

Sit Down Lunches

Luncheon Entrées

All lunch entrées served with a choice of vegetable, house salad or soup du jour, starch (unless stated otherwise), dinner rolls and coffee, tea or lemonade.

Grilled Long Bone Pork Chop	\$15.95
A 6 oz. long bone pork chop char broiled and glazed with apple cider balsamic reduction.	
Marinated London Broil	\$14.95
Thinly sliced beef finished with a sherry mushroom demi glace.	
Chicken Parmesan	\$14.95
Breaded breast of chicken topped with our house made marinara sauce, melted provolone and parmesan cheeses. Served over your choice of penne or linguine.	
Chipotle Chicken	\$14.95
Grilled boneless breast of chicken layered with roasted red pepper, fresh spinach and provolone cheese, finished with a mild chipotle cream sauce.	
Lemon Pepper Cod	\$12.95
Center cut fillet of cod lightly seasoned, broiled and finished with a lemon butter.	
Penne Pasta with Sweet Italian Sausage	\$11.95
Pasta tubes tossed with Italian cheeses and garlic herb tomato sauce, Italian sausage and finished with freshly grated parmesan cheese.	
Pasta Primavera	\$11.95
A blend of fresh vegetables sautéed in olive oil and garlic, finished with an creamy parmesan white wine sauce served over your choice of penne pasta or linguine.	

Side Selections

Vegetables

Green Beans Almondine with Carmelized Onion
Broccoli Florets Dusted with Parmesan Cheese
Steamed Zucchini and Summer Squash
California Blend

Starch

Roasted Red Pepper Garlic Mashed Potatoes
Smoked Cheddar Au Gratin Potatoes
Fire Herb Roasted Redskins
Parsley Buttered Redskins
Long Grain Wild Rice Pilaf

All food and beverage prices are subject to service charge and tax.

Luncheon Salads

All salads served with soup du jour, garlic bread and coffee, tea or lemonade.

Clubhouse Cobb Salad	\$11.95
Mixed greens topped with bacon, bleu cheese, carrots, tomatoes and hard cooked eggs topped with grilled herb chicken and served with your choice of dressing.	
Cape Cod Salad	\$11.95
Mixed greens topped with diced apple, raisins, blueberries, toasted almonds, cheddar cheese and grilled herb chicken and served with your choice of dressing. We recommend our low fat raspberry vinaigrette.	
Chef Salad	\$11.95
Julienne slices of ham and turkey, provolone cheese, boiled eggs, red onion, black olives, tomato and croutons served on a bed of mixed greens. Choice of dressing.	
Maurice Salad	\$11.95
Thin slices of ham, turkey and Swiss cheese tossed in mixed greens and a creamy egg dressing. Garnished with olives and sliced hard-boiled egg.	
Chicken Spinach Salad	\$12.95
Fresh spinach greens tossed in warm bacon dressing and placed atop a slice of grilled sour dough bread. Topped with grilled chicken and sliced hard-boiled egg.	
Caprese Salad	\$11.95
The classic featuring sliced Roma tomatoes layered with slices of fresh mozzarella and whole basil leaves. Drizzled with Balsamic Italian vinaigrette.	
Wedge Salad	\$11.95
A crisp wedge of iceberg lettuce topped with diced egg, bacon bits, and bleu cheese crumbles and diced tomato. Served with bleu cheese dressing.	
Triple Treat (Egg, Tuna, Ham)	\$11.95
A scoop each of our homemade egg, tuna, and ham salad placed atop fresh mixed greens and garnished with tomato and cucumber.	
Seafood Imperial	\$13.95
Our homemade seafood salad served atop a bed of fresh mixed greens. Garnished with tomato and cucumber.	
Mandarin Orange Salad	\$11.95
Fresh greens tossed with mandarin orange segments, diced red onion, diced tomato, sugared pecan and sweet and sour dressing.	

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Lunch Buffets

All lunch buffets served with coffee, tea or lemonade.

Soup and Salad Buffet

\$10.95

Salad Bar

Soup – Choice of Two:

Chicken Noodle

Cream of Broccoli

Cream of Potato

Lentil

Turkey Wild Rice

Rolls/Crackers

Pasta Buffet

\$13.95

Salad Bar

Garlic Sticks

Penne Noodles

Linguini Noodles

Marinara Sauce

Alfredo Sauce

Italian Meatballs

Marinated Chicken

Deli Buffet

\$14.95

Soup and Salad Buffet

Premium Cold Cuts

Assorted Breads and Rolls

Assorted Cheeses

Potato Chips

Dilled Potato Salad

Lettuce, Tomato

Onions, Pickles

Luncheon Buffet

\$13.95

1 Soup

Salad Buffet

Chicken Salad

Tuna Salad

Egg Salad

Ham Salad

Fresh Fruit Salad

Croissants/Bread

Lettuce, Tomato, Onions

Cookout Buffet

\$15.95

Dilled Potato Salad

Fresh Fruit Salad

BBQ Baked Beans

Charbroiled All Beef Hamburgers

Marinated Chicken Breasts

Grilled Johnsonville Bratwurst

Lettuce, Tomato, Onions

Cookies

Salad Bar

Mixed Greens

Julienne Ham

Turkey

Cucumbers

Tomato

Carrots

Assorted Cheese

Croutons

Red Onion

Bacon Bits

Chopped Eggs

Black Olives

Craisins

Dressings – Choice of Two:

Ranch

Raspberry Vinaigrette

Italian

White French

Thousand Island

*Buffets are available to groups of 25 guests or more.
All food and beverage prices are subject to service charge and tax.*

Breakfast

The Coffee Break

\$4.25

Assorted Danish and Muffins
Fresh Regular and Decaf Coffee
Cream
Sugar
Assorted Flavored Creamers

All breakfast packages below include toaster station, fruit, juice and coffee station for one hour.

Toaster Station:

Assorted Breads
Cream Cheese

Bagels
Assorted Jellies

English Muffins
Peanut Butter

Coffee Station:

Cinnamon
Cocoa
Regular Coffee

Vanilla
Flavored Creamers
Decaf Coffee

Nutmeg
Hot Tea

Continental Breakfast

\$8.95

Assorted Danish/Muffins
Juice, Coffee
Toaster Station
Fresh Fruit

Hot Buffet

\$11.95

Continental Breakfast
Scrambled Eggs
Bacon
Home Fried Potatoes

Deluxe Buffet

\$16.95

Choice of one:
Scrambled Eggs
Cheesy Scramble
Ham and Egg Scramble
Choice of one:
Pancakes
French Toast
Waffles
Toaster Station
Bacon or Sausage
Sausage gravy with biscuits
Fresh Fruit
Breakfast Potatoes
Assorted Breakfast Breads

Add an Omelet Station to any Breakfast Buffet....\$4.25 per person

Fresh eggs, egg whites, assorted cheeses, peppers, onions, tomato, ham, bacon, spinach, broccoli,
black olives, banana peppers, Sriracha sauce, salsa.

(Server Fee of \$25 for groups with less than 25 guests.)

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