



PLATED LUNCH

ENTREES:

PRICE:

CHICKEN PARMESAN - LIGHTLY BREADED CHICKEN BREAST WITH PROVOLONE CHEESE SERVED WITH ROTINI PASTA & HOUSEMADE MARINARA, SALAD, GARLIC TOAST, CHOCOLATE CAKE & BEVERAGE	\$18.00
MANDARIN CHICKEN - GRILLED MARINATED CHICKEN BREAST TOPPED WITH MANDARIN ORANGE & AVOCADO SALSA, SERVED WITH RICE & GARDEN VEGETABLES, GREEN SALAD, FRESH BAKED BREAD, CARROT CAKE & BEVERAGE	\$16.95
THE RANCHER - 6-OZ. CHOICE TOP SIRLOIN, FLAME BROILED & TOPPED WITH ROSEMARY DEMI-GLACE & SERVED WITH RED POTATOES, GARDEN FRESH VEGETABLES, FRESH BAKED BREAD, CARROT CAKE & BEVERAGE	\$19.95
NORTH FORTY PORK CHOP - THICK SMOKY MONTANA PORK CHOP TOPPED WITH ALMOND GREMOLATA, SERVED WITH RED POTATOES, GARDEN FRESH VEGETABLES, GREEN SALAD, FRESH BAKED BREAD, CARROT CAKE & BEVERAGE	\$18.95
PORTOBELLO MUSHROOM - RAVIOLI STUFFED WITH PORTOBELLO MUSHROOMS TOPPED WITH ROASTED GARLIC CRÈME, SERVED WITH GARDEN FRESH VEGETABLES, SALAD, FRESH BAKED BREAD, CHOCOLATE CAKE & BEVERAGE	\$24.50
SALAD A LA NICOISE - GRILLED AHI TUNA WITH GREEN BEANS, HARDBOILED EGG, TOMATO & IMPORTED OLIVES ON A BED OF BABY GREENS WITH LEMON VINAIGRETTE, SERVED WITH A FRENCH BAGUETTE, CARROT CAKE & BEVERAGE	\$15.95
VEGETARIAN LASAGNA - LAYERED FOUR CHEESE LASAGNA WITH RATATOUILLE, SERVED WITH CAESAR SALAD, FRESH BAKED BREAD, CARROT CAKE & BEVERAGE	\$14.95
HOUSE SMOKED SALMON CAESAR - CRISP ROMAINE, HOUSE SMOKED SALMON & PARMESAN CROSTINI WITH FRESH BAKED BREAD, CARROT CAKE & BEVERAGE	\$13.95
BEEF BOURGUIGNON - TENDER BEEF STRIPS WITH ONIONS & MUSHROOMS IN A RED WINE SAUCE WITH PASTA, SERVED WITH GARDEN FRESH VEGETABLES, GREEN SALAD, FRESH BAKED BREAD, CARROT CAKE & BEVERAGE	\$16.25
CHICKEN A LA KING - TENDER BRAISED CHICKEN WITH VEGETABLES IN A CREAMY WHITE SAUCE ON A PUFF PASTRY, SERVED WITH GARDEN FRESH VEGETABLES, GREEN SALAD, FRESH BAKED BREAD, CARROT CAKE & BEVERAGE	\$15.95