

Indulgence

Intermezzo

Grapefruit ~ Lemon ~ Melon ~ Mint

Soups

Choice of one with Lunch or Dinner

Soup Du Jour

Chef's Fresh Choice of the Day

Cream of Mushroom

Finished with Three Island Madeira

Chicken Noodle

Giant Egg Noodles, Garden Vegetables and Grilled Chicken

Spicy Shrimp Miso

Black Tiger Shrimp, Seafood Broth and Scallions

Salads

Choice of one with Lunch and Dinner

Fandango Salad

Walnut Creek Baby Field of Greens, Cucumber, Tomato and Julienne Carrots and Mandarin Oranges Tossed in Raspberry Vinaigrette Dressing

Mediterranean Salad

Iceberg Lettuce with Tomato, Cucumber, Mediterranean Olives, Feta Cheese and Fresh Herbs Served with Vinaigrette Dressing

Spinach Salad

Baby Spinach Leaves, Candied Pistachios and Goat Cheese, Topped with Warm Bacon Vinaigrette Dressing

Caesar Salad

Hearts of Romaine Lettuce, Shaved Aged Parmesan Cheese, Garlic Croutons and Creamy Caesar Dressing

DINNER PLATES

Includes: Soup Du Jour, Spring Mix Salad, Rolls, Butter, Dessert
Coffee, Decaf and Specialty Teas
We Proudly Brew Starbucks Coffee

Stuffed Chicken Breast

Boneless Breast of Chicken Seasoned with Herbs and Spices, Stuffed with Creamy Gorgonzola Blue Cheese, Served with New Potatoes and Broccoli

\$24.95++ per person

Blackened Sea Bass

Grilled Blackened Sea Bass and Garnished with Dill Sprigs, served on a Bed of Wild Rice

\$29.95++ per person

Seafood Pasta

Fresh Bay Scallops, White Fish and Shrimp Served over Angel Hair Pasta in a Creamy Alfredo Sauce

\$23.95++ per person

Hawaiian Ribs

Grilled Tender Baby Back Ribs Brushed with a Seasoned Pineapple Sauce, Accompanied by Sweet Corn and Seasoned Rice Garnished with Pineapple Rings

\$25.95++ per person

Jamaican Rum Chicken

Skinless Chicken Breast Marinated in Rum and Chiles Served with Black Bean Rice and Tropical Vegetables

\$22.95++ per person

Prime Rib of Beef

10oz Oven Roasted Prime Rib, Served with Garlic Roasted Potatoes and Green Beans with Creamy Horseradish Sauce

\$29.95++ per person

Filet Mignon

Grilled 8oz. Filet, Topped with Sautéed Mushrooms Drizzled in Morel Sauce and Accompanied with Rosemary Roasted Red Potatoes

\$34.95++ per person

Pistachio Crusted Rack of Lamb

Baby Rack of Lamb Glazed with Honey Mustard and Rolled in Pistachio Nuts, Served with Oven Roasted Red Potatoes and Mint Jelly

\$33.95++ per person

Peppered London Broil

Marinated in Jalapeno Pepper and Garlic, Brushed with Barbeque Grid and Served Medium-Rare Accompanied by Julienne Vegetables and Garlic Roasted Potatoes

\$29.95++ per person

COMBINATION PLATES

Includes: Soup Du Jour, Spring Mix Salad, Rolls, Butter, Dessert
Coffee, Decaf and Specialty Teas
We Proudly Brew Starbucks Coffee

Grilled Chicken and Jumbo Shrimp

Sautéed with Lemon-Tomato Butter Sauce Served with Sun-Dried Tomato Pesto, Risotto and Spring Mix Julienne Vegetables

\$31.95++ per person

Mixed Grill

Grilled Mango Chicken, and Filet in a Bordelaise Sauce, served with Julienne Carrots and Oven-Roasted Garlic Potatoes

\$33.95++ per person

Grilled Salmon and Beef Filet

In a Mango Butter Sauce Served with Wild Rice and Pancetta Green Beans

\$35.95++ per person



(++) All prices are subject to a 19% service charge and applicable sales tax. Guaranteed 90 days in advance only.