



LUNCHEON

APPETIZER AND SALAD

ASSORTED DIM SUM | with Soy Dipping Sauce

CHICKEN CURRY SALAD | with Toasted Almonds & Mango

 **ASSORTED GREENS & FIG-BALSAMIC VINAIGRETTE** | Goat Cheese, Roasted Pecans & Fresh Berries

Traditional favorite dressings available plus today's specials:

Fat Free French | Low-Calorie Yogurt-Lemon-Chive

SOUP

THAI CHICKEN, SHRIMP AND COCONUT SOUP | with Galangal and Lemon Grass

Low-sodium Soups and plain Broth are available upon request

PASTA SPECIAL

 **PENNE LISCE "PANNA ROSA"** | Tomato Sauce, Cream & Fontina Cheese

Available as Appetizer or Main Fare

MAIN FARES


OCEAN GARDEN BASKET* | Crabmeat Salad, Shrimp & Grilled Salmon, Iceberg Lettuce, Boiled Egg & Lemon-Chive Dressing

LAMB KOFTE | Mixed Greens, Harissa Dressing, Grilled Eggplants, Zucchini, Bell Peppers, Olives, Goat Cheese Crostini & Fried Garbanzo Beans

FRESH PLAICE FILETS "PARISIENNE" | Dill Cucumbers, Red Skin Potatoes, Sauce Rémoulade

SANDWICH OF THE DAY: HOT PASTRAMI SANDWICH | Rye Bread, Dill Pickles, French Fries & Cole Slaw

SPICY ORANGE CHICKEN | Crisp Chicken Cubes in a Spicy Orange Sauce, Served with Steamed Broccoli and Sticky White Rice

 **VEGETABLE CHOW MEIN** | Stir Fried Vegetables and Asian Mushrooms, Chili-Garlic-Soy Sauce, Fried Mein Noodles, Sesame Tofu

HAMBURGER OR CHEESEBURGER* | Homemade Regular or Whole Wheat Bun, Pickles, Tomatoes, Sliced Onion Rings and French Fries

Additional Toppings:

Applewood Smoked Bacon | Grilled Onions | Swiss, Blue or Cheddar Cheese

SIDES

STEAMED RICE | **STIR FRIED VEGETABLE** | **BAKED POTATO** | **STEAMED VEGETABLES**

Upon request, dishes are available without sauce, and main courses can be served as half portions.

Vegetables are also available steamed, without butter or salt.

WINE

WHITE

Sauvignon Blanc, Firestone Vineyards,
Santa Barbara County, California 2018

RED

Château Macquin, Bordeaux,
France 2016

*United States Public Health Advisory: Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs increase your risk for food — borne illnesses, especially if you have certain medical conditions.

 Indicates Vegetarian selections and may include dairy products

SATURDAY, NOVEMBER 9, 2019



LUNCHEON

DESSERT

FRENCH APPLE TART À LA MODE | Puff Pastry Tart, Caramelized Apple & Vanilla Ice Cream

CHOCOLATE PECAN ROULADE À LA MODE | White Biscuit, Dark Ganache, Pecan Nuts & Vanilla Ice Cream

ICE CREAM SUNDAE

VIENNESE ICE COFFEE | Vanilla Ice Cream, Strong Coffee & Whipped Cream

SUGAR-FREE DESSERT

PROFITEROLES | Choux Paste & Mocha Cream

ICE CREAM

VANILLA, CHUNKY MONKEY, STRAWBERRY | your choice of Butterscotch, Mango or Chocolate Topping

FRESHLY FROZEN NONFAT YOGURT

MANGO

SHERBET

BLUE GRAPE

FRUIT & CHEESE

SLICED FRUITS IN SEASON

VARIETY OF FRENCH & INTERNATIONAL CHEESE | Traditional Condiments & Crackers