



 ***The Americana Menu*** 

First Course

(choice of)

Salad a la Maison

Baby spinach and red leaf lettuce tossed with shaved onion, toasted pignoli nuts and tomatoes

Classic Caesar Salad

Our traditional Caesar with shaved Parmigiano-Reggiano cheese and hearth baked croutons

Soup Du Jour

Entrée

(choice of)

Chicken Marsala, Chicken Picatta, Chicken Francaise or Grilled Chicken

Served with rice and seasonal vegetables

Penne Vodka or Penne Primavera

Garnished with parsley and freshly grated Parmesan

Herb Crusted Tilapia or Francaise Tilapia

Served with rice and seasonal vegetables

Dessert

(choice of)

Traditional New York Cheese Cake

With a graham cracker crust

Gourmet Carrot cake

Double layers, filled with real cream cheese icing bursting with fresh carrot and walnut

Vanilla Ice Cream or Wild Berry Sorbet

Complimentary Coffee or Tea



 **Washington Menu** 

Appetizers

Spinach & Artichoke Dip, Mini Crab Cakes and New Mexico Quesadillas

First Course

(choice of)

Salad a la Maison

Baby spinach and red leaf lettuce tossed with shaved onion, toasted pignoli nuts and cherry tomatoes

Classic Caesar Salad

Our traditional Caesar with shaved Parmigiano-Reggiano cheese and hearth baked croutons

Soup Du Jour

Main Course

(choice of)

Chicken Marsala, Chicken Picatta, or Chicken Francaise

served with rice and seasonal vegetables

Half Roasted or Stuffed Chicken

served with roasted garlic mashed potato

Penne Vodka, Penne Primavera or Lobster Ravioli

Garnished with parsley and freshly grated Parmesan

Atlantic Salmon Fillet

Pan seared topped with a light tomato and spinach broth served with risotto

New York Strip Sirloin

Center cut sirloin served with mashed potato and seasonal vegetables

Dessert

(choice of)

Traditional New York Cheese Cake

With a graham cracker crust

Gourmet Carrot Cake

Double layers, filled with real cream cheese icing bursting with fresh carrot and walnut

Chocolate Mousse Cake

Layers of Genoise chocolate cake, smothered with chocolate mousse

Complimentary Coffee or Tea



 ***The Patriot Menu*** 

Appetizers to share

Spinach & Artichoke Dip, Mini Crab Cakes, New Mexico Quesadillas, Baby Lamb Chops

First Course

(choice of)

Salad a la Maison

Baby spinach and red leaf lettuce tossed with shaved onion, toasted pignoli nuts and cherry tomatoes

Classic Caesar Salad

Our traditional Caesar with shaved Parmigiano-Reggiano cheese and hearth baked croutons

Soup Du Jour

Main Course

(choice of)

Chicken Marsala, Chicken Picatta, or Chicken Francaise

served with rice and seasonal vegetables

Half Roasted or Stuffed Chicken

served with roasted garlic mashed potato

Penne Vodka, Penne Primavera or Lobster Ravioli

Garnished with parsley and freshly grated Parmesan

Chilean Sea Bass

Served with creamy risotto

Filet Mignon

Tender, hand cut served with mashed potato and seasonal vegetables

Dessert

(choice of)

Traditional New York Cheese Cake

With a graham cracker crust

Gourmet Carrot Cake

Double layers, filled with real cream cheese icing bursting with fresh carrot and walnut

Chocolate Mousse Cake

Layers of Genoise chocolate cake, smothered with chocolate mousse

Complimentary Coffee or Tea



 **Lunch Menu** 

First Course
(choice of)

Salad a la Maison

Baby spinach and red leaf lettuce tossed with shaved onion, toasted pignoli nuts and cherry tomatoes

Classic Caesar Salad

Our traditional Caesar with shaved Parmigiano-Reggiano cheese and hearth baked croutons

Soup Du Jour

Main Course
(choice of)

Chicken Marsala, Chicken Picatta, or Chicken Francaise

Served with rice and seasonal vegetables

Grilled Chicken Breast

Served with roasted garlic mashed potato and seasonal vegetables

Penne Vodka or Pasta Primavera

Garnished with parsley and freshly grated Parmesan

Atlantic Salmon Fillet

Served with roasted garlic mashed potato and seasonal vegetables

Flat Iron steak

Served with roasted garlic mashed potato and seasonal vegetables

Dessert
(Choice of)

Traditional New York Cheese Cake

With a graham cracker crust

Gourmet Carrot Cake

Double layers, filled with real cream cheese icing bursting with fresh carrot and walnut

Complimentary Coffee or Tea



 **Lunch Menu** 

First Course
(choice of)

Salad a la Maison

Baby spinach and red leaf lettuce tossed with shaved onion and cherry tomatoes

Classic Caesar Salad

Our traditional Caesar with shaved Parmigiano-Reggiano cheese and hearth baked croutons

Soup Du Jour

Main Course
(choice of)

Grilled Chicken Breast, Chicken Marsala, Chicken Picatta, or Chicken Francaise

Roasted garlic mashed potato and seasonal vegetables

Sanibel Salmon

Salmon filet grilled served over baby arugula

Penne Vodka or Pasta Primavera

Garnished with parsley and freshly grated Parmesan

Complimentary Coffee or Tea