



## 3-Course Plated Lunch

### ~ To Start ~

#### **Carlyle Salad**

*mixed greens, granny smith apples, goat cheese and toasted walnuts with a sherry truffle vinaigrette*

### ~ Entrée ~

*Choice of:*

#### **New York Strip**

*grilled to perfection topped with a wine demi-glace on a bed of garlic red whipped potatoes and grilled asparagus*

#### **Grilled Salmon**

*Topped with a sweet corn, tomato and avocado relish, served over grilled asparagus and rice pilaf*

#### **Chicken Marsala**

*chicken breast roasted and topped with a marsala cream sauce, served with grilled asparagus and garlic red whipped potatoes*

**Roasted Tomato, Arugula & Asparagus Ravioli**  
*with a brown butter sage sauce and grilled asparagus*

### ~ Dessert ~

*Choice of:*

**Mixed Berries and Cream**

**Ultimate Chocolate Cake**

**\$32 per Guest ++**

**++ plus tax and gratuity**

*A 20% Gratuity will be added to parties of 6 or more.*

*\*May contain raw or undercooked ingredients. Consuming certain raw or undercooked seafood, shellfish, poultry, meats, and eggs may increase your risk of food borne illness.*