



## *First Course*

### **SMOKED SALMON**

Toast Points, Crème Fraîche, Traditional Accompaniments

### **CRISPY BUFFALO CALAMARI**

Spicy Sauce, Blue Cheese

### **GARLIC SWEET AND SOUR CHICKEN WINGS**

Chili Pineapple Dipping Sauce, Celery and Carrots

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## *Main Course*

### **MARINATED STEAK SANDWICH**

Toasted Ciabatta Bread, Smoked Cheddar,  
Roasted Onions, Grilled Tomatoes, Red Pepper Mayo

### **GREEK SALAD WITH GRILLED CHICKEN**

Mixed Greens, Chickpeas, Pepper, Onions, Tomatoes, Cucumbers, Feta Cheese,  
Toasted Pita and Greek Vinaigrette

### **TUNA SALAD PLATE**

Vine-ripened Tomatoes, Leaf Lettuce, Sprouts,  
Extra-Virgin Olive Oil and Deviled Eggs

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## *Dessert Course*

### **KEY LIME PIE**

Raspberry Coulis

### **CRÈME BRÛLÉE**

Marinated Berries, Pistachio Biscotti

### **ICE CREAM**

Chef's Selection of Ice Cream

## *Wine Selections*

DOMAINE DU TARIQUET CHARDONNAY, GASCONY, FRANCE, 2006 - \$8.50

DOMAINE DU TARIQUET CABERNET SAUVIGNON, GASCONY, FRANCE, 2005 - \$8.50

ERATH PINOT GRIS, OREGON, 2007 - \$10.00

RIDGE SYRAH "LYTTON WEST VINEYARD", DRY CREEK VALLEY, CALIFORNIA, 2005 - \$10.00

**\$20.09 per person**

*Plus Service Charge and Tax*