



## Plated/Custom Luncheon Menu Options

Prices below include garden salad with choices of dressing,  
rolls & butter, iced tea, and coffee.

Dessert offering - \$2.95 additional charge

Choose one of the following options:

- Pan-Seared Breast of Chicken (\$14.25)
- Chicken Saltimbocca - topped with prosciutto and black pepper-sage cream sauce (\$14.75)
- Club Favorite Breast of Chicken Picatta - tender cutlets sautéed and finished with lemon-caper sauce (\$14.25)
- Grilled Filet of Tilapia - with a citrus-herb buerre blanc sauce (\$14.50)
- Honey-Roasted Filet of Salmon - pan-seared with a citrus-herb buerre blanc sauce (\$15.95)
- Sesame Pork Loin Stir Fry - topped with a semi-spicy Asian sweet and sour sauce (\$14.50)
- 8 oz. Grilled Flat Iron Steak - topped with cabernet wild mushroom glaze (\$17.50)

Side selections (choose one):

- Creamy Parmesan Risotto
- Herb Roasted Potatoes
- Loaded Mashed Potatoes

Vegetable selections (choose one):

- Creamy Parmesan Risotto
- Low Country Green Beans
- Steamed Buttered Asparagus

Dessert offerings (choose one):

- New York Style Cheesecake with Fresh Berries and Honey Whipped Cream
- Chocolate Decadence Cake with Raspberry Coulis and Honey Whipped Cream
- House-made Bread Pudding topped with a Bourbon Anglaise

*Service Charge of 19% will be added to prices listed above; Kentucky Sales Tax of 6% will be added to prices listed above.*