



## Lunch Menu - Entrée Items

### **Chicken Piccata 14.95/18.95**

Sautéed chicken breast, pounded and lightly dredged with flour, lemon, and capers

### **Stuffed Chicken Breast 15.95/ 18.95**

Sautéed boneless breast of chicken filled with ricotta, basil, spinach, artichokes, and sundried tomatoes. Topped with a light thyme cream sauce

### **Grilled Chicken Parmesan 15.95/18.95**

A healthy choice on an old favorite.

Grilled breast topped with mozzarella and Italian tomato sauce

### **Shredded Carolina Chicken BBQ 14.95/18.95**

Slow cooked chicken smoked and shredded

### **Southern Fried Chicken 14.95/18.95**

Buttermilk marinated and fried with a touch of Grandma's love

### **Grilled Flank Steak 15.95/18.95**

Marinated in a hoisin sauce and served sliced thin with sweet onions and peppers.

### **BBQ Meatloaf 13.95/18.95**

House-made meatloaf sliced and tossed with a cannonball BBQ sauce



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### **Grilled Chicken Bruschetta 14.95/18.95**

Grilled Boneless Chicken Breast with a tomato basil sauce—Healthy and Delicious

### **Angus Beef Tenderloin 19.95/22.95**

Marinated Black Angus beef then slow roasted and sliced. Served with a bistro sauce or traditional horseradish on the side. Served room temperature

### **Beef Brisket 16.95/19.95**

Smoked slowly and sliced brisket. Served with a bacon tomato marmalade

### **All Beef Meatballs 14.95/18.95**

One ounce meatball baked and served with a basil Italian red sauce or Vodka sauce

### **Basil Salmon Filet 18.95/21.95**

Broiled filet of Salmon with lemon and basil marinate

### **Sautéed Gulf Shrimp 18.95/21.95**

Large shrimp sautéed in mojo sauce with lime slices

### **Four Cheese Ravioli 14.95/18.95**

Ravioli boiled and then tossed with olive oil. Served with Italian red sauce and Alfredo on the side. Add meatballs or sausage \$2.00 pp

### **House-made Lasagna 14.95/18.95**

A house favorite with three cheeses and seasoned ground beef



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### **Baked Ziti 14.95/18.95**

A welcome selection with both carnivores and vegetarians.

Finished with ricotta and Italian red sauce. Add meatballs on the side 2.00 pp

### **Roasted Tenderloin of Pork 15.95/19.95**

Slow roasted tenderloin of pork, sliced and served with Peach chutney

### **Honey and Clove Glazed Ham 15.95/19.95**

Baked ham sliced with honey, brown sugar, and cloves

### **Rosemary Baked Turkey Breast 15.95/19.95**

Oven baked Turkey with a hint of Rosemary and sliced

*These entrée items are merely suggestions  
and we are happy to customize a menu to your liking.*

A second selection of Angus beef tenderloin add \$6.00 pp.



## Lunch Menu - Additional Items

### Salad (choose one)

Seasonal mixed green  
Caesar  
Spinach

### Starch (choose one)

Redskin mashed potatoes  
Redskin potato salad  
Wild rice  
Quinoa  
Orzo vegetable salad  
Four cheese Mac and cheese—House Specialty  
Roasted redskin potatoes

### Vegetables (choose one)

Seasonal mixed vegetables sautéed  
Sautéed southern green beans  
Collards  
Squash casserole  
Wilted garlic spinach  
South western corn  
Glazed gourmet carrots with cumin  
Asian slaw—House Specialty

### Miscellaneous

Disposable Chafing Dish (per 10 people) \$10

If your lunch is more than 45 minutes long,  
a chafing dish keeps the food hot for an hour or more.  
Order one kit for roughly every 10 people being served.



# Lunch Menu - Finishing Touches

## Desserts

House-made cream cheese pound cake with a berry glaze—\$2.75 pp

Red velvet cake—\$2.75

Key lime pie—\$2.75

Luscious lemon bars—\$2.75

New York style cheesecake—\$2.75

Carrot cake—\$2.75

Strawberry shortcake—\$2.75

Banana pudding—\$2.25

Fresh fruit trifle—\$2.25

Blueberry lemon sugar cookies \$2.25

Brownie—\$2.00

Blondie—\$2.00

Iced tea included in all lunches

Peach or raspberry tea— \$7.50 per gallon

House-made lemonade \$7.50 per gallon