

## Lunch

The following entrees are served with a fresh garden salad, warm rolls and butter, coffee, tea and the chef's choice of accompaniments.

### Chicken Parmesan \$14

A lightly breaded breast of chicken topped with marinara sauce and fresh mozzarella cheese. Served over angel hair pasta.

### Chicken Marsala \$14

Tender breast of chicken sautéed with onions, wild Portobello mushrooms, garlic and shallots. Topped with a marsala wine sauce and served with fusilli pasta.

### Chicken Picatta \$12

Skinless breast of chicken with lightly seasoned flour, sautéed in lemon butter and served with a caper wine sauce.

### Pasta Primavera \$11

Fresh garden vegetables sautéed in a garlic wine sauce and tossed with angel hair pasta.

### Top Sirloin of Beef \$14

Tender thin sliced top sirloin topped with a mushroom brown gravy.

### Oriental Beef Stir Fry \$13

Tender beef tips and fresh garden vegetables stir fried in sesame oil and a zesty oriental sauce. Served on a bed of rice and topped with Chinese noodles.

## Desserts

A delectable display of brownies and cookies will be served with all lunch items.