*

SIRLOIN STEAK

*Pan-Seared Sirloin Steak
Marinated in Bourbon and Garlic
Served with a Veal Demi Glace*

ATLANTIC SALMON

*Roasted and Served with a
Lemon-Scallion Butter Sauce*

CHICKEN BREAST STIR FRY

*Chicken Breast and Vegetable Stir Fry with
Sesame-Pineapple Sauce Served Over Rice Pilaf*

ROASTED PORK TENDERLOIN

with an Apple Cider-Shallot Reduction

SHRIMP & SCALLOPS PROVENÇAL

*Sauteed Shrimp and Jumbo Sea Scallops Provençal
with Tomatoes, Basil, Garlic & Extra Virgin Olive Oil*

FILET MIGNON

*Grilled Petit Filet of Beef with Whipped Potatoes
Sauteed Vegetables and Horseradish Cream*

PAN-SEARED RAINBOW TROUT

*Served with Rice Pilaf, Fresh Sauteed Vegetables
and a White Wine Herb Butter Sauce*

SHRIMP & ANDOUILLE SAUSAGE GUMBO

Classic Cajun Style Served over White Rice

Add one of **Chef Michael's Delicious Desserts** for just \$2.00 more (\$2.50 more during dinner).

Perfection is our main course.



Soups, Salads & Lunch Buffets

Served with sweet iced tea, homemade rolls and butter. Add one of Chef Michael's delicious desserts for 2.00.

THE DELI BUFFET

*Roasted Vegetable Pasta Salad
Roast Beef, Virginia Baked Ham, and
Oven Roasted Turkey Breast
Sliced Swiss and Cheddar Cheese
Assorted Fresh Homemade Breads
Waffle-Cut Homemade Potato Chips & Dip
Condiment Platter of Kosher Dill Pickles, Olives,
Pepper, Sliced Red Onions, Tomatoes,
Lettuce and Spreads*

HOMEMADE SOUP BUFFET

*Add any of Chef Michael's delicious
homemade soups to your lunch buffet*

*Add any half a sandwich or
house tossed salad to your soup buffet*

*Minestrone
Ham & Navy Bean
Cheesy Potato Soup
Apple-Brie (+1.50pp)
Hearty Chili (+2.00 pp)
She Crab Bisque (+2.00)
Shrimp & Corn Chowder
Seafood Bisque (+1.50 pp)
Classic French Onion Soup
Chef's Cockadoodle Noodle
Beef Barley with Vegetables
Tomato-Basil with Parmesan
New England Clam Chowder
Sweet and Sour Cabbage Soup
Cream of Mushroom with Sherry
Potato and Roasted Garlic Bisque
Southwestern Vegetarian Black Bean*

CHOICE OF DRESSINGS

*House Sesame-Ginger Vinaigrette
Red-Wine Basil Vinaigrette
Balsamic Vinaigrette
Thousand Island
Honey-Mustard*

THE SALAD BAR

Choose eight (8) from the following Items:

*Iceberg Lettuce, Romaine Lettuce, Mixed Baby Greens,
Spinach, Red Cabbage, Cucumbers, Tomato, Hard Boiled
Egg, Scallions, Diced Onion, Cheddar, Feta, Broccoli,
Cauliflower, Peas, Celery, Mushrooms, Carrots, Red Peppers,
Green Peppers, Pepperoncini, Marinated Artichoke Hearts,
Seasoned Croutons, Sunflower Seeds, Raisins, Walnuts,
Chopped Bacon, Chow Mein Noodles*

SESAME-GINGER CHICKEN SALAD

*Crisp Romaine with Roasted Red Peppers, Grilled Chicken
Breast, Cucumbers, Carrots, Chow Mein Noodles and
Sesame-Ginger Vinaigrette*

GREEK VILLAGE SALAD

*Tomatoes, Cucumber, Calamata Olives, Feta Cheese,
Sliced Green Pepper, Eggplant*

TRADITIONAL CAESAR SALAD

Classically Prepared with Garlic Croutons and Asiago

Topped with Grilled Salmon or Chicken Breast

Topped with Jumbo Shrimp

CHEF SALAD

*Turkey Breast, Smithfield Ham, Cheddar, Swiss, Eggs,
Tomatoes & Cucumber Over Mixed Greens*

FRESH FRUIT SALAD

*Assorted Fresh Seasonal Fruits with Banana-Nut Tea
Sandwiches Honey-Vanilla Yogurt Dressing and Granola*

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