

# *Plated Lunch Menus*

## *Salad Selections*

*(Salad selections include rolls and butter, iced tea and coffee. Dessert is available at an additional charge.)*

### ***Traditional Chef's Salad***

*Mixed greens with tomatoes, cucumber, hard cooked egg, and julienned turkey, ham and Swiss cheese*  
\$ 11.75

### ***Country Club Par 3 Salad***

*An array of fresh fruits served with chicken and tuna salads, cottage cheese and mini banana muffins*  
\$ 10.95

### ***Classic Chicken Caesar Salad***

*Crisp romaine lettuce, crouton, parmesan and Caesar-style dressing topped with a grilled chicken breast*  
\$10.25

### ***Kentucky Cobb Salad***

*Mixed greens with tomatoes, avocado, egg, bacon and bleu cheese topped with a grilled chicken breast*  
\$ 11.95

### ***Black and Bleu Salad***

*Blackened steak tenderloin and bacon served over mixed greens with bleu cheese crumbles, marinated tomato and bleu cheese dressing*  
\$ 12.50

## *Sandwich Selections*

*(Salad selections include iced tea and coffee. Dessert is available at an additional charge.)*

### ***Turkey Club Croissant***

*Smoked breast of turkey, bacon, lettuce and tomato on croissant with pasta salad and fresh fruit garnish*  
\$ 10.75

### ***California Chicken Club Sandwich***

*Grilled chicken breast topped with Swiss cheese and crispy bacon on a Kaiser roll served with pasta salad and fresh fruit garnish*  
\$ 10.95

### ***Duet of Croissant Sandwiches***

*Fresh chicken and tuna salads on butter croissants served with potato chips and fresh fruit garnish*  
\$ 10.75

### ***Prime Rib Dip***

*Shaved prime rib of beef served on a hoagie roll with horseradish sauce, savory fries and fresh fruit garnish*  
\$ 11.75

# *Plated Lunch Menus (continued)*

## *Entrée Luncheon Selections*

*(All entrees are served with your choice of a Paducah tossed salad or house Caesar, rolls and butter and iced tea and coffee. Dessert is available at an additional charge.)*

### ***Pan-Seared Breast of Chicken***

*Served atop wild mushroom risotto with seasonal fresh vegetables*

*\$ 14.25*

### ***Mediterranean Bowtie Pasta with Grilled Chicken***

*Bowtie pasts tossed with artichoke hearts, sun-dried tomato, baby spinach and toasted pine nuts in a light lemon garlic broth with crumble Chevre cheese*

*\$ 14.75*

### ***Chicken Picatta***

*Breast of chicken with a light lemon caper cream served over angel hair parmesan with broccoli and artichoke hearts*

*\$ 14.25*

### ***Grilled Filet of Tilapia***

*Grilled tilapia with a lemon buerre blanc sauce served with creamy risotto and grilled asparagus*

*\$ 14.50*

### ***Garlic Roasted Sirloin***

*Sliced garlic roasted sirloin with a wild mushroom sauce served with herbed parmesan potatoes and green beans*

*\$ 15.50*

### ***Sesame Crusted Pork Loin***

*Topped with a semi-spicy Asian sweet and sour sauce served with jasmine rice and steamed broccoli*

*\$ 15.25*

## *Dessert Selections*

*(Choose one of the following desserts for - \$ 3.50 additional)*

*New York Style Cheesecake with Fresh Berries*

*House-made Bread Pudding with Creme Anglaise*

*Italian Tiramisu with Fresh Whipped Cream*

*Chocolate Decadence Cake with Raspberry Coulis and fresh Whipped Cream*