



EST. 1978

## Luncheon Menu

### **House Salad**

Mixed field greens, tomato, cucumber, carrots.  
With a balsamic vinaigrette

### **Chopped Sirloin Platter**

1/2 lb sirloin patty topped with mushroom and a red wine demi-glaze  
Served with mashed potatoes and a vegetable medley.

### **Italian Chicken Platter**

Grilled chicken breast topped with sautéed onions,  
green peppers, marinara sauce and mozzarella cheese.  
Served with mashed potatoes and a vegetable medley.

### **Teriyaki Salmon**

Topped with our pineapple relish.  
Served with mashed potatoes and a vegetable medley.

### **Dessert**

**\$ 23 per person**

*There is a **\$300.00 minimum** charge to open the upstairs dining room. A **\$100.00 non-refundable deposit** is required to hold your reservation. The day of your event the deposit will be refunded by subtracting it from your total bill. We also require a final head count and a final food count five days prior to the event. The final food count will be the guaranteed number of entrees you will be charged for. There will be an additional 6% sales tax and 20% gratuity also added to the final bill. Prices are subject to change.*

SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_