



2021 Group Lunch Menu

Please select two salads and up to four entrees for your group of 25 or less

For groups larger than 25 guests please choose one salad and three entrees for your group

Salad served with house made breads & butter

House

Mixed field greens, kidney beans, pumpkin seeds, feta, citrus balsamic vinaigrette 6

Caesar

Crisp Romaine lettuce tossed with Caesar dressing, Parmesan, house made croutons 6

Old Blue Spinach

Tender spinach tossed with blueberries, pecans & blue cheese, blueberry vinaigrette 6

Entrées

Baked Cod

Cod fish baked with lemon butter, white wine, & fresh tomato, topped with breadcrumbs

Chef's rice & fresh vegetable 25

Braised Short Ribs

Braised beef short ribs with barbecue sauce

Mashed potatoes & fresh vegetable 26

Onion Crusted Chicken

Boneless chicken breast encrusted with crispy onions, caramel citrus glaze

Mashed potato & fresh vegetable 20



Mahi Mahi

Fresh Mahi Mahi encrusted with crispy onions, caramel citrus sauce
Chef's rice & fresh vegetable Market price

Filet Mignon

Farm2Table Direct grilled six-ounce filet mignon, Bordeaux demi-glace
Mashed potato & fresh vegetable 32

Meatloaf

Baked ground beef meatloaf topped with crispy fried onions, Bordeaux demi-glace
Potato pancake & fresh vegetable 20

Shrimp Florentine

Shrimp sautéed with garlic, olive oil, spinach, crushed red peppers,
Vine ripe tomatoes, salt & pepper & white wine
Tossed with house made pasta, shaved Parmesan, Asiago & Romano 25

Peppercorn Crusted Tuna

Seared yellow fin tuna encrusted with peppercorn
House made noodles with ponzu sauce, broccoli & carrots 29

Caesar Salad with Topping

Choice of Grilled Chicken or Catch of the Day
Romaine lettuce, house made croutons, shaved Parmesan, Asiago & Romano \$25

Portobello Mushroom

Stuffed with fresh spinach, artichokes & roasted red peppers
Served with chef's rice 20



All Sandwiches on house made rolls
Served with cole slaw & house made potato chips:

The Barking Dog

Grilled or blackened, choice of chicken or catch of the day
Topped with melted Brie, mixed field greens & Pico de Gallo
Chicken - \$ 20 Catch -Market

The Sloppy Dog

Shredded beef tenderloin simmered in barbeque sauce
Topped with caramelized onions, sautéed mushrooms & melted Havarti cheese \$20

Dessert

Three dessert selections from our pastry tray
\$10 to \$12 each++

Prices may change due to current food market prices
Add 7% sales tax and 22% gratuity to all food and beverage

Guest guarantees are due no later than 3 days before your event