

SERVED LUNCH MENU

STARTER | *select one*

Chef's Choice Seasonal Soup

Seasonal Fruit & Berries

Mixed Greens with Balsamic Vinaigrette

ENTRÉES | *select up to two*

Stuffed Chicken Breast in Marsala Sauce with Mushrooms, Herbs and Roasted Potatoes

Pistachio Crusted Chicken with Coconut Ginger Sauce and Whipped Potatoes

Salmon BBQ Grilled Fillet with Grand Marnier BBQ Glaze and Rice Pilaf

Crab Crusted Haddock Baked Fillet Topped with Jumbo Lump Crab with a Tomato and Butter Chive Sauce and Rice Pilaf

Tender Beef Tips with Sautéed Mushrooms, Crispy Fried Onion and Whipped Potatoes

Fresh Herb and Garlic Marinated Grilled Flank Steak with Roasted New Potatoes

Entrees Paired with Chef's Choice of Seasonal Vegetable

Ratatouille Raviolis Ricotta Raviolis with Marinara and Ratatouille

DESSERT | *select one*

Served with Freshly Brewed Coffee, Tazo Teas, Hot Chocolate

New York Style Cheese Cake with Seasonal Berries and Fresh Whipped Cream

Pittsford Dairy Vanilla Ice Cream with Vanilla Bean Caramel Sauce

Grand Marnier Chocolate Mousse

Seasonal Fruit & Berries

All food and beverage subject to 14.1% administrative fee, 7.9% gratuity and 8% sales tax

