

PLATED LUNCHEONS

All hot entrees include choice of soup and salad, Chef's selection of fresh vegetables and appropriate starch, rolls and butter, dessert. All salads include choice of salad, Chef's selection of fresh vegetables, appropriate starch, rolls and butter.

All luncheons include freshly Brewed Coffee, Decaffeinated Coffee, Tea and Water.

SOUP SELECTIONS

Tomato, Country Vegetable and Potato

SALAD SELECTIONS

House and Caesar

HOT ENTREES

TENDER POT ROAST

Slowly Braised Beef for Tenderness and served with Carrots, Celery, Onions and Mashed Potatoes with Natural Gravy

\$14.00

SOUTHERN FRIED CHICKEN

Served with Vegetables, Mashed Potatoes and Country Gravy

\$14.00

CHICKEN FRIED STEAK

Southern Battered and Fried served with Vegetables, Mashed Potatoes and topped with Country Gravy.

\$15.00

5 OZ SALMON FILET

Sauteed Salmon Fillet served with Tomato Butter Sauce. Served with Vegetables and Wild Rice.

\$15.00

LUNCH SALADS

CHEF'S SALAD

Mixed Greens topped with Julienne Pieces of Turkey, Ham, Swiss Cheese, Diced Egg and Served with Ranch Dressing

\$13.00

CHICKEN CAESAR SALAD

Crisp Romaine Topped with Grilled Chicken and Croutons

\$13.00

FRUIT PLATE

A Seasonal selection of Ripe Melons, Grapes and Berries served with Cottage Cheese

\$14.00

DESSERT SELECTIONS

Caramel Apple Pie

Apple Strudel with Crème Anglaise

Carrot Cake

Chocolate Fudge Cake

Cheesecake with Strawberry Sauce

Prices subject to 19% service charge and state sales tax.

