



LUNCHEON

APPETIZER AND SALAD

QUICHE LORRAINE | Caramelized Onion, Bacon & Cheese, Marinated Tomato Salad

PAPAYA & CREAMY SEAFOOD SALAD | Sauce Marie Louise



MIXED GARDEN GREENS & GREEN GODDESS DRESSING | Daikon, Zucchini & Peppers

Traditional favorite dressings available plus today's specials:

Fat Free French | Low-Calorie Yogurt Herb

SOUP



RUSTIC CABBAGE SOUP | with Cheese Crostini

Low-sodium Soups and plain Broth are available upon request

PASTA SPECIAL



FETTUCCINE "ALFREDO" | with Parmesan & Parsley

Available as Appetizer or Main Fare

MAIN FARES

TUNA SALAD | Curry Dressing, Crisp Tortilla Basket, Hearts of Palm, Orange, Tomato, Cucumber & Marinated Greens

TURKEY CHOPPED SALAD | Diced Roast Turkey Breast, Lettuce, Tomato, Cucumber, Butternut Squash, Avocado, Strawberry, Blue Cheese, Honey-Walnut Vinaigrette

GRILLED SWORDFISH | Calabaza Squash & Potato Hash, Snap Peas, Coriander-Lime Butter

SANDWICH OF THE DAY: GRILLED MINUTE STEAK* | Rosemary Focaccia Roll, Avocado, Tomatoes, Shoestring Onions, Fontina Cheese, Wedge Potatoes, Red Beet Salad

ROTISSERIE CHICKEN HALF | Pineapple-Ginger & Brown Sugar Glaze,

Chive-Mashed Potato, Grilled Vegetable, Pan Gravy



THREE BEAN & VEGETABLE CHILI | Crisp Tortilla Chips, Herb Rice & Guacamole

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 | **GRILLED 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

Viognier, Reserve Spéciale, Gérard Bertrand,
Sud de France 2018

RED

Chianti Classico Riserva, Castello Banfi,
Tuscany, Italy 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

THURSDAY, NOVEMBER 21, 2019



LUNCHEON

DESSERT

COFFEE CHEESECAKE | Graham Cracker Crust & Coffee Cream Cheese Filling

CHOCOLATE WALNUT MOUSSE | Chocolate, Whipped Cream & Walnuts

ICE CREAM SUNDAE

CARAMEL | Vanilla Ice Cream, Caramel Sauce, Whipped Cream & Toasted Almonds

SUGAR-FREE DESSERT

MANGO WHEEL | Choux Paste & Mango Cream

ICE CREAM

VANILLA, BUTTER PECAN, CHOCOLATE | your choice of Butterscotch, Raspberry or
Chocolate Topping

FRESHLY FROZEN NONFAT YOGURT

PISTACHIO

SHERBET

PASSION FRUIT

FRUIT & CHEESE

SLICED FRUITS IN SEASON

VARIETY OF FRENCH & INTERNATIONAL CHEESE | Traditional Condiments & Crackers