



LUNCH MENU

SERVED LUNCH | \$25.00 Per Person

Starters | Select One

Chef's-Choice Seasonal Soup

Seasonal Fruit & Berries

Mixed Greens with Balsamic Vinaigrette

Entrees | Select One

Bibb Salad

Grilled Chicken, Bibb Lettuce, Fresh Sliced Apples, Root Beer Plumped Cranberries

Crumbled Gorgonzola, Spiced Pumpkin Seeds, Orange Vanilla Vinaigrette

Chicken Pretzel Salad

Romaine & Field Greens, Smoked Bacon, Tomatoes, Vermont Cheddar, Nancy's® Mustard Vinaigrette

Grilled Chicken Caesar Salad

Fresh Romaine Tossed with Tri-Colored Peppers, Grilled Chicken, Pecorino Romano, Caesar Dressing

Woodcliff Burger

Aged Cheddar Cheese, Lettuce, Tomato, Onion, Twist Roll, Served with Sweet Potato Tots

Grilled Chicken

California Marinade, Lettuce, Tomato, Avocado, Ranch Mayo, Egg Bun, Served with Sweet Potato Tots

Buffalo Chicken Wrap

Sliced Buffalo Spiced Chicken, Blue Cheese, Lettuce, Tomato, Spinach Tortilla, Served with Potato Wedges

Pistachio Crusted Chicken

Coconut Ginger Sauce, Whipped Potatoes, Green Beans Almondine, Served with Roll & Butter

Gingersnap Crusted Sole

Kiwi-Lime Sauce, Fennel-Apple Salad, Potato Pancake, Steamed Cauliflower, Served with Roll & Butter

Mushroom Tortelloni

Gorgonzola Sauce, Pistachio Pesto. Served with Roll & Butter

Manicotti Crepes

Ricotta-Spinach Filling, Chef's Specialty Marinara Sauce, Pecorino Romano, Served with Roll & Butter

Teriyaki Marinated Grilled Flank Steak

Fresh Asparagus, Roasted New Potatoes, Served with Roll & Butter

Desserts | Select One

SERVED WITH MELITTA® COFFEE, TAZO TEAS AND HOT CHOCOLATE

New York Style Cheese Cake with Strawberry Sauce

Carrot Cake with Cream Cheese Frosting & Orange Zest

Chocolate Dipped Strawberries with Mascarpone French Vanilla Crème

Grand Marnier Chocolate Mousse

Seasonal Fruit & Berries

