



Two Course Plated Lunch Options



Please pick 1 or 2 Entrées. Pick one Vegetable Side & One Starch side to accompany all entrées

Chicken Entrées

Tuscan Chicken Cacciatore

Roasted Mushrooms, Peppers, White Wine,
Italian Herbs

Georgia Pecan Crusted Chicken Breast

Sherry Butter Sauce,

Pan Roasted Chicken

Sautéed Breast of Chicken with Roasted Garlic,
Wild Mushroom Ragout

Breast of Chicken à l'Orange

Sautéed breast of Chicken with Mandarin Oranges,
Mango Chutney, Orange Liquor

Chicken & Spinach Crêpes

Crêpes filled with Spinach, Chicken, Swiss Cheese,
Chive Cream Sauce

Sicilian Chicken

Braised Chicken Breast with Sweet Peppers,
Italian Sausage, Marinara & Mushrooms

Chicken Paillard

Herbal Panko Crusted Breast of Chicken,
Lemon Butter

Seafood Entrées

Grilled Gulf Shrimp (4)

Lemon Butter

Sole Française

Capers, Sundried Tomatoes & Lemon Butter Sauce

Hoisin Glazed Salmon

Stir-fry Vegetables, Ginger, Garlic drizzle

Pan Seared Salmon

Mediterranean Salsa Fresca

Seafood Stuffed Filet of Sole

Lemon Butter

Macadamia Crusted Red Snapper

Hawaiian Soy Butter Sauce

Pan Seared Ocean Grouper

Lemon Mojo Vinaigrette

Pan Roasted Lobster & Crab Cakes

Saffron Rice, Sugar Snap Peas & Lemon Butter

All Two Course Entrée Selections served with Basket of Warm Rolls & Piped Butter, Dessert, Brewed Coffee / Hot or Iced Tea

All prices are subject to 20% gratuity and applicable state and local taxes. Our staff will be pleased to customize menus to suit your taste and needs.

Notice consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.

August 2020

Beef Entrées

Grilled Sliced Flank Steak
Mushroom Wine Sauce

Red Wine Pot Roast

Beef Pepper Steak

Pork Entrées

Herb Crusted Loin of Pork
Apple Cider Jus

Sautéed Pork Schnitzel
Lemon Butter

Vegetarian Entrées

Moroccan Vegetable Stew
and
Couscous

Eggplant Parmesan
Mozzarella Cheese & Marinara

Roasted Vegetable Strudel
Roasted Tomato Sauce

Roasted Walnut Stuffed
Portobello Mushroom
Zucchini & Yellow Squash

Penne Pasta Primavera
Parmesan Cheese & Fresh Garden Vegetables

~ Sides ~

Pick One Vegetable

Broccolini
Roasted Carrots
Herbed Haricot Vert
Farm Fresh Asparagus
Sugar Snap Peas
Slivered Brussels Sprouts
Confetti Vegetables
Stir-fry Vegetables

~ Sides ~

Pick One Starch

Roasted Potatoes
Jasmine Rice Pilaf
Risotto with Spinach
Seasonal Vegetable Risotto
Herbal Basmati Rice
Roasted Sweet Potatoes
Mashed Potatoes

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Two Course Plated Lunch Salad Options

Choice of Protein Grilled Chicken, Grilled Salmon or the suggested

1991 Salad club

Iceberg Lettuce, Ham, Swiss Cheese, Tomato, Spanish Olives,
Fresh Grated Parmesan Cheese, Garlic Olive Oil Dressing

Classic Cobb Salad

Grilled Chicken, Mixed Greens, Vine Ripe Tomatoes, Blue Cheese, Avocado,
Applewood Smoked Bacon, Fresh Diced Eggs, Herbal Dressing

Fuji Apple Chicken Salad

Grilled Chicken Breast, Fuji Apples, Slivered Red Onion, Candied Pecans,
Crumbled Blue Cheese, Roma Tomatoes, Apple Cider Vinaigrette

Bistro Shrimp Salad

Grilled Gulf Shrimp, Field Greens, Roasted Portobello Mushrooms, Goat Cheese,
Slivered Red Onion, Sun-dried Tomatoes, Candied Walnuts, Pesto Balsamic Vinaigrette

Baby Spinach Salad

Grilled Chicken, Just Picked Spinach, Fresh Blueberries, Raspberries, Mandarin Oranges,
Spiced Pecans, Sun-dried Cherries, Toasted Almonds,
Crumbled Goat Cheese, Raspberry Vinaigrette

Siesta Key Salad

Grilled Chicken, Romaine Lettuce, Spinach, Craisins, Mango, Apples,
Caramelized Pecans, Balsamic Dressing

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Dessert Choices



Choose One

Driscoll Strawberry Shortcake

Mike's Carrot Cake with Caramel

Chocolate Flourless Torte

Godiva Chocolate Mousse

Florida Key Lime Pie

Limoncello Mascarpone Cake

Double Chocolate Mousse Cake

Peach Cobbler à la Mode

Brownie à la mode with Vanilla Ice Cream

Brioche Bread Pudding with Vanilla Sauce

Strawberry Parfait

Raspberry, Mango or Lemon Sorbet

Fresh Berries & Cream

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