

## TODAY'S LUNCH



GLUTEN FREE



VEGETARIAN



NO SUGAR ADDED



LACTOSE FREE



SPE® CERTIFIED IS A UNIQUE CERTIFICATION PROGRAM THAT DEFINES A NEW WAY TO EAT BY ENHANCING THE NUTRITIONAL QUALITY OF MEALS, WITHOUT COMPROMISING TASTE.



### STARTERS



#### CRISP-FRIED MOZZARELLA STICKS

WITH MARINARA DIP AND PESTO



#### CARROT CUMIN GAZPACHO



#### ENSALADA ANDALUSIA

BUTTER LETTUCE, BEANS, PEPPERS, TOMATOES, SHERRY VINAIGRETTE

CHOICE OF TRADITIONAL OR FAT-FREE DRESSING

### MAIN COURSE



#### SAUTÉED TURKEY MEDALLIONS

ON FENNEL RISOTTO WITH BROCCOLI RABE



#### WHOLE WHEAT ORECCHIETTE

WITH ARUGULA WALNUT PESTO, ARTICHOKE, ASPARAGUS, TOMATO CONFIT AND PARMESAN



#### GRILLED NEW YORK STEAK\*

STEAK FRIES, GREEN BEANS AND HERB BUTTER



#### MAIN COURSE COBB SALAD

CHOPPED ICEBERG LETTUCE, DICED TURKEY, AVOCADO, TOMATO, BLUE CHEESE AND BACON BITS WITH CHOICE OF DRESSINGS



#### TERIYAKI DUCK BREAST\*

WITH JASMINE RICE, BOK CHOY AND SHIITAKE MUSHROOMS

### FROM THE BARBECUE & PANINI GRILL



#### HAMBURGER\*, CHEESEBURGER\* OR VEGGIE BURGER, ALL BEEF HOT DOG



#### CRISP BBQ PORK KNUCKLE AND FONTINA CHEESE PANINI

ON ORGANIC BAGUETTE

CONDIMENTS: LETTUCE, TOMATO, ONION, COLESLAW, DILL PICKLE AND FRENCH FRIES

### DESSERTS



#### MAPLE PECAN PIE

WITH CARAMEL CHANTILLY



#### PEACH RASPBERRY COBBLER



#### STRAWBERRY SHORTCAKE

#### FROM THE ICE CREAM PARLOR:

VANILLA • CHOCOLATE • STRAWBERRY • BUTTER PECAN ICE CREAM • LEMON SORBET  
LOW FAT FROZEN BANANA YOGURT



DARK CHOCOLATE ICE CREAM

TOPPINGS: CHOCOLATE FUDGE • BUTTERSCOTCH • RASPBERRY

### THE CELLAR MASTER'S SUGGESTIONS

#### WHITE WINE

CLIFFORD BAY SAUVIGNON BLANC, MARLBOROUGH

GLASS 8.5

BOTTLE 36

#### RED WINE

CUNE TREMPANILLO CRIANZA RIOJA SPAIN

GLASS 6.5

BOTTLE 27

\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK OR POULTRY MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS