



Gourmet Express  
Luncheon  
*Seasonal Menu*

First Course Choices

Baby Lettuce

With Candied Walnuts and Smoked Goat Cheese  
In a Honey Cider Vinaigrette

~or~

Soup du Jour

Please ask your server  
for today's freshly prepared soup

Ask Your Server for Our Reserve Wine List

All Luncheon Entrees served with Chef's accompaniments

Coffee & Tea are included with your meal

Espresso \$3.00 ~ Cappuccino \$4.00

Food and beverages are subject to 12% service charge & sales tax

Gratuities are optional, thank you

Kelly Macdonald  
Executive Chef

Entrée Choices

Roasted Beef Tenderloin

With Gorgonzola Cheese & Cabernet Red Onion Marmalade  
In a Red Wine Shiitake Mushroom Sauce  
Suggested Wine: Cabernet Sauvignon

~or~

Roasted Green Peppercorn Encrusted Pork

With Sautéed Chard & Fried Plantain  
In Pork Cabernet with Cranberry Apple Chutney  
Suggested Wine: Pinot Noir

~or~

Grilled Chicken Breast

With a Carrot Orange Baby Corn Sauté  
On Grilled Bread  
Suggested Wine: Sangiovese

~or~

Grilled Salmon

Served over Pappardelle Pasta & Sautéed Spinach  
In Champagne Ginger Cream & Garnished with Crayfish Cake  
Suggested Wine: Chardonnay

~or~

Spinach and Eggplant Wellington

With Yam Stuffed Gypsy Peppers  
Suggested Wine: Sauvignon Blanc

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Wine Train  
Freshly Created Desserts