



LUNCH PACKAGE I

STARTER

SELECT ONE

CHEF'S SOUP OF THE DAY

rotation of our seasonal soups

HOUSE SALAD

mixed greens, grape tomato, red onion, cucumber, toasted pine nut, french feta, garlic crouton, creamy herb vinaigrette (VG)

ENTREES

SELECT THREE

CHICKEN PICCATA

lemon butter, caper, tomato, asparagus, whipped potatoes

PARMESAN CRUSTED COD

lemon butter, seasonal vegetable, brown rice

ASIAN RICE BOWL

soy glazed sushi rice, avocado, cucumber, pickled fresno chile, pickled carrot, edamame, sesame seed, chili oil (VG)

MIKE'S CHICKEN SALAD

grilled chicken, goat cheese, cranberry, apple, candied pecan, white balsamic vinaigrette (GF)

DESSERT

HOMEMADE CHOCOLATE OR VANILLA ICE CREAM

BEVERAGES

freshly brewed coffee & assorted hot tea

ENHANCEMENTS

FRESH CUT OVEN FIRED BREAD \$2 per person

CHEESECAKE OR FLOURLESS CHOCOLATE CAKE \$6 per person

ADDITIONAL SIDES (SERVED FAMILY STYLE) \$4 per person

caramelized brussels sprouts

coleslaw

fresh asparagus

classic four cheese mac

fries

ALL PRICES ARE SUBJECT TO CHANGE

\$29 per person + applicable fees & taxes

(GF) Gluten Free (V) Vegetarian



LUNCH PACKAGE II

STARTER

SELECT ONE

CHEF'S SOUP OF THE DAY

rotation of our seasonal soups

MIKE'S SALAD

goat cheese, cranberry, apple, candied pecan, white balsamic vinaigrette (VG) (GF)

CAESAR SALAD

little gems, romaine, parmigiano reggiano, garlic croutons

ENTREES

SELECT THREE

CHICKEN PICCATA

lemon butter, caper, tomato, asparagus, whipped potatoes

FAROE ISLAND SALMON

dill beurre blanc, roasted tomato, asparagus

RED TOP FARMS BERKSHIRE PORK CHOP

whipped potatoes, seasonal vegetable, cherry jus (GF)

MARYLAND STYLE CRAB CAKE

jumbo lump crab, brown rice, slaw, tartar sauce

TWIN PETITE FILET MIGNON (ADD \$4)

whipped potatoes, seasonal vegetable, demi glaze

STEAK N' FRITES (ADD \$4)

10 oz., long island strip, herb butter, skinny fries, giardiniera on the side

DESSERT

SELECT ONE

KEY LIME PIE

whipped cream, raspberry and mango sauce, graham cracker crust.

FLOURLESS CHOCOLATE CAKE

bourbon salted caramel, candied pecans

BEVERAGES

freshly brewed coffee & assorted hot tea

ENHANCEMENTS

FRESH CUT OVEN FIRED BREAD \$2 per person

ADDITIONAL SIDES (SERVED FAMILY STYLE) \$4 per person

caramelized brussels sprouts

coleslaw

fresh asparagus

classic four cheese mac

fries

\$39 per person + applicable fees & taxes

ALL PRICES ARE SUBJECT TO CHANGE

(GF) Gluten Free (V) Vegetarian