

Lunch Menus

Lunch menu is available from 11:30 am until 3:00 pm

Please choose one of each of the following

SOUPS

Minestrone / Cream of Broccoli / Beef Barley / Tortellini / Tomato Cream / French Onion

(or choose any of the following at an additional charge of .90 cents per person)

Mushroom Leek / Roasted Red Pepper and Potato / Cream of Cauliflower

SALADS

Tossed Mixed Greens with Assorted Dressings

Caesar Salad with Creamy Dressing

(or choose any of the following at an additional charge of .90 cents per person)

Spinach Salad with Bacon and Mushrooms - with Balsamic Vinaigrette Dressing

Hibiscus Fruit Salad - with Yoghurt Dill Dressing

Seafood Salad on Greens - with Lemon Vinaigrette

Boston Bibb Lettuce, Mandarin Oranges & Pine Nuts - with Raspberry Vinaigrette

Greek Salad, Black Olives, Feta Cheese - with Traditional Vinaigrette

ENTRÉE

Chicken Napanee

Grilled chicken breast on a bed of braised spinach topped with roasted red pepper sauce

\$14.95

Chicken Florentine

A breaded breast of chicken stuffed with spinach, parmesan, and mushrooms atop a florentine sauce

\$14.55

Cannelloni

Filled with ricotta cheese and served with garlic bread

\$14.25*

Grilled Atlantic Salmon

Served with dill butter

\$16.25

Chicken Orsini

A breaded Breast of Chicken stuffed with feta cheese, pesto and sundried tomatoes

\$16.95

Veal Parmesan

served with spaghetti

\$14.95*

Beef Stroganoff

The classic recipe served over egg noodles

\$13.95*

Lasagna

Meat and Ricotta Cheese layered between noodles, topped with red sauce mozzarella and parmesan cheese.

\$14.95

Roast Pork

with apple brandy sauce

\$14.35

Garlic Shrimp

with creamy linguine

\$16.95*

Stuffed Mushrooms

Meat and Rice mixture stuffed into red peppers

\$14.95

*does not include choice of potato or vegetable

POTATO

Garlic Croquette / Parsley Boiled New Potato / Lyonnaise

Crispy Parmesan / Parisienne / Oven Roasted

VEGETABLE

Mixed Italian / Glazed Baby Carrots / Green Beans Almandine

Fresh Broccoli / Mixed Beans with Carrots

DESSERT

Sherbert / Coupe Romanoff (seasonal) / Chocolate Mousse

Crème Brulee with Seasonal Berries / Peach Melba

Coffee, Tea or Milk