

Roadhouse Grille

Lunch Banquet

(\$24 per person)

First Course (2 choices)

Soup du jour

House Salad

Spring mix tossed in golden balsamic vinaigrette, topped with tomatoes and cucumbers

Caesar Salad

Romaine lettuce tossed in our own traditional Caesar dressing then, topped with garlic croutons and parmesan cheese

Spinach Salad

Spinach and spring mix tossed in our signature cranberry vinaigrette dressing. Topped with candied walnuts, granny smith apples, goat cheese and dried cranberries

Wedge Salad

Wedge of lettuce, topped with chopped tomatoes and crumbled applewood bacon and finished with a bleu cheese dressing

Entrée (3 choices)

Vegetable Strudel

Seasonal vegetables rolled and baked in puff pastry and finished with a black pepper tomato sauce

Bowtie Pasta

Bowtie Pasta, sundried tomatoes, sautéed spinach & grilled zucchini with a basil infused extra virgin olive oil, crumbled goat cheese, and finished with a balsamic reduction

Pan seared Tilapia

Sautéed Tilapia filet with roasted potatoes, sautéed green beans and finished with a herb butter sauce

Crab Cake

Jumbo Lump crab cake, served on a bed of sundried tomato orzo and finished with fresh basil

Grilled Chicken

Grilled Chicken breast topped with roasted peppers, spinach, prosciutto, & provolone served with shoestring fries

Roadhouse Meatloaf

Roadhouse Grilled Meatloaf with roasted potatoes, sautéed carrots, asparagus & pearled onions, finished with a wild mushroom sauce

Desserts (2 choices)

Cheesecake with raspberry or chocolate sauce

Crème Brulee

Chocolate mousse cake

Ice Cream

Sorbet

Beverage Package (\$3 per person): includes coffee, tea, sodas
All parties subject to 6% sales tax and 20% Gratuity