Plated Lunch Menu B

Starters

Seasonal House Salad

Entrees

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

Chicken Tacos
Avocado salsa, pico de gallo, shaved cabbage, corn tortilla

Beef Tenderloin Tips Bordelaise
Mashed potatoes, peas & baby carrots,
mushroom-red wine sauce

Garlic Sautéed Jumbo Shrimp
Steamed white rice, seasonal vegetable,
lemon beurre blanc

Desserts

Lemon Tart
Whipped cream, fresh mint, raspberry coulis

Cheesecake
Fruit coulis, whipped cream

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