## Plated Lunch Menu #2

### **Starters**

#### House Salad

Mixed greens, strawberries, feta, onion crisp, roasted garlic vinaigrette

### Entrees

## Roasted Mushroom Pasta

Linguine, sundried tomatoes, caramelized onions, arugula, marsala wine sauce, topped with herbed mascarpone cheese

## Chicken Tinga Tacos

Jalapeno cilantro crema, pico de gallo, shaved cabbage, corn tortillas

# Beef Tenderloin Tips Bordelaise

Mashed potatoes, peas & baby carrots, mushroom-red wine sauce

## Garlic Sautéed Jumbo Shrimp

Steamed white rice, green beans & roasted beets, lemon beurre blanc

### **Desserts**

## Lemon Tart

whipped cream, fresh mint, raspberry coulis

### Cheesecake

Seasonal sauce, whipped cream

\$32 per person, soft drinks, coffee or tea, not including tax or gratuity