



August 18-23 & 26-30, 2019

## Lunch Menu

Monday-Friday

11-4 pm

\$20 per person (3 courses)

\$15 per person (2 courses)

### Appetizers

Cesar Salad

Chilled Vichissoise Soup

### Entrees

Pan Seared Sword Fish with Asparagus

Organic Chicken Breast, Cream Mushroom Sauce

Garlicky Veggy Pasta

### Desserts

Bread Pudding, Caramel Sauce and Ice Cream