

## Luncheon Selections

(Choice of One)

Macédoine of Fresh Fruit

Soup du Jour

Mixed Garden Greens with Choice of Dressings

Caesar Salad, au Crouton

Spinach Salad Mimosa

Served with

Warm Bacon Dressing \$3.00

Bay Shrimp Salad 4.75

## Entrées

Turkey Francaise with lemon butter	\$ 25.00
Teriyaki Breast of Chicken with tropical coulis	26.50
Breast of Chicken Florentine with supreme sauce	26.50
New York Strip Steak with maitre d' butter	30.00
Prime Rib, au Jus, creamy horseradish	30.50
Petite Filet Mignon with Merlot reduction sauce	33.75
Veal Piccata with lemon caper sauce	29.50
Peppercorn Pork Loin with garlic rosemary sauce	29.50
Gilled Fillet of Salmon with creamy dill sauce	27.00
Chilean Sea Bass with citrus cream sauce	28.25
Shrimp Scampi Style over fettuccini	31.25
Penne Pasta with meatballs, bolognese sauce	24.00

Above Entrées Include

Chef's Selection of Starch and Vegetable

Baked Rolls and Butter

Freshly Brewed Regular and Decaffeinated Coffee

Hot Tea and Iced Tea

## Desserts

(Choice of One)

Carrot Cake

Apple Pie à la Mode

Chocolate Mint Mousse

Chocolate Decadence with Raspberry Sauce

White Chocolate Cheesecake with Strawberry Coulis

Vanilla Bean Ice Cream atop Chocolate Fudge Brownie

Drizzled with Cherry Sauce

Lemon Profiterole

## *Citrus Sherbet*

*Menu items subject to Nevada sales tax and service charge.*

*Menus subject to change without notice.*

*Management reserves all rights.*