

## ***Lunch Entrees***

*Lunch entrees include garden salad, seasonal fresh vegetables, chef's starch selection, rolls and 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 and baked to a golden brown.

### **Beef**

**Beef Stroganoff** **\$12.99**  
Classic beef stroganoff finished with sour cream and served with buttered egg noodles.

**Heartland Pot Roast** **\$12.99**  
Slowly braised round of beef, pan gravy, and garnished with vegetable julienne.

**Beef Burgundy** **\$12.99**  
Beef tips simmered in red wine, mushrooms, and pearl onions with buttered egg noodles.

**London Broil** **\$14.99**  
Marinated and char grilled to perfection, topped with mushrooms, peppers, and a peppercorn demi-glace.

**Open Faced Prim Rib** **\$16.99**  
Lunch 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 Milanese** **\$12.99**  
Breaded pork cutlet, tomato concasse, wild mushrooms and rich Madeira wine sauce.

**Grilled Pork Chop** **\$12.99**  
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.**

*Add a desert to your lunch for \$2.00 more per person.*