

## **LUNCH MENU**

**SIT-DOWN LUNCH\*\*** - All sit-down lunches include a Garden Salad, Homemade Rolls with fresh creamery butter, and Chef's choice potato.

Tuscan Chicken - \$16.95 GF, EF, NF Coconut Lime Chicken - \$16.95 GF, EF, NF Classic Pot Roast - \$17.95 GF, DF, EF, NF Steak Tips w/ Noodles - \$16.95 GF, DF, EF, NF Peach BBQ Whiskey Chicken- \$16.95 GF, EF, NF Pasta Primavera - \$15.95 EF, NF Sausage Baked Penne - \$16.95 EF, NF

## **COLD LUNCH BUFFET\*\* - \$16.95 NF**

Choice of Salad – garden, creamy pasta, pasta in oil, or potato, Assorted Deli Meats, Bread, Assorted Sliced Cheese, Lettuce, Tomato and Condiments. Variety of cookies included.

(Chef's Selection of Soup, \$2 per person for each soup)

Soups Available – New England Clam Chowder, White Bean Chicken Chili, Fire Roasted Tomato Basil

## **ITALIAN LUNCH BUFFET\*\* - \$17.95 NF**

Garden Salad with Italian Dressing, Garlic Bread, Chicken Piccata, and Baked Ziti with marinara sauce.

## **HOT LUNCH BUFFET\*\* - \$18.95**

Garden Salad, Homemade Rolls with Butter, Choice of Two Lunch Entrees and Chef's Selection of Potato. (see sit down lunch options)

Prices are subject to 20% service charge and 6% Michigan sales tax V – vegetarian, GF – gluten free, DF – dairy free, EF – egg free, NF – nut free

\*\*All Meats can be cooked to order—Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness