



Memorial Luncheon Menu

Fresh Baked Bread, Sun Dried Tomato Pesto,
House Salad, Rigatoni Marinara, Chef's Choice of Vegetable + Starch
Dessert, Coffee + Hot Tea

Semi-Private Groups of 10-25 or Private Groups of 30 to 75

ENTRÉE CHOICES:

CHICKEN PICCATA	White Wine, Lemon, Capers	23
CHICKEN MARSALA	Imported Marsala Wine, Wild Mushrooms	23
CHICKEN PARMESAN	Marinara, Fresh Mozzarella	23
SALMON OREGANATA	Panko, Parmesan Crust, Sautéed Grape Tomatoes	31
FILET DUO	Horseradish, Parmesan-Garlic Crust	32
FAMILY STYLE	Prime London Broil + Choice of Chicken Breast Marsala, Piccata or Parmesan	29

DESSERT:

Vanilla Bean, Sea Salt Caramel Gelato or
Lemon Sorbet

BEVERAGES:

Full Bar Service available on Consumption or Cash Basis

Prices are subject to 20% Gratuity + Prevailing Sales Tax

Check for payment preferred

Additional \$200 Staffing Fee will be added to any Monday Luncheon

Prices Valid on Luncheon Reserved Between 2 and 5 days in advance