

LUNCH ENTREES

Luncheon Entrees include Fresh Garden Salad; Seasonal Fresh Vegetable, Chef's Starch Selection, Rolls & Butter, Coffee, Decaf or Herbal Tea

CHICKEN

- CHICKEN PARMESAN** \$12.99
Breaded Chicken Breast, Marinara Sauce, Mozzarella and Parmesan cheeses
- CHICKEN CAYUGA** \$13.99
Chicken breast "stuffed" with fresh broccoli, Virginia ham and cheddar cheese
- CHICKEN ROSEMARY** \$11.99
Half a Chicken, Sprinkled with Rosemary and Seasoned Salt, Baked to a Golden Brown

BEEF

- BEEF STROGANOFF** \$11.99
Classic Beef Stroganoff, Finished with Sour Cream, Served with Buttered Egg Noodles
- HEARTLAND POT ROAST** \$12.99
Slowly Braised Round of Beef, Pan Gravy, Garnished with Vegetable Julienne
- BEEF BURGUNDY** \$11.99
Beef Tips Simmered in Red Wine, Mushrooms & Pearl Onions with Buttered Egg Noodles
- LONDON BROIL** \$14.99
Marinated and char grilled to perfection, topped with mushrooms, peppers and peppercorn demi-glace
- OPEN FACED PRIME RIB** \$16.99
Luncheon Size Prime Rib of Beef, lightly grilled and served open-faced on Light Rye Crouton

PORK

- CRUSTED PORK MOUTARDE** \$12.99
Medallion of Pork, Breaded and Pan Fried, Topped with Sautéed Mushrooms and Finished in a Dijon cream sauce
- PORK MILANAISE** \$12.99
Breaded Pork Cutlet, Tomato Concassé, wild mushrooms and rich Madeira Wine Sauce
- GRILLED PORK CHOP** \$11.99
Roasted and grilled center-cut loin of pork finished in an apple cider demi-glace

SEAFOOD

- GRILLED SALMON** \$15.99
Salmon Fillet with Citrus-Red Chili Salsa
- NEW ENGLAND HADDOCK** \$13.99
Fresh Atlantic Haddock Broiled to Perfection, Topped with a Butter Crumb Topping

Prices Subject to Change without Notice. All Food and Beverage Items are Subject to a 19% Service Charge and Applicable Sales Tax.