

HOT LUNCHEON SPECIALS

All entrees are accompanied by a tossed mixed green salad or caeser salad, fresh rolls and butter, and all disposable dinnerware. Fresh vegetables add 1.00 per person. Sales tax is additional.

Poultry

Chicken Jerusalem 9.80

Breast of chicken with artichoke hearts and mushrooms in a white wine cream sauce, rice pilaf.

Wild Mushroom Chicken 9.25

Chicken breast with a balsamic mushroom cream sauce served with noodles.

Tequila Lemon-Lime Chicken 9.25

Sautéed breast with a tasty tequila sweet pepper sauce, served with fiesta rice.

Chicken Sauvignon 9.25

Breast of chicken in a wine cream sauce, served with rice pilaf.

Chicken Piccata 9.25

Sautéed breast in a lemon wine sauce with capers and parsley, served with pasta.

Country Stuffed Chicken Breast 9.80

Stuffed with cornbread dressing, served with vegetables and pan gravy.

California Style Chicken Breast 9.15

Marinated then grilled, served with roasted vegetables in a lemon sauce over linguini.

Teriyaki Chicken 9.25

Chicken breast topped with teriyaki sauce and mandarin oranges, served with steamed rice.

Saltimbocca 9.50

Chicken breast filled with prosciutto, provolone cheese and sage in a creamy brown sauce

Spicy Thai Spinach Chicken 9.50

Diced chicken breast with peanut chili sauce tossed with spinach, served with sesame noodles.

Rosemary Lemon Herb Chicken 9.50

Marinated with fresh herbs then grilled, served with champagne sauce and roasted red potatoes.

Napa Valley Chicken 9.50

Sautéed chicken breast with a walnut merlot sauce served with roasted yukon potatoes.

Chicken Provencale 9.50

Breast of chicken with roasted bell pepper, tomatoes, black olives, mushrooms, and onion, served with angel hair pasta.

Pineapple Chicken Curry 9.50

Sautéed chicken breast with raisins, almonds, pineapple in a lite curry sauce, jasmine rice.

California Chicken Scampi 9.50

Pan seared with fresh garlic wine sauce then topped with avocados, served with noodles.

Meats

Home Style Meatloaf 9.25

The way Grandma makes it, with mashed potatoes, gravy and cranberry sauce.

Seared Flank Steak with Roasted Schallot Vinaigrette 10.25

Sugar and pepper-rubbed steak sliced thin and served with polenta

Beef Paprikas 9.50

Tender beef with mushrooms, bell peppers and dill in a sour cream sauce, served with penne.

Beef Stroganoff 10.25

Seared tender beef with mushrooms in a smooth sour cream sauce, served with fettuccine noodles.

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Meats (cont.)

Steak with Black Pepper Brandy Sauce 10.55

A steak house classic. Served with a brandy cream sauce and roasted potatoes.

Rosemary-Fennel Porkloin 9.25

Center cut porkloin seasoned with garlic, fennel and rosemary, served with roasted herb potatoes.

Skirt Steak with Cilantro Garlic Sauce 10.95

Grilled Strips of beef drizzled with sauce and served with simmered saffron potatoes

Tender Sliced Beef Fillet 14.75

Herb crusted medallions of beef with merlot mushroom sauce and roasted red potatoes.

Italian Beef Lasagna 9.75

Bolognese style sauce, ricotta cheese, mozzarella & parmesan cheese, served with garlic bread.

Seafood

Fresh Poached Salmon 12.90

Poached in a court bouillon served with classic dill sauce with rice almondine.

Fettucini with Clams 9.25

Fresh shucked clams with alfredo garlic sauce and parsley.

Shrimp Pomodori 10.55

Saute shrimp with garlic and schallots in a tomato wine sauce with capers.

Pasta/Vegetarian

Pasta Primavera 8.20

Tender vegetables over penne pasta served with alfredo or marinara sauce/with chicken add 1.00

Vegetable Lasagna 9.00

Loaded with spinach, carrots, mozzarella and ricotta cheese in a alfredo sauce.

Asparagus Mushroom Crepes 9.00

Fresh made crepes with caramelized onions, mushrooms and asparagus in a light wine cream sauce.

Fire Roasted Stuffed Pasillas 8.75

Pasillas peppers stuffed with corn, green chile, black beans, cilantro and pepper cheese.

Fussili Pasta Romano 9.25

Artichoke hearts, sundried tomato, capers, pinenuts, parmesan, in a light wine garlic sauce.

Eggplant Parmesan 9.25

Parmesan bread crumb crust and mozzarella cheese with a tangy marinara sauce.

Portabella Mushroom Ravioli 9.25

Served with sourcream ginger sauce.

Budget Busters

Spaghetti & Meatballs, Caeser Salad 8.20

Linguini Bolognese Meat Sauce, Garden Green Salad 8.20

Roast Turkey, Mash Potato, Garden Green Salad 8.20

Italian Sausage with Sweet Pepper Sauce and Penne Pasta 8.00

Beef Ravioli Pesto or Marinara Sauce, Green Salad 8.10

Beef Enchilada, Rice, Fiesta Salad 8.10

Soft Beef or Chicken Tacos with Salsa, Poblano Potato Salad 7.75

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